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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. 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**   6
Tray with tomatoes and onions sauce and tray with yogurt, parsley and olive oil
- 2. SAMBUSA**  6
Fried spring roll filled with vegetables
- 3. Mr. JACKET with roasted bread** 6
Salad with green lintels, red onion, tomatoes and green peppers

• Main Dish •

ALL VEGAN

Vegan

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

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|---|--------------|
| 4. TUMTUMO | 13,00 |
| Two types of lentils that enhance each other's taste | |
| 5. HAML | 13,00 |
| Spinach prepared with Eritrean herbs | |
| 6. ALIHA | 13,00 |
| Vegetable mix of potatoes, carrots, green beans and cabbage | |
| 7. DUBA | 13,00 |
| Stew Pumpkin Dish. Medium Spiced | |
| 8. VEGAN MIX - BEBIAYNETU | 19,00 |
| For 1 person: Combination of TUMTUMO, HAML, ALIHA and DUBA | |

• Main Dish •

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| 9. SHIRO GEZANA  | 14,00 |
| Ground chickpeas and crafts spiced in a sauce of onions and tomatoes | |
| 10. BIRSIN B ALICHA | 13,00 |
| Lintels with yellow curry | |
| 11. BAMIA | 14,00 |
| Ladies' finger stew dish. Medium spiced | |
| 12. QANTISHA | 13,00 |
| Mushrooms stew dish. Medium spiced | |
| 13. VEGAN SPECIAL  | 21,00 |
| For 1 person: Combination of SHIRO, BIRSIN, BAMIA and QANTISHA | |
| 14. MY GEZA VEGAN (for 3 persons) | 50,00 |
| Vegan Mix and Vegan Special and one additional vegan meal | |

• Main Dish •

Meat

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

• Main Dish •

MEAT – FISH

ALL DISHES ARE WITH INJERA, SALAD AND LINTELS
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|--|----|
| 22. KULWA DUBA | 18 |
| Baked beef with pumpkin. Medium spiced. | |
| 23. ALICHA B'SIGA | 17 |
| Stew lamb with juicy Alichu sauce (potatoes, carrots, green beans and cabbage) | |
| 24. KULWA QANTISHA | 17 |
| Baked beef with mushrooms, onion and paprika. Medium spiced | |
| 25. KULWA BAMIA | 19 |
| 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 | 22 |
| For 1 person: Combination of no. 15 - 21 - 23 | |
| 28. GEZANA SPECIAL  | 27 |
| For 1 person: Combination of no. 16 - 20 - 23 | |
| 29. MY GEZA (for 3 persons) | 55 |
| 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

Hot Beverage

Eritrean Coffee

2,50

Freshly roasted coffee

4

Eritrean Tea

2,50

Cardamon, cloves, cinnamon with black tea

6

Coffee

2,50

Americano

7

Cappuccino

2,50

Latte Macchiato

2,50

Fresh Mint Tea

2,50

Fresh Ginger Tea

2,50



Lactose



Vegan

• Drinks •

Soda - Juice

Spa Blauw	2,50
Water	
Span Rood	2,50
Sparkling Water	
Coca Cola	2,50
Coca Cola Zero	2,50
Fanta	2,50
Sprite	2,50
Ice Tea Sparkling	2,50
Ice Tea Green	2,50
Cassis	2,50
Mango Juice	4,00
Apple Juice	2,50
Orange Juice	2,50
Bitter Lemon	2,50
Ginger Ale	2,50
Tonic	2,50

Non-Alcoholic Beer

Ginger Beer	4,50
Heineken 0 %	3,00
Radler 0%	3,00

Beer

Asmara Bira	4,50
Lager Beer imported from Eritrea	
Mogonzo African Beer	5,00
Banana or Mango or Coconut	
Vedett	5,00
Blond - White - IPA	
Hertog Jan	3,00
Dutch Beer	

• Drinks •

Wine

Cabernet Sauvignon South-Africa	5,50
Shiraz South-Africa	5,50
Merlot South-Africa	5,50
Chardonnay South-Africa	5,50
Sauvignon White South-Africa	5,50
Medium Sweet White	5,50
Tej - Mes Sweet Eritrean Ethiopian Honey Wine	5,50
Rose Medium Sweet	5,50
Bottle Wine (White or Red) Wine of your choice	28,00

Liquor

Areki Liqueur from Eritrea with anise flavor	4,00
Gin Imported from Eritrea	4,00
Black Label Johnnie walker Whiskey	5,50
Jack Daniels Whiskey	5,50
Liquor 43 Sweet	4,50
Baileys Sweet	4,50