

Evening menu at Tutu's Ethiopian Table

All Ethiopian dishes include one injera or a portion of rice

Vegetarian Ethiopian dishes

All 100% suitable for vegans

Vegetarian Platter

A combination of any three vegetarian dishes (1-7) served with injera or rice

£9.50

Vegetarian Combination for two people to share
A veg lover's platter that can include any five of the vegetarian dishes (1-7) served with injera or rice

£22.95

1. Misr Wot (Medium/Hot) 🌶️

A very popular Ethiopian dish. A stew of gently flavoured red lentils

£6.90

2. Difen Misr Wot (Mild)

Whole green lentils slowly cooked in a flavourful sauce with a blend of spices

£6.90

3. Ater Wot (Mild)

This delicious dish is made from curried split peas

£6.90

4. Tikel Gomen (Mild)

White cabbage and potatoes cooked with herbs and spices

£7.90

5. Fosolia (Mild)

Green beans and carrots subtly flavoured with Ethiopian mixed spices

£7.90

6. Kosta (Mild)

A healthy offering of spinach cooked with herbs and garlic

£7.90

7. Ye'Abesha Gomen (Mild)

Collard greens and potatoes in fresh garlic and spices

£7.90

Meat based Ethiopian dishes

Meat Platter

A combination of any two vegetarian dishes (1-7) and one meat Wot (8-10). Served with injera or rice

£10.50

Meat Combination for two people to share

A meat lover's platter that can include three of the meat based Wots (8-10). Served with injera or rice

£27.95

8. Doro Wot (Medium/Hot) 🌶️

The national dish of Ethiopia. Succulent chicken on the bone simmered in spiced butter (kibae), Ethiopian mixed spices (berbere), onion and a tasty combination of seasoning

£10.50

9. Keye Segá Wot (Medium/Hot) 🌶️

Tender pieces of beef simmered in berbere and flavoured with mixed spices

£10.50

10. Alichá Begg Wot (Mild)

Pieces of tender lamb simmered in kibae, onion and turmeric

£12.50

Beef Tibs (choose Mild or Hot) 🌶️

Tender pieces of beef freshly sautéed with onion, pepper, rosemary, tomatoes and kibae spiced butter

£12.50

Fried Lamb with Spinach (Mild)

Fried lamb with spinach, traditional herbs, onions and a touch of garlic

£13.50

Ethiopian side dishes

Injera (contains wheat)

A flat Ethiopian pancake with a slightly sour-dough taste

£1.00

Rice (gluten free)

Tutu's special rice with mixed vegetables

£3.70

Tutu's new hot sauce 🌶️

£1.00

Tutu's evening menu

Light Bites

Salad bowl	£3.45
Mixed leaf salad with tomatoes, pepper, cucumber and olives	
Feta salad	£4.45
Pieces of Greek feta cheese, served on a bed of mixed salad leaves with tomatoes, pepper, cucumber and olives	
Fajita chicken salad	£6.45
Succulent pieces of chicken freshly sautéed with fajita spices, onion and tomatoes Served with mixed salad leaves	
Humous, olives and tzatziki with wholemeal pitta bread	£4.50
Pitta stuffed with falafel , tzatziki and salad	£6.85
Mediterranean platter	£7.85
Pitta bread, humous, falafel, feta cheese, olives and salad	
Vegetable samosas and spring rolls with sweet chilli sauce	£3.50
Mozarella pizza	£3.95
Garlic bread	£3.95
Chunky chips	£3.95
Sweet potato fries	£4.50
Cajun wedges	£4.00
Cajun wedges with cheese	£4.50

Burgers

6oz beef burger in a sesame seed bun served with Cajun wedges or chunky chips	£8.50
6oz vegetarian burger in a sesame seed bun served with Cajun wedges or chunky chips	£7.95
Grilled Halloumi with humous in a sesame seed bun served with Cajun wedges or chunky chips	£8.50

Salad dressing, mayonnaise or tomato ketchup are also available with your meal

Desserts

Please see our board at the bar for hot puddings and cakes

Coffee

Freshly roasted Ethiopian coffee	£3.75
The perfect way to finish your meal Freshly roasted and served in a traditional jebena, enough to share with a friend	
The bar also offer a range of espresso based coffees	