



Special New Year Eve Menu December 31st 2025 WITH LIVE MUSIC

Glass of "VONKEL" (South African Champaign) TO START '26 joyfully!

STARTER "LITTLE ETHIOPIA" New Year mixed starter

- ✚ **Sambusa**
Two thin dough shells filled with a blend of minced lamb / chicken or lentils, green pepper and herbs
- ✚ **Azifa salat**
Green lentil with onions and sliced seeds, red pepper in a fresh lemon and vinegar dressing
- ✚ **Ayeb be Gomen**
Cottage cheese mixed with thinly chopped spinach, cooked in pure clarified butter and spices

MAIN COURSE

"Beyayanetu" combination of (*)

- ✚ **Ye-Shekla Tibs**
Pan fried sliced beef served weltering in a clay pot
- ✚ **Ye Doro Wat**
Chicken marinated in lemon juice, stewed in a berbere sauce, and hardboiled egg
- ✚ **Ye-Alichu Wat**
Tender sliced beef simmered in a mild onion, herbal sauce and pure clarified butter
- ✚ **Fosolia**
Lightly spiced string beans, carrots and onions in a tomato sauce
- ✚ **Ye-Tikil Gomen**
Lightly spiced white cabbage, potatoes and carrots, with garlic, onions and ginger

Served with injera (*) on request also vegetarian combination

DESSERT

- ✚ **Speciaal "Little Ethiopia"**
New Year dessert or African crème brûlée

ETHIOPIAN COFFEE OR TEA

Glass of "VONKEL" (South African Champaign) to star 2026 joyfully!

Price: € 54,-- per person

Reservation highly recommended

03/336.22.93

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Little Ethiopia "Great to Discover"

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