

DESSERT

Ice Cream - Vanilla with Blueberries 9,000

MENU

COFFEE AND TEA

Ethiopian Coffee Ceremony

Not only does Ethiopia boast being the original home of coffee, we also prepare and serve our coffee in a very unique manner meant for leisurely consumption with friends and family. Please let your waiter know at least 30 minutes in advance if you would like to experience the Ethiopian Coffee Ceremony.

- Minimum charge for up to 5 persons. 85,000
- For over 5 people, an additional per person. 6,000

Ethiopian Coffee

At Addis in Dar we provide you with a mini coffee ceremony. The coffee is brought to you in a traditional coffee pot called a Jabena. For the complete experience, we also burn some Frankincense at your table and bring you a small serving of popcorn.

7,000

Ethiopian Tea

Flavoured with cardamom, cinnamon and cloves.

5,500



VEGANISM AND ETHIOPIAN CUISINE

Vegan dishes are very familiar to the Ethiopian Orthodox people who are accustomed to a minimum of 180 fasting days a year. When we fast in Ethiopia, we adopt a vegan diet and this dedication is thoroughly reflected in our delightful vegan options.

- Our menu offers equal amounts of both **non-vegetarian and vegan meals**.

- We do not serve **Pork**.
- We are **Halaal friendly**.
- **No Alcohol** is used in the preparation of the food.

- We **do not use nuts** in our food.
- Our food is **Gluten Free**.

- We have **Jewelry and T-shirts** for sale.

- **Corkage Fee (Limit of 2 Bottles)** Tsh 15,000 per bottle.

- We provide **Take Away**.
Injera - Take Away - Tsh 7,000

- All prices include **18% VAT**.

- **Free Wifi available** - password on request.

WELCOME TO ADDIS IN DAR

Addis in Dar is a family business serving Ethiopian cuisine in Dar es Salaam since 1998. We bring in our spices directly from Ethiopia where they are all homemade by family. We strive to offer the best we can to our customers and promote Ethiopia, its culture, history and people.

CUISINE

Injera አንጀራ - Ethiopian cuisine is traditionally served on a large, thin, sourdough pancake called Injera, which is usually made from a grain called Teff that is native to Ethiopia. However, where Teff is not available, other substitutes can be used such as buckwheat or sorghum. At Addis in Dar, the Injera is prepared with both rice flour and a smaller percentage of Teff, and is baked on a flat clay stove called Metad. Injera is fat free and it is used to scoop up the various sauces and stews, called Wot.

Wot ወጥ - General name for all stews and sauces.

Berberere ቦርቦሪ - An important ingredient in Ethiopian cuisine, Berbere, which is prepared by milling dried chilies with several herbs and spices, such as garlic, onions, ginger, cloves and cardamom, is used in making all our spicy sauces.

Alicha አሊሻ - it is the mild alternative to all of our dishes, instead of using Berbere to prepare the food, we use turmeric, a mild and flavorful powder that colors the food in beautiful golden, yellow hues.

Kibe ቅቤ - A clarified butter simmered in various spices such as fresh herbs, turmeric and cardamom. After the butter is flavored with the spices, it is then strained and cooled and used in the preparation of many Ethiopian dishes. The spices in Kibe provide our sauces with a unique and beautiful aroma and intense flavor.

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View the menu
on your phone
by scanning
this QR-code.

STARTER መክሰስ

- Kategna ቃተኛ

Freshly baked crispy Injera spread with a mix of Berbere and Kibe. One is enough per table.

16,000
- Beef Meatballs

Served with our chef’s unique yoghurt dressing.

15,000

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VEGETARIAN AND VEGAN

1. Misir Wot የምስር፡ወጥ (mild)

Split red lentils sautéed with onions and garlic slow-cooked with Berbere.

27,500
2. Kek Alichu Wot የክክ፡አልጫ፡ወጥ (non-spicy)

Split yellow chickpeas sautéed with onions, garlic, ginger and turmeric to make a most aromatic and flavorful sauce.

27,500
3. Defin Misir Kai Wot ድፍን፡ምስር፡ቀይ፡ወጥ

Whole brown lentils sautéed with onions for a wholesome vegetarian meal.

27,500
4. Defin Misir Alichu Wot ድፍን፡ምስር፡አልጫ፡ወጥ

Whole lentil sauce, non-spicy.

27,500
5. Shimbera Asa የሽምብራ፡አሳ፡ወጥ

Homemade chickpea cakes simmered in a Berbere sauce.

27,500
6. Shiro Wot የሽሮ፡ወጥ

A sauce prepared with a homemade blend of dried split peas ground together with an array of herbs and spices and blended with Berbere.

30,000
7. Yenkulal Wot የእንቁላል፡ወጥ

Simple and tasty, served in a thick Berbere sauce, seasoned with Kibe.

27,500
8. Mushrooms የእንጉዳይ፡ወጥ

Mushrooms are a rarity in Ethiopian cooking. At Addis in Dar however they are a specialty, simmering in a Bebere sauce.

27,500
9. Two Whole Eggs with mild sauce – Delicious

25,000

NON VEGETARIAN የፍሰክ

10. Doro Wot የዶሮ፡ወጥ (spicy)

Chicken marinated with fresh lime juice and simmered for several hours over low heat in a mixture of freshly chopped onions, garlic and ginger with Berbere and a hint of Kibe for extra flavor and aroma.

32,000
11. Doro Alichu Wot የዶሮ፡አልጫ፡ወጥ (non-spicy)

Slow cooked chicken with freshly chopped garlic, ginger, onions and turmeric with a touch of Kibe for aroma and taste.

32,000
12. Kai Segu Wot ቀይ፡ስጋ፡ወጥ (spicy)

Beef cubes slowly cooked with Berbere, onion and other ingredients for a tender stew full of rich flavor.

30,000
13. Yebeg Alichu Wot የበግ፡አልጫ፡ወጥ (non-spicy)

Lamb sautéed and then slow cooked with chopped garlic, ginger, onions and turmeric until the meat is soft and buttery to the touch.

30,000
14. Prawns “Addis in Dar” አዲስ፡ኢን፡ዳር፡ፕሮግስ (mild)

In Ethiopia we do not have prawns. However, in Addis in Dar in coastal Tanzania, this dish, served in a mild and subtle sauce, is one of our customers’ favorite.

32,000
15. Fish “Addis in Dar” አዲስ፡ኢን፡ዳር፡አላ (spicy or non spicy)

Fish stir fried with onion, sweet pepper, cardamom and a dash of lemon.

33,000
16. Kitfo ክትፍ (mild)

Kitfo is a delicacy favoured by Ethiopian meat lovers. It is beef tartar mixed with Kibe and a touch of chili, cardamom and other herbs. It can be served rare or well done.

32,000
17. Tibs ተብስ (Spicy or non spicy)

Juicy beef fillet stir fried with rosemary and onions and Kibe.

30,000
18. Bozena Shiro

Beef fillet served in a sauce prepared with a homemade blend of dried split peas ground together with an array of herbs and spices and blended with Berbere.

32,000
19. Doro Tibs የዶሮ፡ተብስ (Spicy or non spicy)

Chicken fillet, green pepper stir-fried and served on a charcoal stove.

30,000

SIDE DISHES መጨመሪያ

- Pumpkin Wot የዱባ ወጥ (spicy)

Cubes of pumpkin sautéed with onions and garlic and cooked with Berbere.

16,000
- Pumpkin Alichu Wot የዱባ አልጫ ወጥ

Cubes of pumpkin sautéed with onions and garlic and cooked with a mild sauce.

16,000
- Denich Wot – Potatoes spicy or non spicy, very nice.

16,000
- Ayeb Begomen አይብ በጎመን

Homemade cottage cheese blended with sautéed spinach.

16,000
- Ayeb አይብ [Vegetarian]

Homemade cottage cheese with a slight hint of spices.

15,500
- Azifa አዘፋ [Vegan]

A blend of lentils with chef’s unique salad dressing.

15,500
- Gomen ጎመን [Vegan]

Spinach sautéed with onions, garlic, herbs and spices that give it its unique Ethiopian flavor.

15,500
- Tomato Salad የቲማቲም ሰላጣ [Vegan]

Ethiopian style tomato salad made with Ethiopian salad dressing.

14,500
- Karia Sineg ቃሪያ ስንግ [Vegan]

Chillies stuffed with chopped onions, tomato and olive oil.

10,500
- Yoghurt እርሳ [Vegetarian] – Plain yoghurt to accompany your meal.

5,000
- Atkelte Vegetables አትክልት [Vegan]

White cabbage, potatoes and carrots cooked the Ethiopian way.

9,000

COMBINATIONS

FOR 2 PEOPLE

Variety and sharing are integral to Ethiopian cuisine.

20. Combo of No. 1 – 10 - 13

59,500
21. Combo of No. 5 –11 – 12

59,500
22. Combo of No. 4 – 14 - 17

59,500
23. Combo of No. 1 – 12 – 13 - 17

59,500
24. Vegan Combo of No. 1 – 2 – 4 – 5 (Yetsom Beyaynetu)

55,000