

# MENU

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**DAHLAK**  
ERITREAN RESTAURANT



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# DAHLAK

ERITREAN RESTAURANT



Restaurant Dahlak is named after the enchanting Dahlak Archipelago, a group of islands in the Red Sea off the coast of Eritrea. These islands are known for their unspoiled nature, rich marine life, and centuries-old trading history.

Just like the islands, Restaurant Dahlak is a place of peace, flavor, and connection.

Here you can experience the warmth of Eritrean hospitality and the authentic tastes of the Horn of Africa, prepared with love, tradition, and spices that tell stories.



# MENU

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### BREAKFAST & LUNCH ቁርስን ምሳሕን

1. Banie Mis Tonno ባህ ምስ ቶኖ  €5,95  
Sandwich with tuna, onion, tomato, corn, and chili peppers

2. Banie Mis Inkaqho ባህ ምስ እንቋቋሶ  €5,50  
Sandwich with fried egg, onion, tomato, and chili peppers.

3. Banie Mis Kulwa ባህ ምስ ቁልዋ  €7,95  
Sandwich with beef, tomato, onion, and bell pepper (spicy or mild).

4. Frittata ፍሪታታ  €6,95  
Fried eggs with onion, tomato, bell pepper, and chili pepper.

5. Ful ፍል  €9,95  
Mashed fava beans with onion, olive oil, and tomato. Served with bread.

6. Ful Special ፍል ስፔሻል  €11,95  
Mashed fava beans with onion, olive oil, feta cheese, egg, and tomato. Served with bread.

7. Kitcha Fit Fit ቅጫ ፍትፍት  €12,95  
Crispy East African bread mixed with spiced chili powder and clarified butter.

8. Injera Fit Fit Zigni  €12,95  
እንጀራ ፍትፍት ኸግኒ  
Spicy beef stew mixed with pieces of injera.

### STARTERS ጀመርቲ

9. Kateña ቃተኛ  €3,95  
Injera soaked in spiced chili powder and clarified butter.

10. Dahlak's goe s' nigh (spicy) ዳህላክ ገዕ  €3,95  
Green peppers filled with herbs, onion, garlic, and tomato in olive oil. Served with injera.

11. Dahlak's Salad Special  €6,95  
ዳህላክ ስፕሻል ስላጣ  
Fresh salad with cucumber, onion, tomato, and homemade dressing.

12. Soup of the day ሱብ ናይቲ መዓልቲ  €4,95  
Ask our staff for today's special.

### MEAT & FISH ስጋን ዓሳን

13. Tsebhi Dorho (spicy) ጸብሒ ዶርሆ  €16,95  
Slow-cooked chicken in spicy tomato-onion sauce. Served with salad, lentils, and spinach.

14. Zigni (spicy) ዝግኒ  €16,95  
Spicy beef stew prepared with chili powder and East African spices.

15. Menchet Abesch መንሸታ ኣበሽ  €17,50  
Ground beef stew with East African spices. Served with salad, lentils, and spinach.

16. Kitfo (spicy) ክትፎ  €18,50  
Finely minced lean beef marinated in spiced clarified butter. Served with salad, yogurt, and spinach.

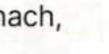
17. Gored Gored (spicy) ጎረድ ጎረድ  €18,50  
Tender beef cubes fried in clarified butter, flavored with whisky. Served with salad and spinach.

18. Soqhar (spicy/mild) ሶቃር  €16,95  
Spiced lamb or veal with clarified butter, bell pepper, and onion. Served with salad, lentils, and spinach. *€19,95 lamb*

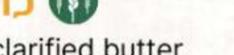
19. Kulwa (spicy/mild) ቁልዋ  €16,95  
Veal, beef, or lamb in clarified butter with onion and chili. Served with salad, lentils, and spinach. *€19,95 lamb*

20. Dahlak's Special ደሴት ፍሉይ  €18,50  
Veal, beef, or lamb in clarified butter with onion and chili. Served with salad, lentils, and spinach. *€21,50 lamb*

21. Dereq Tebsi ደረቅ ጥብሲ  €18,95  
Grilled beef with clarified butter, bell pepper, and onion. Served with salad and lentils, with a choice of spinach, okra, or pumpkin.

22. Asa Kulwa (spicy/mild) ዓሳ ቁልዋ  €17,95  
Spiced fish with clarified butter, onion, and chili. Served with salad, lentils, and spinach.

23. Bozene Shiro ሸሮ ምስ ስጋ  €16,95  
Grilled lamb or beef prepared with clarified butter, mixed with shiro (chickpeas). Served with salad, lentils, and spinach.

24. East African Special  €24,95  
ምብራኛ ኣፍሪቃዊ ስፕሻል  
Chef's choice of three dishes with extra side dishes.

25. Dahlak's Combi ዳህላክ ኮምቢ  €48,95  
Chef's selection of nine different dishes. For two persons (also available for three).



13. Tsebhi Dorho



16. Kitfo



25. Dahlak's Combi



17. Gored Gored



18. Soqhar



29. Dahlak's Vegan Combi



22. Asa Kulwa



28. Shiro

# MENU

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### VEGAN ቪጋን

26. Timitmo, Alich & Spinach  €12,95

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Spiced fried lentils in olive oil. Carrots, beans, cabbage, and potatoes in curry sauce. Served with spinach.

27. Bamia, Pumpkin & Alich  €12,95

ባምያ: ዲባን ኣሊቻን::

Spiced and baked okra. Pumpkin, carrots, beans, cabbage, and potatoes in curry sauce.

28. Shiro ሸሮ  €12,95

Finely ground chickpeas cooked in olive oil.

29. Dahlak's Vegan Combi  €37,50

ዲህላክ ቪጋን ኮምቢ

Combo of timitmo, alich, okra, shiro, selsi, pumpkin, and spinach. For two persons.  
(Also available for three people.)

### INJERA ROLLS ጥቅላል እንጀራ

30. Kateña ቃተኛ  €3,95

Injera soaked in spiced chili powder and clarified butter.

31. Timitmo Roll ትምትም ጥቅላል  €5,95

Injera wrap filled with fried lentils.

32. Spinach Roll ሓምሊ ጥቅላል  €5,95

Injera wrap filled with spiced spinach.

33. Menchet Abesh Roll መንሸት ጥቅላል  €7,95

Injera wrap filled with spiced ground beef.

34. Shiro Roll ሸሮ ጥቅላል  €6,50

Injera wrap filled with spiced ground chickpeas.

35. Zigni Roll ዝግሊ ጥቅላል  €7,95

Wrap of injera filled with beef stew, slowly cooked with chili powder and East African spices.

### DESSERTS ምቁር መግቢያ

Chocolate Cake ቸኮሌት ኬክ    €5,95

With or without vanilla ice cream.

Tiramisu ቲራሚሱ    €5,95

Creamy dessert with a touch of coffee.

Banana Split ባናና ስፕሊት  €5,95

Banana with three scoops of ice cream and chocolate sauce

Combination of 3 ice cream flavors  €5,95

ውህደት 3 መኣዛታት ኣይስክሪም

Chef's selection.

Thiakry ቲያክሪ  €5,95

### EAST AFRICAN COFFEE & TEA

#### ቡንን ሻሂን

Eritrean Herbal Tea ሻሂ ምስ ቀመም €2,95

Aromatic tea with traditional herbs.

East African Coffee ቡን €14,95

Authentically served, rich in flavor.  
For 2 people.

East African Coffee ቡን €25,95

For 4 people.

Traditional East African Coffee €34,95

#### Ceremony ቡን

Three coffee rounds with snacks. Min. 5 people.  
€5 per additional person.

All dishes are served with injera – a light, pancake-like sourdough bread traditionally used as utensils.

Extra injera: €1,00 each

Gluten-free injera available with reservation (100% teff flour).

# DRINKS

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### SOFT DRINKS ልስሉስ መስተታት

Coca-Cola / Coca-Cola Light / Fanta / 7UP / Cassis	€2,50
Ginger Ale / Bitter Lemon / Tonic	
Ice Tea Original / Ice Tea Green / Ice Tea Peach	
Still water / Sparkling water	
Fristi / Chocomel	
Apple juice / Mango Juice / Guava Juice	
Fresh orange juice	€3,50
Red Bull	€3,00

### HOT DRINKS ውዕይ መስተ

Coffee	€2,50
Espresso	€2,50
Macchiato	€2,50
Latte macchiato	€3,50
Cappucino	€3,50
Hot Chocolate	€3,00
Tea	€2,00
Fresh Mint Tea	€3,00

### WINE ቪኖ

Red - Glass / Bottle	
Cabernet Sauvignon	€5,00 / €24,00
Port	€5,00 / €24,00
House wine	€5,00 / €24,00
White - Glass / Bottle	
Chardonnay	€5,00 / €24,00
House wine	€5,00 / €24,00
Rose house wine	€5,00 / €24,00

### BEER ቢሩ

Special ፍሉይ	€5,00
Ma Suwa	
Ma Suwa Coconut	
Ma Suwa Banana	
Ma Suwa Mango	
Melotti (Asmara)	
By the bottle ጥርመዝ	€2,50
Heineken	
Hertog Jan	
Draft ኣብ ቧንቧ	
Jupiler / Hertog Jan 20 cl	€2,75
Jupiler / Hertog Jan 33 cl	€3,50
Jupiler / Hertog Jan 0,5 l	€5,50
Alcohol-free ኣልኮሎል መስተ ዘይብሉ	€2,75
Heineken 0.0	
Amstel 0.0	
Amstel Radler 0.0	
WHISKEY ዊስኪ	
Ballantine's	€5,50
Chivas Regal 12Y	€5,50
Dimple	€5,50
Jack Daniel's	€5,50
Jameson	€5,50
Johnnie Walker Red Label	€5,00
Johnnie Walker Black Label	€5,50
Johnnie Walker Gold Label	€6,95
COGNAC ኮንያክ	
Hennesy	€7,50
Remy Martin	€7,00
Martell	€7,00

# DRINKS

## መስተታት

### GIN ጂን

Gordon's	€4,95
Tanqueray	€4,95
Asmara Dry Gin	€4,95

### RUM ራም

Bacardi	€4,95
Bacardi Lemon	€4,95
Bacardi Oakheart	€4,95

### VODKA ቮድካ

Smirnoff	€4,95
Absolut	€4,95
Grey Goose	€7,50

### COCKTAILS ኮክቲል

Pornstar Martini	€10,00
Strawberry Daiquiri	
Piña Colada	
Sex On The Beach	
Mojito	

### LIQUEURS & SPIRITS

#### ሊካርስ & ስፒሪትስ

Ariki (Asmara)	€3,00
Ouzo / Yeni Raki	
Ketel 1	
Grogue	€3,50
Jägermeister	
Baileys	€4,00
Campari	
Cointreau	
Disaronno	
Malibu	
Passoã	
Pisang Ambon	
Safari	
Sambuca	
Tequila	
Tia Maria	
Hoppe Vieux	€4,50