

Warsà menù



Starters

VEGETARIAN SAMOSA: Pastries filled with mixed vegetables - €4,00

MEAT SAMOSA: Pastries filled with mildly spicy ground beef and parsley - €4,00

QUATAGNA: Rolled injera with spiced ghee and chili - €4,00

Set Menu

ZIGHINI (Meat Platter): Mildly spiced beef stew accompanied by mixed seasoned vegetables such as potatoes, carrots, cabbage, green beans, couscous, red lentils and chickpeas. Plus, a taste of mildly spiced chicken stew with boiled egg - €18,00 per person

SHIRO (Vegetarian Platter): Finely ground chickpeas simmered in olive oil and fresh tomatoes with mixed seasoned vegetables such as potatoes, carrots, cabbage, beans, couscous, and red lentils - €17,00 per person

FISH STEW: Fresh fish sautéed with onions, red chili and fresh tomatoes served with all the mixed vegetables such as potatoes, carrots, cabbage, beans, couscous, and red lentils - €24,00 per person; **Please note: Only by order at least one day before**

Drinks

SOFT DRINKS & WATER: Sparkly water San Pellegrino, Still water Acqua Panna, Coca cola, and diet Coke, Fanta, Sprite - €3,00

BEER: Budweiser, Menabrea, Becks, Birra Eritrea Asmara - €3,50

WINE GLASS: South African wine Versus (red or white) - €4,00

LIQUEURS AND DIGESTIVES: €3,00

COFFEE & TEA: Our special traditional tea browed with cloves and cinnamon - €1,50

DESSERT

A sweet Middle Eastern dessert made of sesame seeds with pistachio and honey - €4,00

INJERA – The basis of your meal: Injera is the essential part of the Eritrean cuisine that is the basis of your meal. It is a round, flat crepe like bread made daily in our restaurant with a mixture of four different flours, corn, wheat, sorghum, and rice flour. As injera is used as cutlery you can order as much as you wish.

Cover charge: €2,00 per person

PLUS, you can ask for injera as much as you wish.

Wine List

South African Red Wine

Pinotage/Shiraz – Savana: Blend of Pinotage and Shiraz. A bouquet of ripe cherry, red plums and raspberries with a soft tannic structure and spicy notes - €18,00

Merlot - Versus rosso: With an alcohol content of 13.5, a pleasant aroma of ripe red fruit is perceived. It comes with hints of cassis, coffee and chocolate - €18,00

Red Rhino - Rhino Park Wine: Hints of ripe plum and berries on the nose and a touch of mint on the palate, a young and fresh wine - €18,00

Cabernet Sauvignon – Spier: Ripe red fruits, cherry and oak. On the palate it is very interesting and long you can taste soft tannins - €20,00

Carpe Diem Reserve Pinotage – Diemersfontein: It has a great fruity bouquet of cherries, ripe plums and blueberries and then gives space to the sweet vanilla notes, on the palate it is soft and succulent with well-integrated soft tannins - €35,00

Matys Red – Diemersdal: Blend of Cabernet Sauvignon and Merlot. Aging in used French oak barriques for about 10 months - €18,00

South African White Wines

Chenin Blanc Savana: Fresh and very fruity, with medium body, it has hints of tropical fruit, citrus and red apples - €18,00

Versus Bianco: With an alcohol content of 12.5, on the palate it is perceived a dry, tasty, fresh, full and persistent flavour with notes of tropical guava fruit - €18,00

Matys Sauvignon Blanc: Fresh aging stands out the tropical fruit and the citrus fruit presents the purity of ripe fruit - €18,00