

Food Tour 1 Night 2 Days

Addis Ababa Ethiopia

- If you're planning a 1-night, 2-day food tour in Addis Ababa, the capital city of Ethiopia, you're in for a treat. Addis Ababa is known for its vibrant culinary scene, offering a variety of traditional Ethiopian dishes as well as international cuisine. Here's a suggested itinerary for your food tour:

Day 1: Morning:

- Start your day with a traditional Ethiopian breakfast at a local restaurant. Injera (a sourdough flatbread) with different stews and spicy sauces like doro wat (chicken stew) or kitfo (minced raw meat) are popular options.
- . After breakfast, visit the Mercato, one of Africa's largest open-air markets. Explore the colorful stalls and taste some fresh fruits, spices, and snacks. You'll get a chance to see the vibrant local food culture in action.

Lunch and Afternoon:

- For lunch, head to a traditional Ethiopian restaurant and try a mixed platter known as "gursha." This typically includes injera served with various types of wats (stews), salads, and lentil dishes. Don't forget to try the national dish, "tibs," which consists of sautéed meat or vegetables.

In the afternoon, visit the National Museum of Ethiopia. While it's not food-related, it's a great opportunity to learn about the country's rich history and culture.



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Evening:

- For dinner, experience the famous Ethiopian coffee ceremony. Coffee is an integral part of Ethiopian culture, and the ceremony involves roasting coffee beans, brewing fresh coffee, and serving it in small cups. You can enjoy the coffee with traditional snacks like popcorn or roasted barley.
- . After dinner, explore Addis Ababa's nightlife scene. Visit a traditional Ethiopian cultural restaurant with live music and dance performances, where you can enjoy more traditional food and drinks.

Day 2:Morning:

- Start your morning with a cup of Ethiopian coffee and a light breakfast at a local caf
- Visit the Holy Trinity Cathedral, an important religious site in Addis Ababa. Explore the beautiful architecture and serene surroundings.

Lunch and Afternoon:

- For lunch, try some Ethiopian street food. Injera with ful (fava bean stew), shawarma, or samosas are popular choices. You can find street food vendors in various parts of the city
- In the afternoon, take a guided food tour or cooking class. Learn more about Ethiopian cuisine, its ingredients, and cooking techniques. You can also participate in preparing traditional dishes.



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Evening:

- . Enjoy a farewell dinner at a high-end Ethiopian restaurant, where you can indulge in a variety of gourmet Ethiopian dishes with a modern twist.
End your food tour with a visit to a tej bet (traditional Ethiopian honey wine bar) to taste tej, a fermented honey wine. It's a sweet and potent drink that Ethiopians enjoy on special occasions.



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