

Smart Village Eritrian Restaurant

AMAZING coffee, good food, reservations was ready and held for us. Would have appreciated more menu guidance and options for changing the platter items around.

The medley of colors, the mouth-watering combination of spices, the pungent aromas, and let's not forget that ever so creamy Ethiopian butter...the list could be everlasting. This is what to expect when you set foot at the smart village Eritrean restaurant. Enjoy a wide selection of Eritrean favorites at an affordable fee.

Traditional Menu

Kitfo Special:

Special hand minced beef prepared with spiced butter, leb (cottage Cheese) and spinach. Raw or lebleb.

Kitfo :

Special hand minced beef prepared with spiced butter served raw or slightly heated (le bleb)

Kitfo Dulet :

Special hard minced beef mixed with dulet prepared with spiced butter, Served lebleb

Doro wot :

A portion of chicken deliciously cooked with traditional butter, onion chili, garlic and other spices with one boiled egg

Zil Zil Tibs: (1Kg)

Stripes of beef pot fried served with chili and mustard Sauce

(1/2kg)

(1/4kg)

Shekla Tibs :

Pot Roasted mutton served Sizzling hot with Rosemarie, onion, Garlic, Chili and Traditional spice

Zigni:

Cubes of Beef cooked with chili, spices served in pot

Derek Tibs Mutton :

Special dry mutton meat fried, served with traditional chili and mustard

Tibs or Tibs Fir Fir:

Meat (mutton) fried with spiced, fresh tomato and garlic(With or without chili)

Cornis :

Injera mixed in soup of mutton with meaty bones and ribs comes both in red and white,

Bitin Tibs (red or white) (1Kg):

Beef fried with onion (with or without chili & mustard sauce)

(1/2kg)

(1/4kg)

Kekel:

A spiced mutton soup with meat bone

Fish Zigni :

Fish cooked with traditional chili and spices

Fish Dullet :

Minced fish fillet fried with onion traditional butter, chili and pepper

Mixed Dish :

A mixed platter of vegetarian and non-vegetarian dishes, spiced and non-spiced

Vegetarian

Shiro :

Slightly Spiced Powder of different chick pea's sauce

Shiro with Meat:

Slightly Spiced Powder of different chick peas sauce

Vegetarian :

A portion of each kind of cooked vegetables spinach,carrots, potatoes and different kinds of spiced lentils

Alicha:

Potato, Cabbage, carrot, French beans, onion, tomato, garlic Stewed, served with Injera/Ugali

Fish / Chicken / Beef

Full Fish:

Fried full fish with salad

Fish Fillet :

Fillet Fish Severed with salad

Fish Cutelet:

Fish, bread crumbs fried Severed with salad

Pepper fillet Steak :

Served with Roast potatoes/ chips

Chicken Breast: Served with Roast potatoes/ chips or Chicken Curry with rice

TRADITIONAL BUFFET

Miscellaneous

- Extra Injera
- Extra Injera ½
- Ugali
- Kachumbari
- Spinach
- Cheese with Spinach
- Extra Egg
- Salad

Choma / Fry

Mbuzi Choma (1 kg)

- ¾ kg
- ½ kg

Mbuzi fry (1 kg)

- ¾ kg
- ½ kg

Beef Choma (1 kg)

- ¾ kg
- ½ kg

Beef fry (1 kg)

- 3/4 kg
- 1/2 kg

Full Chicken Choma

Half Chicken Choma

Full Chicken fry

Half Chicken fry