

## Example of Menu at 36€ per person

(all included)

May vary according to the chef's «mood of the day»  
Possibility to inform us of any specific requests

**Aperitif** offered (with or without alcohol as preferred)

**Meal** (discovery menu of ethiopian cuisine)

### ■ Apetizer

Examples of apetizer:

- ◆ Kinche (bulgur salad with lemon)
- ◆ Aubergine mash with ethiopian bread

### ■ Standard assortment of 3 meat dishes

- ◆ Key Wot : Pieces of beef cooked in a spicy and berbere sauce
- ◆ Doro Tibs Be Timatim : Fried cubed chicken marinated with herbs, tomatoes and onions
- ◆ Minchet Abish Alichia : Finely chopped prime lean beef with curcuma

### ■ Standard assortment of 3 vegetable dishes

- ◆ Attir Kik alichia : Lentils cooked in a mild pea sauce
- ◆ Tikle gomen : White cabbage, potatoes and carrot cooked in a special sauce
- ◆ Timatim, Gomen Ena Engudai Wot : Tomatoes, spinach and mushrooms with a touch of ginger and garlic

### ■ Standard assortment of side dishes

- ◆ Mixed salads
- ◆ Ayeb: white cheese

### **Drinks**

- ◆ Half bottle of house wine per person
- ◆ Half bottle of water per person

### **Desserts**

- ◆ Tea or coffee at choice
- ◆ Chocolate cake or a brown sugar and ethiopian coffee tart at choice



For vegetarians, we replace the meat dishes with vegetable dishes while keeping the same diversity of dishes.



The wine included in the menu is the house wine. However you can choose another wine from the menu and pay the extra charge.

### **KoKoB**

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