ROOM SERVICE MENU

SUPER BREAKFAST BOWL (D)(N) — 1,395 ETB
Home-Made Granola, Yogurt, Strawberries, Banana, Seeds
Mixed Nuts & Ethiopian Honey



A SWEET START

Stack of Pancakes (G)(D) — 1,270 ETB
Maple Syrup, Strawberry Compote

French Toast (G)(D)(N) — 1,270 ETB
Roast Nuts, Strawberry & Vanilla Sauce

DAILY FRESH BAKERY BASKET

Croissant (G)(D), Chocolate Croissant (G)(D), Muffins (G)(D), Breakfast Rolls (G), Toast White or Whole Wheat (G), Jam & Honey — 1,200 ETB

GLUTEN & DAIRY FREE SELECTION BASKET

Banana Bread (VG), Injera (VG) — 850 ETB

Butter & Jam — 360 ETB

MUESLI AND MORE
(Choice of Soy Milk (V), Full Cream Milk Hot or Cold Dairy, Yogurt Dairy)

Porridge Of Oatmeal — 900 ETB
Granola Daily Mix (VG)(N) — 900 ETB
Bircher Muesli (D)(N) — 1,080 ETB
Oat Meal, Yogurt, Cream, Nuts & Grated Apple
Cornflakes (VG) — 755 ETB
Only Fruit Seasonal Selection (VG) — 880 ETB

ETHIOPIAN DELIGHTS

Fasting Fir Fir (VG) — 1,360 ETB
Injera, Berbere Paste
Chebchebsa — 1,360 ETB
Without Flavored Butter
Kinche (G)(D) — 1,360 ETB
Cracked Wheat, Flavored Butter

SOUP POT

Chef Hani's Daily Soup Choice — 780 ETB
Lentil Soup (VG)(G) — 755 ETB
Red Lentil, Croutons, Lemon, Chili Oil

GOOD MORNING!

We care about your comfort please inform our team of any allergies or dietary restrictions before ordering.
V for vegetarian | VG for vegan; suitable for fasting

(G) Contains Gluten | (D) Contains Dairy | (N) Contains Nuts | (SF) Contains Seafood

BREAKFAST
06:30AM TO 11:00AM

ROOM SERVICE MENU

EGGS

Eggs Benny Our Way (G) — 1,785 ETB
Poached Egg, Toasted Vollkorn Tomato & Avocado Hollandaise

Sunny Start (G) — 1,785 ETB
Fried Egg, Spinach with Beans & Tomato, Toast

All In Omelet (D) — 1,785 ETB
4 Egg with Peppers, Cheese, Mushroom, Tomato, Spring Onion
Served with Roast Potatoes & Beef Sausage



BREAKFAST SANDWICH

Breakfast Burrito (G) — 1,785 ETB
Beans, Scrambled Egg, Corn, Tomato, Coriander

Cheese & Beef Bacon Toast (G)(D) — 1,785 ETB
Cheddar, Beef Bacon, Toasted

Avocado (G) — 1,785 ETB
Vollkorn, Smashed Avocado, Poached Egg, Greens

EXTRAS

3 Eggs Any Style	1,420 ETB
Grilled Vegetables (V)	490 ETB
Roast Tomato (V)	490 ETB
Beef Bacon	620 ETB
Chicken Or Beef Sausage	720 ETB
Smashed Avocado (V)	660 ETB

FRESH SQUEEZED (Available 24hr)

Fresh Orange, Papaya, Watermelon, Carrot, Beetroot, Pineapple — 1,080 ETB

SUPER SMOOTHIES (Available 24hr)

Pink (D) — 1,280 ETB
Strawberry, Yogurt, Lemon, Honey, Cinnamon

PROUDLY ETHIOPIAN BEANS & LEAFS (Available 24hr)

Espresso	420 ETB
Americano	495 ETB
Double Espresso	495 ETB
Cappuccino	565 ETB
Latte, Macchiato	565 ETB
Ethiopian Tea (Green Or Black)	450 ETB
Ginger Tea	450 ETB
Cinnamon Tea	450 ETB
Glass Of Milk	525 ETB
Still & Sparkling Water (½ or 1 liter)	315 ETB

GOOD MORNING!

Please check for take away options with your server. For take away orders. We charge an extra fee of 200ETB

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ROOM SERVICE MENU

CHAMPAGNE & SPARKLING WINES

Veuve Clicquot,Brut France	/ 32,500
Moët & Chandon,Impérialbrut France	/ 46,500
G.h. Mumm Rosébrut France	/ 21,500

WHITE WINES

Acacia, Medium-Sweet Ethiopia	1,250 / 4,750
Gebeta, Awash,Chenin Blanc Ethiopia	1,350 / 5,300
Rift Valley, Cuvée Prestige, Chardonnay Ethiopia	/ 7,400
Antica, Natural Sweet White Western Cape, South Africa	1,950 / 7,750
Fantinel, Pinot Grigio, Borgo Tesis Italy	/19,750
Rift Valley, Chenin Blanc Ethiopia	1,375/ 5,300

ROSE WINES

Rift Valley, Dry Rosé Ethiopia	1,300 / 4,850
Acacia, Medium Sweet Rosé Ethiopia	1,250 / 4,750
Antica, Natural Sweet Rosé Western Cape	/ 7,700

RED WINES

Acacia, Medium-Sweet Ethiopia	1,250 / 4,750
Rift Valley,Cabernet Sauvignon/Syrah/Malbec Ethiopia	1,250 / 4,750
Rift Valley,Cuvée Prestige, Cabernet Franc Malbec Ethiopia	/ 7,400
Gebeta, Cabernet Sauvignon Syrah Ethiopia	1,350 / 5,300
Antica, Natural Sweet Red South Africa	/ 8,250
Chocolic Pilotage Western Cape, South Africa	/ 15,500
Le Fou, Pinot Noir France	/ 12,000

COCKTAILS

Classic Mojito	1,800
Margarita	1,800
Long Island Iced Tea	1,800
Negroni	1,800

GIN

	30ML/BOTTLE
Tanqueray	1,100/29,700
Gordon Gin	850 /22,750

VODKA

	30ML/BOTTLE
Grey Goose	1,800/51,250
Stolichnaya	750/14,750

TEQUILA

	30ML/BOTTLE
Jose Cuervo Especial Silver	1,400 / 37,500

COGNAC

	30ML/BOTTLE
Rémy Martin Vsop	1,400 / 37,500

BLENDED WHISKEY

	30ML/BOTTLE
J.w. Black Label	1,275/36,500
J.w. Double Black Label	1,700/48,350
Jameson	1,150/32,500
Jack Daniel's	1,200/32,500

SINGLE MALT WHISKEY

	30ML/BOTTLE
Glenfiddich 12yrs	2,450/67,500
The Singleton 12yrs (75cl)	2,350/48,500

APERITIVES

	30ML/BOTTLE
Campari	850/22,500
Aperol.	850/23,250
Fernet-Branca	1,350/29,500



All prices are in ETB, inclusive of 10% service charge and 15% VAT

BEVERAGE

ROOM SERVICE MENU

BEERS

St. George	420
Castel	420
Walia	420
Bedele Special	420
Harar	420
Dashen	420
Habesha	420
Heineken	510
Arada Lemon/Apple/Pineapple	470

NON- ALCOHOLIC BEERS

Bertat	380
Negus	380

HOMEMADE LEMONADE

Orange & Thyme	500
Ginger & Spice	500
Strawberry & Lemon	500
Classic Lemonade	500

NON-ALCOHLIC COCKTAILS

Golden Hour	575
Heat Of The Moment	575
Free-Spirited	575

SOFT DRINKS

Still Water ½ L	350
Ambo Sparkling Water	350
Coca-Cola | Coke Zero	350
Fanta | Fanta Zero	350
Sprite | Sprite Zero	350
Schweppes Tonic Water	350
Novida	350
Marathon Tonic Water	350
Marathon Ginger Beer	350
Fresh Seasonal Fruit Or Vegetable Juice	800

TEA

Black Tea	430
Ginger Tea	430
Cinnamon Tea	430
Green Tea	430
Iced Tea	430

COFFEE

Espresso	400
Double Espresso	470
Macchiato	470
Double Macchiato	540
Cappuccino	540
Americano	470
Latte	540

INFUSION

Turmeric With Ginger	550
Mint & Rosemary	550
Special Tea With Alcohol (Pernod)	700



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BEVERAGE

ROOM SERVICE MENU

STONE OVEN FLAT BREAD

Sour Dough Margarita (G)(D) — 1,390 ETB

EXTRAS

Mushroom (VG) — 200 ETB
Avocado (VG) — 200 ETB
Grilled Vegetable (VG) — 200 ETB
Tuna — 315 ETB
Grilled Chicken — 315 ETB
Olives (VG) — 240 ETB

PASTA

Penne or Spaghetti (G) — 1,785 ETB
Roast Tomato Sauce (VG)
Bolognese Sauce — 1,965 ETB
Beef Ragout, Rosemary & Garlic — 2,040 ETB
Creamy Alfredo Sauce — 1,785 ETB

SANDWICHES

Simple Avocado (G)(VG) — 1,785 ETB
Vollkorn Bread, Avocado, Tomato, Cucumber, Red Onion And Greens

Falafel And Injera Burrito (VG) — 1,785 ETB
Chickpea Fritter, Injera, Beans, Onion And Tomato

Classic Club Sandwich (G) — 2,140 ETB
Grilled Chicken, Fried Egg, Beef Bacon, Tomato, Lettuce, Mayonnaise

Steak And Cheese (G)(D) — 2,140 ETB
Panini With Minute Steak, Cheese, Onion Jam, Pickled, Cucumber And Mayonnaise

Premium Beef Burger — 1,785 ETB
Grilled To Your Liking, Melted Cheese, Onion, Tomato, Lettuce, Relish

Veggie Burger (G)(VG) — 1,595 ETB
Chickpeas, Onion, Tomato, Lettuce, Relish

FROM THE GARDEN

Harvest Bowl (VG) — 975 ETB
Mixed Lettuce Leaves With Carrot And Beetroot Julienne, Picked Herbs, Sweet Corn, Tossed Seeds, Pomegranate Molasses And Olive Oil

Crudité Platter — 940 ETB
Rock Salt Grissini, Selection Of Dry Fruit, Crisp Bread With Pesto, Nuts, Vegetable, Black Olive Dip

Habbasha Tomato Salad — 940 ETB
Fresh Tomatoes, Red Onion, Green Chili, Lemon Juice, Olive Oil, Fresh Parsley

BIGGER PLATES

Slices Of Beef Tenderloin — 2,320 ETB
Premium Beef Tenderloin From The Grill, Roast Veggies

½ Boneless Chicken — 2,130 ETB
Grilled With Avocado

Pan-Fried Fish Filet — 2,320 ETB
Catch Of The Day With Spinach

Kuku Karanga — 2,130 ETB
Kenyan Style Chicken And Tomato Stew

SIDES

Vegetable Roast (VG) — 440 ETB
Roccoli With Garlic (VG) — 440 ETB
Side Greens (VG) — 440 ETB
Hani's Pilaf Rice (VG) — 1,030 ETB

HABESHA CHOICES SERVED WITH INJERA BREAD

Sega Tibs/Doro Tibs (D) — 2,320 ETB/2,130 ETB
Pan Fried Beef Or Chicken, Red Onion, Garlic, Green Chili Pepper, Tomato,Spiced Clarified Butter

Shiro Wot Fasting (VE) — 1,595 ETB

Non-Fasting (D) — 1,595 ETB
Chickpeas, Garlic, Onion, Ginger Served With Tomato Salad

Doro Wot — 2,130 ETB
Organic Chicken, Onion, Clarified Butter, "Berbere" Spice And Egg

SWEET ENDINGS

Bowl Of Fresh Seasonal Fruits (VG) — 1,240 ETB
Classic Cheesecake (G)(D) — 990 ETB
Strawberry Ragout
Carrot Cake (G)(VG) — 790 ETB
Chocolate Cake (G)(D) — 990 ETB
Selection Of Homemade Ice Cream (D) — 325 ETB
Sorbet (VG) Per Scoop

DISHES FROM MARCUS ADDIS RESTAURANT

Bole Beef Bolo Teff Tagliatelle (G)(D)(SF) — 2,790 ETB
Roasted Tomato Bolognaise, Spinach, Injera Dust, Garlic Bread, Ayib Cheese, Parmesan Cheese

M's Half Fried Yard Bird (G)(D) — 2,310 ETB
Hot Honey Sauce, Pickles, Honey Garlic, Berbere Fries



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AL A CARTE

LUNCH & DINNER 12:00 PM TO 23:00 PM

ROOM SERVICE MENU

OVERNIGHT MENU - 24 HR

Home Made Muesli (VG) — 860 ETB
Toasted Oatmeal, Nuts And Dried Fruits

Granola (VG) — 860 ETB
Contains Nuts – Daily Mix

Cornflakes (VG) — 720 ETB

3 Eggs Any Style With — 1,420 ETB

Roast Tomato (VG) — 490 ETB

Grilled Vegetables (VG) — 490 ETB

Beef Bacon (G) — 620 ETB
Toast White Or Whole Wheat

Injera Bread (VG) — 370 ETB

Chicken Or Beef Sausage — 720 ETB

Smashed Avocado (VG) — 660 ETB

Croissant (G)(D) — 440 ETB

Chocolate Croissant (G)(D) — 500 ETB

Muffins, Daily Selection (G)(D) — 370 ETB

Muffin — 350 ETB

Banana Bread (VG) — 350 ETB

Stack Of Pancakes (G)(D) — 1,270 ETB
Maple Syrup, Strawberry Compote Contains Gluten & Dairy

Harvest Bowl (VG) — 975 ETB
Mixed Lettuce Leaves With Carrot And Beetroot Julienne, Picked Herbs, Sweet Corn, Tossed Seeds, Pomegranate Molasses And Olive Oil

The Big Greek (D) — 1,200 ETB
Cucumber, Tomato, Peppers, Olives, Red Onion And Haloumi Cheese

Lentil Soup (VG)(G) — 755 ETB
Red Lentil, Croutons, Lemon, Chili Oil
*Soups Available As Main Course Portion

Penne Or Spaghetti (G)
Roast Tomato (Vg) — 1,785 ETB
Bolognese Sauce — 1,965 ETB

Sega Tibs/Doro Tibs (D) — 2,320 ETB/ 2,130 ETB
Pan-Fried Beef Or Chicken, Red Onion, Garlic, Green Chili Pepper, Tomato, Spiced Clarified Butter

Simple Avocado (VG)(G) — 1,785 ETB
Vollkorn Bread, Avocado, Tomato, Cucumber, Red Onion And Greens

Classic Club Sandwich (G) — 2,140 ETB
Grilled Chicken, Fried Egg, Beef Bacon, Tomato, Lettuce, Mayonnaise

Steak And Cheese (G) — 2,140 ETB
Panini With Minute Steak, Gouda Cheese Onion Jam, Pickled Cucumber And Mayonnaise

Premium Beef Burger (D) — 1,785 ETB
Grilled To Your Liking, Melted Cheese, Onion, Tomato, Lettuce, Relish

Veggie Burger (VG)(G) — 1,595 ETB
Chickpeas, Onion, Tomato, Lettuce, Relish

SMALLER KIDS

Breaded Chicken Skewer, Roast Potato, and Vegitable (G) — 1,180 ETB

Fish& Chips (G) — 1,360 ETB

Penne With Tomato Sauce (G) — 1,180 ETB

Mini Burger Served With Fried Potatoes (G) — 1,180 ETB

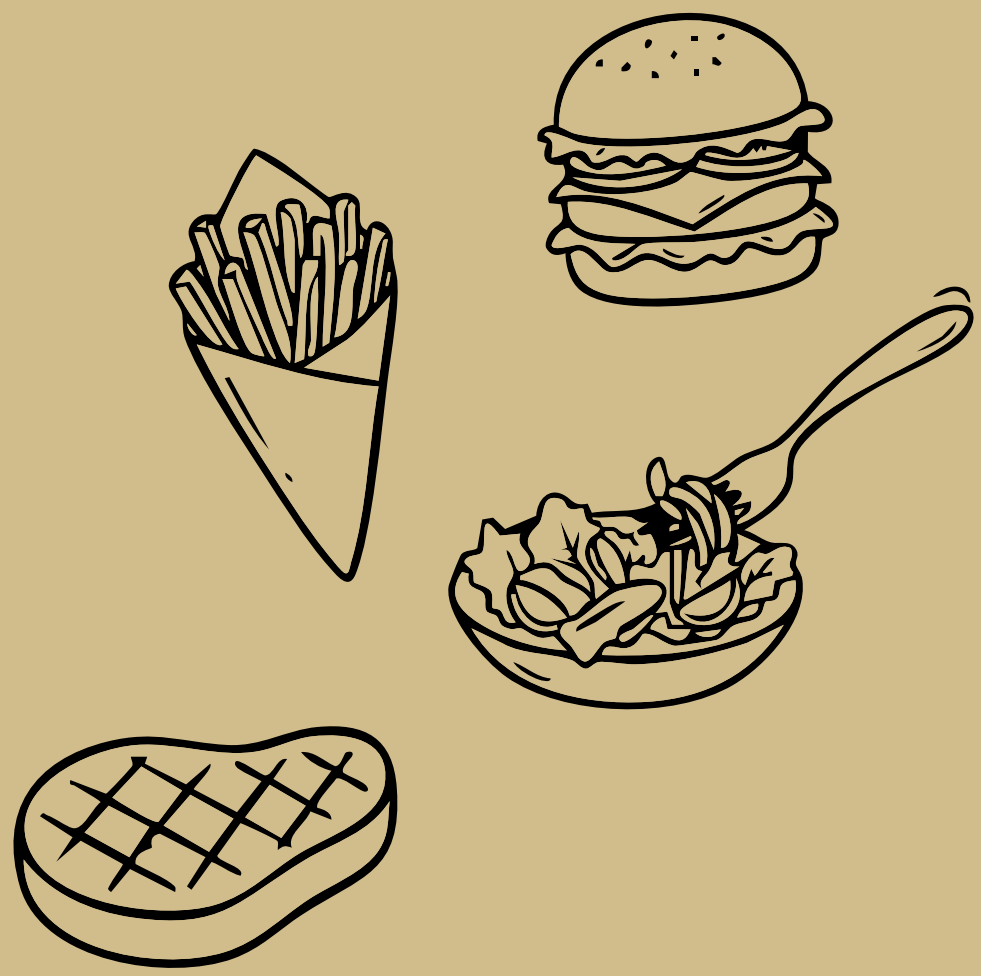
EXTRAS

French Fries With Chili and Tomato Sauce (VG) — 440 ETB

Side Salad (VG) — 440 ETB

Classic Cheese Cake (G)(D) — 940 ETB
Strawberry Ragout

Still Or Sparkling Water — 300 ETB



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