

BAR Menu

BROTZEIT TELLER (BREAD TIME)

Potato Soup smoked beef home made bread	207.00 Birr
Carrot Ginger Soup home made bread	210.00 Birr

SNACK

Fresh Salad lettuce tomato onions cucumber carrot	250.00 Birr	Roasted Potatoes spicy served with our dip	220.00 Birr
Spring Rolls (Vegetable or Beef)	370.00 Birr	Portion of chips served with our dip	Small 150.00 Birr Large 290.00 Birr
Chicken Salad lettuce chicken tomato cucumber carrot	590.00 Birr	Roasted Sweet Potatoes spicy served with our dip	430.00 Birr
Tuna Salad lettuce tuna tomato cucumber carrot	540.00 Birr	Chicken Wings 6 wings sweet & sour sauce	310.00 Birr

SWEETS

Hot Chocolate Cake	230.00 Birr
Lemon Cake	190.00 Birr
Waffle with chocolate	230.00 Birr

SMOOTHIE

Mango	220.00 Birr
Strawberry	250.00 Birr
Banana	200.00 Birr

HOT DRINKS

Ethiopian Coffee		70.00 Birr
Espresso	Single	70.00 Birr
	Double	135.00 Birr
Cappuccino		120.00 Birr
Machiato	Single	85.00 Birr
	Double	130.00 Birr
Americano		70.00 Birr
Irish Coffee		280.00 Birr
Hot Chocolate		110.00 Birr
Milk		85.00 Birr
Black Tea		60.00 Birr
Flavoured Tea		65.00 Birr
Green Tea		65.00 Birr

DRINKS

Soft Drinks	0.3 L	75.00 Birr
Red Bull	0.3 L	400.00 Birr
Malta Guinness Non-Alcohol	0.3 L	120.00 Birr
Negus Malt Non-Alcohol	0.3 L	120.00 Birr
Novida Schweppes	0.3 L	80.00 Birr
Ambo (Sparkling)	0.5 L	75.00 Birr
Water (Still)	0.5 L	65.00 Birr
	1.0 L	100.00 Birr
	2 L	130.00 Birr
Seasonal Fresh Juice	0.3 L	200.00 Birr

GERMAN DIGESTIVES

Jägermeister	0.2 cl	300.00 Birr
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EXTRA

Enjera & Bread	20.00 Birr
Cheese	50.00 Birr

Opening hours

BAR	
11:00 am - 11:00 pm (Sun-Thu)	
11:00 am - 12:00 pm (Fr, Sa)	

RESTAURANT 1st Floor	
7:00 am - 11:00 pm (Tue - Sun)	
Mondays closed	

We provide **Free Wireless Internet** in our **BAR** and **RESTAURANT**.
For login details ask our waiters.

TAX AND **SERVICE CHARGE** ARE **INCLUDED** IN ALL PRICES

THE HISTORY OF BEER

Welcome and congratulations, you have found a gem among Beers in the Horn of Africa: **Garden Bräu**. Our master brewers pride themselves in brewing great fresh beers for you under the German "Reinheitsgebot" (Purity Law dating to C16th.)

As the legend goes, sometime between 10,000 and 15,000 years ago, a Mesopotamian farmer discovered that the water in which some grain had been soaking, had developed a funny taste He woke the next day having made two important discoveries:

Beer and Hangovers

Historians speculate that prehistoric nomads may have made beer from grain and water even before they learnt how to make bread. However, Beer has been a part of life for thousands of years, all over the world:

For the Samaritans beer was a "divine drink".

The Babylonians produced around 20 varieties of the liquid gold. Beer replaced money and workers where paid part of their wages with it. You could also pay taxes with it! The Babylonians took beer brewing so seriously, that the punishment for brewing bad beer was drowning! (And that was not in beer.)

Texts from **Egypt** dating to 1600 BC **indicate to 100 medical prescriptions** using beer. The word 'brewer' had an assigned hieroglyph letter. Pharaohs also had a royal chief beer inspector to protect its quality. Do be careful when you offer an Egyptian lady a sip of your beer - according to ancient traditions you would then be married to her!

Beer was made from different grains, in different countries: anything from Cassava in Africa, Rice in Japan, Rye in Russia to Barley in Egypt. It was made mostly by women, as it was considered food!

500 - 1000 AD the nature of beer brewing changed to more centralized productions where the use of hops to brew beer became popular. Especially monasteries and convents dedicated their time to perfecting the brew.

By 1200 AD the Germans, Austrian and British all had established the beer making tradition. Although they had slight differences: the Germans preferred cold lagers (bottom fermented), stored in cold caves in the Alps whereas the British liked mild temperate ales (top-fermented) stored in their cellars.

Queen Elizabeth I of England even drank strong ale for breakfast - that she drank tea is just a rumor.

A lot of superstition surrounded beer brewing in the middle ages. If the brewing did not go right, they blamed "beer witches" or "brew witches". The last beer which was burnt in 1591.

The year 1519 has special importance in the history of Beer brewing: The "Reinheitsgebot" - also known as Purity Law was introduced. In this law, Bavarian brewing guilds pushed for only allowing water, barley and hops to be used for beer. Once Pasteur discovered yeast, it was later included in this law. The Purity Law is the oldest, still valid food law in the world. German brewers still abide by their centuries old tradition. Needless to say that, our beer here at **Garden Bräu** falls under this law.

Monasteries became important beer brewers in the Middle Ages. They adored beer, as they wanted a nutritious and well-tasting foodstuff. Beer did not break their fasts. The beer became so good they started to brew commercially and even opened Monastery Pubs! Monks were allowed up to 5L per day.

Many intellectual pondered over the mysteries of life at famous Harvard College - they had their own brewery! Finnish Poet Kalevala devoted 400 verses to beer.

The Bavarians came up with a great tradition in 1810 that still delights people from all over the world every year in autumn: **The Munich Oktoberfest**. This fantastic fair becomes an official annual celebration for beer.

Beer caused riots in 1888. At the **Salvatore Battle** citizens rebelled violently in Munich after Salvatore announced a price increase.

Commercial refrigeration started in 1860 and automatic bottling and pasteurization in **1876**, thus railroading the distribution of Beer.

Prohibition forbade the drinking of any alcohol from the 1920's to 1933. Now you deserve to have some of the liquid gold. Enjoy, and as the Germans say:

"Prosit"!

DRAUGHT BEERS

BLONDY

This unfiltered, bottom fermented beer is made of 100% pure German barley malt. The hop used for this quality beer is imported from one of the world's largest hop growing regions, the Hallertau, near Munich.

Blondy	0.2 L	82.00 Birr
	0.3 L	93.00 Birr
	0.4 L	120.00 Birr
	1.0 L	290.00 Birr
Blondy Beer Tower	3.0 L	850.00 Birr

EBONY

Our unfiltered Ebony beer is similar to the Blondy. However, the taste of dark roasted barley malt ensures a special flavor.

Ebony	0.2 L	82.00 Birr
	0.3 L	93.00 Birr
	0.4 L	120.00 Birr
	1.0 L	290.00 Birr
Ebony Beer Tower	3.0 L	850.00 Birr

OTHER BEERS

Castel	0.3 L	120.00 Birr
Dashen	0.3 L	120.00 Birr
Meta	0.3 L	120.00 Birr
St. George	0.3 L	120.00 Birr
Habesha	0.3 L	120.00 Birr
Anbessa	0.3 L	120.00 Birr
Heineken	0.3 L	150.00 Birr
Arada	0.3 L	120.00 Birr
Malta Guinness Non-Alcohol	0.3 L	120.00 Birr
Negus Malt Non-Alcohol	0.3 L	120.00 Birr

"IN THE MIX" (BEER MIX DRINKS)

Radler Lemonade mixed with Blondy	0.4 L 1.0 L	130.00 Birr 250.00 Birr
Diesel Coca mixed with Blondy	0.4 L 1.0 L	130.00 Birr 250.00 Birr
Brauner Bär Coca mixed with Ebony	0.4 L 1.0 L	130.00 Birr 250.00 Birr
Grüner Süden Blue Curacao mixed with Blondy	0.4 L 1.0 L	180.00 Birr 190.00 Birr
Whisky - Beer Blondy with Whisky	0.4 L	500.00 Birr
Berliner Weisse - Special Campari mixed with Blondy	0.5 L 1.0 L	400.00 Birr 850.00 Birr

TAKEAWAY

Also for your party at home, we have beer kegs available. Please ask at the counter for details.

1 liter Bottle	86.96 Birr
5 liter Keg	263.24 Birr
10 liter Keg	464.82 Birr
30 liter Keg	1,029.25 Birr

NOTE : for all kegs & bottles there is a down payment and for 10 and 30 liter kegs we provide dispensing service.

Beer Garden Inn P.L.C.

**P.O.Box 25932/1000
Addis Abeba, Ethiopia
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MAIN DISH

Grillhändl grilled chicken chips or potato salad	1 full 1/2 1/4	1200.00 Birr 700.00 Birr 350.00 Birr
Brauerbraten roasted pork sauerkraut bread dumpling beer sauce		555.00 Birr
Wiener Schnitzel (chicken) breaded cutlet potato salad		610.00 Birr
Beefrouladen roasted beef pickled cucumber seasonal vegetable potato		630.00 Birr
German Bratwurst 2 pork sausages mashed potatoes sauerkraut		820.00 Birr
Gilled Vegetables paprika zucchini carrot eggplant leek beetroot bread		420.00 Birr
Drunken Fish fish in beer batter chips		470.00 Birr
Grilled Fish & Chips fish dip chips		475.00 Birr

PASTA (HOME MADE)

Napoli	tomato sauce herbs	300.00 Birr
Mediterranean	vegetables herbs	300.00 Birr
Bolognese	tomato sauce minced meat	370.00 Birr
Arrabbiata	tomato sauce chili herbs	510.00 Birr
Carbonara	bacon (beef or Pork) eggs	350.00 Birr
Lasagne Bolognese	tomato sauce meat cheese	390.00 Birr
Lasagne Spinach Ricotta	cream sauce spinach ricotta	520.00 Birr

Visit our **Restaurant** on the **1st Floor** for: A quiet **Coffee** or **Beer** on our terrace

PIZZA

Margherita or Vegetarian mozzarella tomato sauce or seasonal vegetables	360.00 Birr
Favorite mozzarella tomato sauce minced meat chili	440.00 Birr
Al Fungi mozzarella tomato sauce chicken ham mushroom	470.00 Birr
Al Tonno mozzarella tomato sauce tuna onions olive chili	460.00 Birr

ETHIOPIAN DISH

Chekena Tibs fried beef filet enjera	500.00 Birr
Lamb Tibs fried lamp enjera	590.00 Birr
Tibs Firfir ing	non fast- 350.00 Birr 300.00 Birr
Fresh Ethiopian Salad tomato onion chili	250.00 Birr
Tegabino chickpea sauce enjera	250.00 Birr
Fish Goulash fried fish slices vegetables enjera	490.00 Birr
Full Grilled Fish tilapia fish rice or vegetables	450.00 Birr

SANDWICHES & BURGERS

Club Sandwich chicken ham omelet tomato	400.00 Birr
Vegetable Burger	300.00 Birr
Beer Barrel Burger (Chicken or Beef) beef tomato lettuce onion chips beef tomato lettuce onion chips & cheese chicken tomato lettuce onion chips chicken tomato lettuce onion chips & cheese	570.00 Birr 580.00 Birr 480.00 Birr 500.00 Birr

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