



Starters / Appetisers

1. Samosas ሳምቡሳ £4.00

Three delicious crispy pastry, stuffed with spiced vegetables/ beef.

2. Humous FirFir ኧሙስ ፍትፍት £4.00

Made with finely chopped tomato, red onions, topped with green chilli and shredded Injera.

3. Katenga ቃተኛ £4.00

Made with Injera, a sourdough-risen flatbread with a distinct, somewhat spongy texture, and Ethiopian clarified butter, combined with a spice blend that includes chilli peppers, garlic and ginger.

4. GE'EZ Salad ናይ ግእዝ ሓበሻ ሳላታ £4.50

Serve with a side of Injera or Bread, and a mixture of freshly diced tomato, avocado, red onion, jalapeño, sprouted veg, and GE'EZ Habesha style dressing.

Chicken Dishes

1. Doro Wet /ዶሮ ወጥ / ፀብሒ ዶሮሆ £15.50

Chicken stew slowly cooked in a rich flavour of herbs, spices and chilli.

*All dishes served with Injera:
Ethiopian sourdough flatbread - made
with 100% pure teff -gluten free.*

Beef Dishes

1. Derek Tibs / ደረቅ ጥብስ £15.50

Diced beef seasoned with rosemary and garlic, and served with a chili dipping sauce (awaze).

2. Geba Weta / ገባ ወጥ £14.50

Diced and seasoned soft beef that has been sautéed with onion and garlic, then topped with rosemary and Ethiopian seasoned and spiced butter.

3. Gored Gored / ጎረድ ጎረድ £13.00

Lean, raw or rare meat cubes that have been marinated in Ethiopian seasonings and cooked with unique Ethiopian butter.

4. Kitfo / ክትፎ £14.50

Finely chopped lean prime beef seasoned with Ethiopian chilli powder and Ethiopian spiced butter.

5. Special Kitfo / ልዩ ክትፎ £15.50

Finely chopped lean prime beef seasoned with Ethiopian flavoured butter and chilli powder with spiced cottage cheese on the side.

6. Quanta FirFir / ቋንታ ፍርፍር £15.00

Smoke-dried shreds of beef in a spicy sauce cooked with garlic fresh green chillies, and mixed with injera.

7. Bozena Shiro / ቦዜና ሸሮ £15.00

Finely diced lean prime beef simmered in a rich tomato-based sauce with chickpeas, onions, and spicy seasonings.

8. Tihlo / ጥከሎ £15.00

Barley dough balls covered with meat and berbere (Ethiopian spice) based sauce.



Lamb Dishes

1. Awaze Tibs / አዋዜ ጥብሱ £14.50

Cubed lamb cooked with berbere and awaze spices, rosemary, onions and garlic.

2. Awaze FirFir / አዋዜ ፍርፍር £15.50

Cubed lamb, cooked in a typical spiced chilli mixture, then combined with injera.

3. Lega Tibs / ለጋ ጥብሱ £14.50

Fresh lamb cubes sautéed with onions, bell pepper, jalapeño, tomatoes, spiced butter, and fresh rosemary.

4. Lega FirFir / ለጋ ፍትፍት £15.50

Lamb fillet cubed and cooked in a traditional spiced paste then mixed with injera.

5. Gomen BeSiga / ጎመን በስጋ / ሓምሊ ብስጋ £14.50

Fresh Seasoned lamb cubes cooked with collard greens, onions and garlic.

6. Qey Wet / ቀይ ወጥ / ዝግኒ ፀብሒ £14.50

Spiced lamb stew slowly cooked to perfection, blended with a rich combination of spices and chili.

7. Dulet ዱለት £14.50

Minced lamb, along with liver and lean beef fried in spiced butter, onions, chili, cardamom and pepper.

Vegan Dishes



ናይ ጾም መግብታት / የጾም መግቦች

1. Shiro ሸሮ £10.00

Roasted and finely ground chickpeas simmered in onion, ginger, and garlic, and chilli.

2. Red Lentil Sauce / ምስር ወጥ / ቱምቱዋ £10.00

Spicy lentil stew spiced and cooked in olive oil.

3. Linseed Sauce / ተልባ / እንጣጢዕ £13.00

Grained and roasted Linseed stew with chopped tomato, chilli pepper, and red onions served with shredded Injera.

4. Tekil Gomen / ጥቅልል ጎመን / ሓምሊ £10.00

Fresh cabbage sautéed and cooked with garlic and ginger.

5. GE'EZ Habesha Vegan Combo / የጾም በየዓይነቱ / ናይ ጾም በብዓይነቱ £15.00

Combination of vegetables such as collard greens, cabbages, carrot, split peas, red lentils, string beans, and injera (chefs choice).

GE'EZ Habesha Speciality

1. Meat & Veg Combo (Suitable for 2)

ስጋ እና የሼጅቴሪያን ለሁለት ሰዎች £40.00

Selection of vegan dishes and Selection of meat dishes.

2. Meat & Veg Combo (Suitable for 3)

ስጋ እና ሼጅቴሪያን ለሶስት ሰዎች £50.00

Selection of vegan dishes and Selection of meat dishes.

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with 100% pure teff - gluten free.*