

# 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 - **€20,00 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 - **€19,00 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 - **€25,00 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 - **FREE**

## 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: €2,50 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 - **€20,00**

**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 - **€20,00**

**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 - **€22,00**

**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 - **€19,00**

## *South African White Wines*

**Chenin Blanc Savana:** Fresh and very fruity, with medium body, it has hints of tropical fruit, citrus and red apples - **€20,00**

**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 - **€20,00**

**Matys Sauvignon Blanc:** Fresh aging stands out the tropical fruit and the citrus fruit presents the purity of ripe fruit - **€19,00**

## *Sparkling Wines South Africa*

**Borealis Cuvée Brut – Krone:** Blend of Chardonnay and Pinot Nero.

Classic Method, aged for 12 months on the lees, hints of pineapple, fresh yellow apple, lime and a light pastry note. Full and very fresh on the palate, with creamy hints, hints of caramel and bread crust, very persistent and surprisingly fine. - **€30,00**