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# Menu

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Vegan-Meat-Fish

Welcome to Gezana Eritrean Restaurant  
Wij serve traditional Eritrean-Ethiopian dishes.

All dishes are served with injera. It's a fermented flatbread with a slightly spongy texture. The easiest way to eat the injera is, to tear a piece and grab different sauces. Our injera is made out of Teff, Sorghum and Whole Wheat Flower(Gluten). There are also gluten-free options. Before diner we come to wash your hands, because injera is supposed to be eaten only by hand without cutlery.

Enjoy your meal!

# · Starter ·

## 1. SILSI with roasted bread

Tray with tomatoes and onions sauce and tray with yogurt, parsley and olive oil

## 2. SAMBUSA


Fried spring roll filled with vegetables

## 3. Mr. JACKET with roasted bread

Salad with green lintels, red onion, tomatoes and green peppers

 Lactose

 Vegetarian

 Gluten

 Vegan

 Pinda






 Soja

# • Main Dish •

All VEGAN

## Vegan

ALL DISHES ARE WITH INJERA, SALAD AND LINTELS  
GLUTEN FREE TAFF INJERA +3 EURO P.P.

- |  |              |
|--|--------------|
| <b>4. TUMTUMO</b>                 | <b>14,00</b> |
| Two types of lentils that enhance each other's taste   |              |
| <b>5. HAMLİ</b>                   | <b>14,00</b> |
| Spinach prepared with Eritrean herbs   |              |
| <b>6. ALİCHA</b>                  | <b>14,00</b> |
| Vegetable mix of potatoes, carrots, green beans and cabbage  |              |
| <b>7. DUBA</b>                    | <b>14,00</b> |
| Stew Pumpkin Dish. Medium Spiced   |              |
| <b>8. VEGAN MIX - BEBIAYNETU</b>  | <b>20,00</b> |
| For 1 person: Combination of TUMTUMO, HAMLİ, ALİCHA and DUBA   |              |

# • Main Dish •

All VEGAN

## Vegan

ALL DISHES ARE WITH INJERA, SALAD AND LINTELS  
GLUTEN FREE TAFF INJERA +3 EURO P.P.

- |  |              |
|--|--------------|
| <b>9. SHIRO GEZANA</b>     | <b>15,00</b> |
| Ground chickpeas and crafts spiced in a sauce of onions and tomatoes   |              |
| <b>10. BIRSIN B ALICHA</b>    | <b>14,00</b> |
| Lintels with yellow curry  |              |
| <b>11. BAMIA</b>    | <b>15,00</b> |
| Ladies' finger stew dish. Medium spiced  |              |
| <b>12. QANTISHA</b>   | <b>15,00</b> |
| Mushrooms stew dish. Medium spiced   |              |
| <b>13. VEGAN SPECIAL</b>   | <b>23,00</b> |
| For 1 person: Combination of SHIRO, BIRSIN, BAMIA and QANTISHA   |              |
| <b>14. MY GEZA VEGAN (for 3 persons)</b>    | <b>55,00</b> |
| Vegan Mix and Vegan Special and one additional vegan meal  |              |

# • Main Dish •

## Meat

ALL DISHES ARE WITH INJERA, SALAD AND LINTELS  
GLUTEN FREE TAFF INJERA +3 EURO P.P.

- 15. KULWA KEYIH-TSAEDA**   17  
Beef cubes sautéed with paprika, onion and tomatoes. Spicy or Mild.  
Lamb +2 Euro's
- 16. GORED-GORED**    19  
Medium baked round steak beef in spiced clarified butter with fresh  
Eritrean feta cheese
- 17. ZIL ZIL**  19  
Barbecued beef strips with grilled onion and paprika
- 18. KITFO**    20  
Medium fried tartar sautéed in spiced clarified butter
- 19. KULWA DORHO**   17  
Pieces chicken breast baked with paprika and onion
- 20. TSEBHI DORHO**    18  
Stew chicken leg slowly cooked in a rich flavour of herbs, spice and  
chilli with hard boiled egg (traditional dish)
- 21. ZIGNI**    18  
Stew beef cubes simmered in spiced clarified butter and red pepper  
sauce



Lactose



Gluten



Spicy



# • Main Dish •

## MEAT – FISH


ALL DISHES ARE WITH INJERA, SALAD AND LINTELS  
GLUTEN FREE TAFF INJERA +3 EURO P.P.

- 22. KULWA DUBA**  19  
Baked beef with pumpkin. Medium spiced.
- 23. ALICHA B'SIGA**   18  
Stew lamb with juicy Alich sauce (potatoes, carrots, green beans and cabbage)
- 24. KULWA QANTISHA**   18  
Baked beef with mushrooms, onion and paprika. Medium spiced
- 25. KULWA BAMIA**   20  
Baked beef with ladies' fingers. Medium spiced.  
Lamb +2 Euro's
- 26. KULWA ASA**    22  
Pierces fish cod fillet baked with paprika and union. Medium spiced
- 27. GEZANA MIX**   24  
For 1 person: Combination of no. 15 - 21 - 23
- 28. GEZANA SPECIAL**   29  
For 1 person: Combination of no. 16 - 20 - 23
- 29. MY GEZA (for 3 persons)**  65  
Combined dishes chosen only by the Chef. For 4 persons we add one more dish

# • Dessert •

**1. Ice Cream**    
Mix of Mango and Vanilla  
flavour

**2. Baklava**    
Filo pastry filled with  
pistachio nuts

**3. Fruit Salad**   
Fresh fruit combination

**4. Vegan  
Cakes**     
Glutenfree and vegan  
combination

## Coffee ceremony

*We have an Eritrean coffee ceremony at our coffee corner every day. Where we roast and grind fresh coffee beans while you dine. Highly recommended for coffee lovers.*

7	<b>Hot Beverage</b>	
	<b>Eritrean Coffee</b>	3
	Freshly roasted coffee	
4	<b>Eritrean Tea</b>	3
	Cardamon, cloves, cinnamon with black tea	
6	<b>Coffee</b>	3
	Americano	
7	<b>Cappuccino</b>	3
	<b>Latte Macchiato</b>	3
	<b>Fresh Mint Tea</b>	3
	<b>Fresh Ginger Tea</b>	3



Lactose



Gluten



Vegan



Pinda



Noten

# • Drinks •

## Soda - Juice

<b>Spa Blauw</b>	3
Water	
<b>Span Rood</b>	3
Sparkling Water	
<b>Coca Cola</b>	3
<b>Coca Cola Zero</b>	3
<b>Fanta</b>	3
<b>Sprite</b>	3
<b>Ice Tea Sparkling</b>	3
<b>Ice Tea Green</b>	3
<b>Cassis</b>	3
<b>Mango Juice</b>	4,50
<b>Apple Juice</b>	3
<b>Orange Juice</b>	3
<b>Bitter Lemon</b>	3
<b>Ginger Ale</b>	3
<b>Tonic</b>	3

## Non-Alcoholic Beer

<b>Ginger Beer</b>	4,50
<b>Heineken 0 %</b>	3,50
<b>Radler 0%</b>	3,50

## Beer

<b>Eritrean Ethiopian Lager Beers</b>	4,50
Ask for the available beers	
<b>Mogonzo African Beer</b>	5,50
Banana or Mango or Coconut	
<b>Vedett</b>	5,50
Blond - White - IPA	
<b>Hertog Jan Dutch Beer</b>	3,50



# • Drinks •

## Wine

**South-African Mix Red** 6  
Cabernet Sauvignon-Shiraz-Merlot

**South-African Red** 7,50  
Pinotage

**South-African Red** 6  
Pinot Noir

**South-African Mix White** 6  
Chardonnay-Sauvignon Blanc

**South-African White** 6  
Chardonnay

**South-African White** 6  
Chenin Blanc

**Medium Sweet White** 6

**Tej - Mes** 6  
Sweet Eritrean Ethiopian Honey Wine

**South African Rose** 6  
Rose Pinotage

**Bottle Wine (White or Red)** 30  
Wine of your choice except Pinotage

**Bottle Red Pinotage** 40  
Aaldering Florence: South Africa

## Liquor

**Areki** 4,50  
Liqueur from Eritrea with anise flavor

**Gin** 4,00  
Imported from Eritrea

**Black Label** 5,50  
Johnnie walker Whiskey

**Jack Daniels** 5,50  
Whiskey

**Liquor 43** 4,50  
Sweet

**Baileys** 4,50  
Sweet