



The Queen of Sheba



Ethiopian Restaurant & Bar

Appetisers

Sheba Salad ✓✓ Freshly tossed seasoned with special Sheba dressing of blended tomatoes, spiced with lemon and chilli	£4.50	Kategna (Hot) ✓✓ Crisply toasted injera coated in mild chilli	£5.50	Ingudai Ti'bs ✓✓ Sautéed mushrooms seasoned with a blend of mild spices and served with injera	£5.50
Azifa ✓✓ Lentil salad seasoned with olive oil, Ethiopian mustard, onion, herbs and spices	£5.50	Misir Injera (Hot): ✓✓ Delicious lentil wrap, served cold	£5.50	Samosa (Pastry) ✓✓ A delicious crisp and tasty fried samosa's, stuffed with your choice of veggie or meat, marinated with herbs and spices	£6.00
		Gomen Injera Spinach mixed with homemade cottage cheese, and spiced in Ethiopian butter wrap in Injera served cold	£6.50		

Chefs Specials

Special Dish of the Day	POA	Veggie Selection (serves one person) ✓✓ A combination of side Misir we't, Atkelt we't and Kik alich'a	£12.50
Bozena Shiro (stew) Special Ethiopian roasted chickpeas, mixed with tasty crispy dry meat, cooked in Ethiopian butter, simmered in red onion, green pepper, ginger & garlic and served in a sizzling clay pot	£11.50	Queens Special Vegetarian Platter (serves two-three people) ✓✓ A succulent selection of seven different vegetable dishes comprising of Shiro we't Misir we't, Gomen, Kik Alich'a, Atkelt we't Fosolia and Sheba salad	£35.00
Misir Besiga Spicy red lentils stew mixed with tasty crispy dry meat, cooked in Ethiopian butter, simmered in the chef's special hot sauce	£10.50	Queens Special Meat & Veggie Platter (serves two-three people) A succulent selection of eight different mixed dishes comprising of Doro Gomen, Doro we't, Minchet Abish, Yebeg alich'a, Gomen, Kik Alich'a, Atkelt we't and Sheba salad	£45.00
Meat Selection (serves one person) A combination of side Minchet Abish, Tib's we't and Yebeg Alich'a	£16.50		

Fish Dishes

Assa Goulash (Hot) Succulent cubes of fish marinated in lemon, ginger, garlic and simmered in chef's special sauce	£14.50	Prawns & Ingudai King prawns marinated with ginger, garlic, basil and simmered in a delicious cream of mushroom sauce	£14.50
Assa Begomen Succulent pieces of grilled Fish marinated in lemon, cooked with fresh spinach sautéed with onion, ginger, garlic, and jalapeno	£15.50	Prawns We't (Hot) A delicious prawn dish marinated in onion, olive oil, ginger, garlic, simmered in red pepper and red wine sauce	£14.50

Chicken Dishes

Doro we't (Hot) Tender chicken on the bone marinated in lemon, ginger, garlic, onion, nutmeg sautéed in Ethiopian butter, red pepper sauce and hard boiled egg.	£9.50	Doro Goulash (Hot) Succulent cubes of chicken marinated with red pepper, garlic and simmered in chef's special sauce	£10.50	Doro & Gomen Tender cubes of chicken marinated and cooked with fresh spinach, sautéed with onion, ginger, garlic, jalapeno and served on a sizzling dish	£12.00
Doro Alich'a we't Tender chicken on the bone simmered in a mild blended sauce of Ethiopian butter, onion, ginger, garlic, cardamom and hard boiled egg.	£9.50	Doro & Ingudai Tender cubes of chicken marinated in a delicious cream of mushroom sauce, ginger, garlic and served on a sizzling dish with fried onion	£12.00		

Lamb Dishes

Lega Ti'bs Tender lamb gently fried with onion, tomato, mild pepper and spices	£10.50	Yebeg We't (Hot) Succulent pieces of lamb simmered in a red pepper sauce and seasoned with ginger, garlic and black pepper	£10.50	Zilbo Fresh boiled collared green mixed with tender pieces of lamb marinated in onion, ginger & garlic	£11.50
Awaze Ti'bs (Hot) Tender lamb fried with a mix of chilli pepper and spices	£11.50	Yebeg Alich'a We't Lamb simmered in a mild sauce of butter, onion, garlic, ginger and turmeric	£10.50		
Derek Ti'bs Succulent crispy cubes of lamb fried with onion and green chilli	£10.50				

Beef Dishes

Sheba Special Kitfo (steak tartar raw) Finely minced lean beef dressed with Ethiopian butter and hot chilli spices served with spinach and cottage cheese	£12.50	Zilzil Ti'bs Tender strips of lean beef fried with onion and green chilli	£12.50	Tib's We't (Hot) Succulent pieces of beef seasoned with ginger, garlic, black pepper and simmered in a red pepper sauce	£11.50
Kitfo (steak tartar raw) Finely minced lean beef dressed with Ethiopian butter and hot chilli spices	£11.50	Minchet Abish (Hot) Succulent ground minced beef marinated in ginger, garlic, onion, cardamom, simmered with Ethiopian butter and red pepper sauce	£10.50	Tib's Alich'a We't Beef simmered in a mild special sauce, butter, onion, garlic, ginger and turmeric	£11.50
Gored Gored (raw) Tender cubes of Lean beef marinated in a special chilli pepper sauce and Ethiopian butter	£12.50	Alich'a Minchet Abish A very delicious ground minced beef, simmered in a mild sauce with Ethiopian butter, onion, ginger, garlic and turmeric	£10.50		

* **Gluten Free Injera (Bread)** is available on request
* **(Optional) 12.5% Service Charge** to be added to your bill



Vegetarian Dishes (V)

Shiro We't (stew) V V Ethiopian roasted chickpeas simmered in an onion, green pepper and olive oil sauce and prepared in a traditional Ethiopian sizzling clay pot	£10.50	Kik Alich'a We't V V Split yellow peas with turmeric, ginger and green chilli	£7.50	Fosolia V V Whole beans seasoned with slices of carrot and chef's spices	£7.50
Misir We't (hot) V V Spicy red lentils stew simmered in the chef's special hot sauce	£9.50	Gomen V V Fresh spinach sautéed with onion, garlic, ginger and jalapeno	£8.50	Ingudai We't V V A delicious mushroom stew marinated in onion, olive oil ginger, garlic, simmered in red pepper and wine sauce	£10.50
Misir Alich'a We't (stew) V V Whole green lentils harmoniously blended with spices simmered in black pepper and turmeric	£9.50	Atkelt We't V V Fresh cabbage sautéed with slices of potato and carrot	£7.50	V V All vegetarian meals are suitable for vegans	

Side Dishes (V)

Denich T'ibs V V Fried spicy potato wedges	£5.50	Sheba Salad V V Freshly tossed lettuce seasoned with special Sheba dressing of blended tomatoes, spiced with lemon and chilli	£4.50	Ayib Mit'mit'a Homemade cottage cheese mixed with very hot peppers and spiced in Ethiopian butter	£3.50
Gomen V V Fresh spinach sautéed with onion, garlic, ginger and jalapeno	£5.50	Sinnig Karia (hot) V V Whole green chilli stuffed with a mixture of onion, seasoned tomato and olive oil	£3.50	Gomen Ayibey Spinach mixed with homemade cottage cheese and spiced ethiopian butter	£5.50
Ingudai T'ibs V V Button mushrooms sautéed with a blend of mild spices	£5.50	Teemateem Salad V V Fresh chopped tomatoes with red onion, garlic, lemon and chilli, seasoned with classic Sheba dressing	£4.50		

Red Wine

Best with most vegetables or meat dishes

Marcel Hubert, France (House Wine) Medium Bodied	£5.25 A Glass £15.00 Bottle	Rioja Crianza, Spain Fruity	£25.00 Bottle	Jacob's Creek Shiraz Cabernet, Australia Medium Bodied	£20.00 Bottle
Marcel Hubert, France (House Wine) Dry Red	£5.25 A Glass £15.00 Bottle	Rioja Reserva, Spain Full Bodied	£29.00 Bottle	Malbec Wine Argentinian Smooth Full Bodied	£26.00 Bottle
Chateaufneuf Du Pape, France Full Bodied	£65.00 Bottle	Chianti, Italy Warm, Plumy	£20.00 Bottle	Kumala Cabernet Shiraz, South Africa Full Bodied	£20.00 Bottle
Rioja Tinto, Spain Medium Bodied	£20.00 Bottle	Barolo, Italy "Royal Wine" Full-bodied	£65.00 Bottle	Isla Negra, Chile Soft & Fruity	£20.00 Bottle

White Wine & Rose

Best with poultry or fish.

Marcel Hubert, France (House Wine) Medium Bodied	£5.25 A Glass £15.00 Bottle	Jacob's Creek Chardonnay, Australia Crisp Medium Bodied	£18.00 Bottle	Ethiopian Honey Wine (tej)	£5.25 A Glass
Marcel Hubert, France (House Wine) Dry White	£5.25 A Glass £15.00 Bottle	Salvet Calvet Sauvignon Blanc, French Fresh & Fruity	£27.00 Bottle	Pinot Grigio Rose	£6.25 A Glass £20.00 Bottle
Sancerre Domaine Fleurite, France Sauvignon Dry & Fruity	£55.00 Bottle	Marcel Hubert Rosé, France Medium Bodied	£5.25 A Glass £15.00 Bottle		

Champagne, Cognac & Other Spirits

	(35ml)	(50ml)	Liqueur	(50ml)	Beer Selection	(Bottle)
Martini Ross	£3.25	£5.75	Amaretto	£5.50	Peroni	£4.25
Dry Martini	£3.25	£5.75	Baileys	£5.50	Beck's	£4.25
			Contreau	£5.50	Stella Artois	£4.25
Whisky			Grand Marnier	£5.50	Corona	£4.25
Black Label	£4.25	£7.95	Tia Maria	£5.50		
Chivas	£4.25	£7.95	Kahlua	£5.50	Ethiopian Larger Beer (Why not try our Local Beer)	
Jack Daniel's	£4.25	£7.95			St George (4.5%)	£4.25
			Champagne	(Glass)	Castel (5.5%)	£4.25
Vodka			House Champagne	£8.50	Meta (5.5%)	£4.25
Absolute	£4.25	£7.95	Moet & Chandon	£95.00		
Smirnoff	£4.25	£7.95	Veuve Cliquot	£85.00	Soft Drinks	£2.25
Grey Goose	£5.50	£9.50	Dom Perignon	£285.00	Orange Juice, Pineapple Juice,	A Glass
			Bollinger	£120.00	Mango Juice, Cranberry Juice,	
Rum					Apple Juice, Tomato Juice, Diet	
Bacardi	£4.25	£7.95	Cognac	(Single)	Coke, Coca Cola, Fanta & 7 Up	
White rum	£4.25	£7.95	Remy XO	£17.50		
Malibu	£3.95	£6.95	Hennessy XO	£14.50	Still & Sparkling Mineral water	£2.00 Small £3.50 Large
			Remy Martin VSOP	£7.75		
Gin			Courvoisier VS	£6.75	Tonic or Lemonade	£1.50
Gordon Gin	£4.25	£7.95	Martell	£5.95	Red Bull	£2.70
Bombay Sapphire	£5.50	£9.50	Hennessy	£5.95		

