

# GURSHA

## BAR & KITCHEN

All traditional Ethiopian dishes are served with our signature injera, gluten free sourdough flatbread

### GOOD DIGGIN'

28 AED for one • 80 AED for three

**AZIFA • አዘፋ**  
zesty lentil salad

**BUTTERNUT SQUASH SALAD**  
roasted squash, crumbled goat cheese, topped with walnuts and a balsamic vinaigrette

**QATEGNA • ቃተኛ**  
injera flatbread served with herbed butter and traditionally spiced mint yogurt

**BUTICHA • ቡቲሻ**  
Ethiopian humus salad, blended with turmeric and diced onions

**POTATO & TUNA SALAD**  
served with steamed green beans and our home-made lemon dressing

**WINGS 2 WAYS**  
choose BBQ or Ethiopian Hot Sauce, served with pickles and house special blue cheese dressing

**SUNSET SHRIMP**  
crispy prawns covered in Ethiopian spices or home-made dynamite sauce

**KITFO ON TOAST**  
beef tartar on toasted ciabatta bread, served with kale and African farmer's cheese

**SAUTÉED CHICKEN LIVER**  
simply sautéed with Ethiopian spices & herbs

**SPANKY FRIES**  
home-made French fries coated in mitmita batter and deep fried

**CORN ON THE COB**  
Caribbean style corn on the cob

**KEY SER**  
local beetroot salad, tossed with Gursha's home-made cheese

**BUTICHA BITES**  
a vegetarian medley featuring fried chickpea balls, served with coriander & lemon yoghurt

## SMALL PLATES

### GOING NATIVE

50 AED each

**KITFO • ክትፎ**  
Ethiopian beef tartar, mitmita and qibe

**TIBS • ተብስ**  
beef cubes sautéed or fried, awaze

**GORED GORED • ጎረድ ጎረድ**  
raw beef cubes, tossed in awaze

**MINCHIT ABESH • ምንቸት አብሽ**  
minced beef with spicy curry sauce

**DORO WAT • ዶሮ ወጥ**  
spicy Ethiopian chicken curry with farmer's cheese and softly boiled eggs

**ALECHA SIGA • አሌሻ ስጋ**  
a mild beef curry infused with turmeric

**GOMEN BE SEGA • ጎመን በ ስጋ**  
spiced kale and beef

**QIQIL FITFIT • ቅቅል ፍትፍት**  
turmeric beef jus served with injera flatbread

**QUANTA FIRFIR • ቋንጣ ፍርፍር**  
Ethiopian beef jerky, served with pieces of injera tossed in spicy sauce

### VEGAN LOVE

35 AED each

**SHIRO • ሸሮ**  
served in a seasoned chickpea gravy, a true vegan delight

**MISIR • ምስር**  
steamed split lentils cooked in a spicy sauce

**KIK ALECHA • ክክ አሌሻ**  
split chickpea, turmeric

**GOMEN • ጎመን**  
fresh kale sautéed with onions and garlic

**TIKEL GOMEN • ተቅል ጎመን**  
braised organic white cabbage with potato and carrot

**FOSOLIA • ፎሶሊያ**  
stir-fried green beans, carrots, onions

**SUF FITFIT • ሱፍ ፍትፍት**  
gluten free injera pieces in a sunflower gravy

### FERENJI STYLE

45 AED each

**BAKED SEABASS**  
served on home-made squash spaghetti in a lightly seasoned coconut creamy sauce

**GRILLED BABY CHICKEN**  
Caribbean jerk style baby chicken, served with creole rice

**RIB-EYE STEAK**  
cooked to your liking with potato fries and home-made pickled red onion

**CHICKEN & AVOCADO SALAD**  
tossed salad with cherry tomatoes, lime and cilantro topped with crispy injera

**PAPAYA SHRIMP SALAD**  
with cherry tomatoes, sesame, and an Ethiopian honey and soy reduction

**AFRO SLIDERS**  
house trio of beef sliders

**BRAISED LAMB RIBS**  
slow cooked lamb rib in seasoned gravy

**NUBIAN PRAWNS**  
sautéed tiger prawns with lemon garlic sauce

**SALTED FISH FRIED RICE**  
salted fried fish bites with fried rice

**CITRUS SALAD**  
a simple salad mixed with fruits

**GURSHA QUINOA SALAD**  
fresh quinoa goodness

### TASTE OF ETHIOPIA

80 AED per person

## DESSERTS

**GURSHA FRUIT PLATTER • 25 AED**  
seasonal mixed fruits

**TEFF BROWNIE • 35 AED**  
gluten free chocolate brownie with vanilla ice cream

**TEFF & BANANA FRITTERS • 35 AED**  
fried bananas in a gluten free batter

**BANOFFEE PIE • 32 AED**  
a classic and Gursha favourite, bananas, cream, rich toffee on a crumbled biscuit base

**ICE CREAM • 30 AED**

## KIDS

40 AED each

**CHICKEN NUGGETS**  
home-made golden chicken nuggets served with French fries

**SPAGHETTI BOLOGNESE**  
pasta in a Bolognese sauce

**MINI BURGERS**  
a children's portion of our signature sliders

## SIDES

25 AED each

**CREOLE RICE**  
Cajun style rice dish

**GARLIC MASH**  
mash potato & roasted garlic

**STEAMED RICE**

# DRINKS MENU

## WINES

### SPARKLING

	Glass	Bottle
JC Le Roux Sparkling Sauvignon Blanc, South Africa	45	180
Zonin, Prosecco Brut, Italy	55	240
Valdivieso, Charmat Brut Rose, Chile	45	180
Blanc de Noirs, Anna de Codorníu, Spain		450
Moet & Chandon Nectar Imperial, France		1200
Moet & Chandon Imperial, France		1100
Laurent Perrier Ultra Brut, France		1450

### WHITE

Santa Julia, Chardonnay, Argentina	40	180
Antares, Sauvignon Blanc, Chile	45	210
Chateau St. Michelle, Riesling, USA	50	250
Oyster Bay, Sauvignon Blanc, New Zealand		350
Gavi di Gavi, Enrico Serafino, Italy		370
Louis Latour, Macon-Village, Chemeroy, France		400
Chenin Blanc, Terroir Selection, Springfontein, South Africa		490

### ROSE

Marques de Caceres Excellens Rose, Spain	45	210
Kadette Rosé, Kanonkop, South Africa	50	250
Château de Haux, Premières Côtes de Bordeaux, Rosé, France		350

### RED

Antares, Shiraz, Chile	45	210
Pinot Noir, Reserve Speciale, Gerard Berterand	50	250
Cannonau di Sardegna, Sella & Mosca, Italy	55	275
Campo Viejo Rioja, Tempranillo, Crianza, Spain	65	320
Matua Valley Pinot Noir, New Zealand		375
Catena, Malbec, Argentina		420
Chateau Badette, Saint Emillion Grand Cru, France		670
Chateau Magnol, Barton & Guestier, France		680
Chateau d'Angludet, Cru Bourgeois, 2005, France		1800

## BEER

### DRAFT

Stella	45
Heineken	45

### BOTTLES

Magners Cider	42
Almaz	42
Hoegaarden White	42
Peroni	45
Corona	45
Brooklyn IPA	56

## HOUSE-MADE SODAS

Ginger Ale	15
Vanilla Soda	15
Orange Soda	15
Grapefruit Soda	15
Pineapple Soda	15
Tropical Soda	15
Pineapple Passion Soda	15
Lemonade	15
Mint Limeade Rickey	20
Raspberry Lime Rickey	20
Passion Fruit Rickey	20
Mint Lemonade	20

## CRAFTED COCKTAILS

Made with fresh juices and house-made syrups

### SIGNATURE BEER COCKTAILS

<b>Raspberry Shandy</b> Pilsner, Raspberry Syrup, Ginger Syrup	50
<b>Grapefruit Radler</b> Lager, Grapefruit Juice	50
<b>Grey Hawk</b> White Beer, Vodka, Raspberry Syrup	55
<b>Elijah Bitter Beer</b> Lager, Homemade bitter rum, grapefruit juice	55

### LIGHT

<b>Red Sangria</b> Red wine, Gin, Orange, Lemon, & Simple Syrup	50
<b>Sparkling Sangria</b> Sparkling wine, White Rum, Pineapple Juice	50
<b>White Sangria</b> White wine, Vodka, Triple Sec, Ginger Syrup	50
<b>Ethiopian Coffee Martini</b> Ethiopian coffee, Vodka, Vanilla Syrup	50
<b>Dark n Stormy</b> Dark Rum, Ginger Syrup, Lime, Soda Water	50
<b>The Gabar</b> Gin, Lime Juice, Ginger Syrup, Raspberries, topped with Soda	50
<b>Danakil Sunset</b> Scotch, Cherry Herring, Martini Rosso, Orange Juice	50

### MEDIUM

<b>Corpse Reviver</b> Gin, Martini Blanco, Triple Sec, Lemon Juice	55
<b>Shark's Tooth</b> Dark Rum, Cherry Herring, Pineapple Juice, Lemon Juice	55
<b>Ferenji Tej</b> Scotch, Lemon Juice, Ginger Syrup	55
<b>Lalibela</b> White Rum, Lime Juice, Maraschino, Simple Syrup	55
<b>Sugar Hill</b> White Rum, Mango Juice, Fresh Basil	55
<b>Dankira</b> Gold Tequila, Grapefruit Juice, Lime Juice, Simple Syrup, Scotch	55
<b>Fen De Sha</b> Sparkling wine, with vodka, fresh raspberry syrup, and lime	55

### HEAVY

<b>Fog Cutter</b> Rum, Gin, Cognac, Scotch, Orange Juice, Almond Syrup	65
<b>Singapore Sling</b> Gin, Cherry Herring, Pineapple Juice, Triple Sec, Raspberry Syrup	65

### SUPER HEAVY

available in bowls for 4 people AED290 - Limit two per person or 1 bowl per 2 guests

<b>Scorpion</b> Gin, 2 Rums, Cognac, Lemon, Orange, Almond Syrup	75
<b>Zombie</b> Blend of 3 Rums, Flernum, Lime, Grapefruit, Cherry Herring, Absinthe	75

## COFFEE • TEAS

Espresso	12
Double Espresso	15
Americano	15
Latte	18
Cappuccino	18
Macchiato	15
Ethiopian Coffee Small	20
Ethiopian Coffee Large	30
Arnold Palmer	15
Iced Tea	15
Raspberry Iced Tea	15
Ginger Iced Tea	15
Iced Coffee Soda	15

## WATER • SODAS

	Small	Large
Local Water	8	14
Imported Water	15	24
Sparkling 750		26
Soft Drinks	15	