# MAHIDER

# MURC

FIRST ETHIOPIAN RESTAURANT IN UTAH





# 

### CHICKEN SAMBUSA PAG 171111

\$8.00

Lightly crusted pastry dough filled with ground chicken. One order = 2 pieces. Served with our freshly made jalapeño sauce.

### LENTIL SAMBUSA የምስር ሳንቡሳ \*Vegan\*

\$8.00

Lightly crusted pastry dough filled with lentils. One order = 2 pieces. Served with our freshly made jalapeño sauce.

### TOMATO SALAD P七可七卯 自合何 \*Vegan\*

\$8.00

Diced tomatoes, onions, and jalapeños tossed with garlic, oil, and lemon juice.

# CHICKEN ENTRÉES PROPONT

All entrées are served with injera. Rice is available as a gluten-free alternative upon request.

### I. DORO WOT &C OT

\$21.00

Two tender chicken legs and a hard-boiled egg simmered in a spicy stew with berbere (chili pepper spice blend), caramelized onions, garlic, and a blend of Traditional spices. Served with Ayib (Fresh Ethiopian cottage cheese).

### 2. DORO TIBS AC TAN

\$18.00

Cubes of boneless marinated chicken thigh sautéed with onion, jalapeño, tomato, and a blend of traditional spices.

DORO WOT



# BEEF ENTRÉES የፍስክ ምግቦች

All entrées are served with injera. Rice is available as a gluten-free alternative upon request.

### I. KITFO htg

\$20.00

Freshly minced lean beef massaged with mitmita (cayenne pepper spice blend) and Kibe (seasoned, clarified butter). Prepared raw or very rare. Served with Ayib (fresh Ethiopian cottage cheese).

### 2. SIGA WOT home

\$19.<sup>00</sup>

Cubed beef with caramelized onions, berbere (chili pepper spice blend), and a blend of traditional spices simmered into a spicy stew. Served with Ayib (fresh Ethiopian cottage cheese) and tomato salad.

### 3. ALICHA WOT KAR OT

\$18.00

Cubed beef with caramelized onions, turmeric, and a blend of traditional spices simmered into a mild stew.

### 4. SIGA TIBS AD TAA

\$19.00

Tender pieces of lean marinated beef sautéed with onion, jalapeño, tomato, rosemary, and a blend of traditional spices.

Add Awaze (spicy paste): \$1.

### 5. BOZENA SHIRO MHS TIG

\$18.00

Cubed beef simmered in a stew of roasted chickpea puree, berbere (chili pepper spice blend), caramelized onion, and a blend of traditional spices.

### 6. QUANTA FIRFIR \$70 &C&C

\$19.00

Shredded injera and strips of dried beef tossed in a sauce of berbere (chili pepper spice blend), onion, garlic, and Kibe (seasoned, clarified butter).

**KIFTO** 

SIGA WOT

SIGA TIBS







# VEGAN ENTRÉES የፆም ምግቦች

All entrées are served with injera. Rice is available as a gluten-free alternative upon request.

### I. GOMEN 1007

\$15.00

Chopped collard greens steamed with garlic and a blend of traditional spices.

\$14.00

2. YEMISIR ALICHA PTAG KAN Yellow lentils slowly simmered into a mild stew with onions, garlic, and a blend of traditional spices.

### 3. YEMISIR WOT PPAG OT

\$15.00

Red lentils slowly simmered into a spicy stew with onions, berbere (chili pepper spice blend), and traditional spices.

### 4. TIKIL GOMEN T中的中面

\$14.00

Chopped cabbage sautéed in a light turmeric-based sauce.

### 5. ATER KIK A+C hh

\$14.00

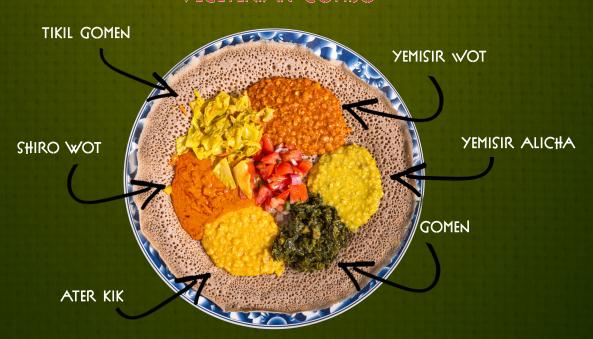
Split peas simmered into a mild turmeric-based stew.

### 6. SHIRO WOT TG OT

\$15,00

Roasted ground chickpeas pureed and simmered with garlic, tomatoes, onion, and a blend of mild spices into a creamy sauce.

### VEGETERIAN COMBO



# MAHIDER SPECIAL ማህደር ስፔቫል

All entrées are served with injera. Rice is available as a gluten-free alternative upon request.

### 1. BEEF & CHICKEN COMBINATION TUNGE

\$21.00

A combination platter of our three meat specialties: Siga Wot, Alicha Wot, and Doro Wot. Served with Ayib and Tomato Salad.

### 2. CORNIS hazh

\$22.00

A combination of Quanta Firfir and Kitfo.

### 3. VEGETERIAN COMBINATION ASSIST

\$20.00

A combination platter with all our vegan dishes served with tomato salad.

### 4. YEBEG (LAMB) TIBS PAT TAN

\$21.00

Cubed pieces of marinated lamb sautéed with onion, rosemary, jalapeño peppers, and Kibe (seasoned, clarified butter). Add Awaze (spicy paste): \$1

# TASTE OF MAHIDER

A large sampler of Doro Wot (w/ one chicken leg), Siga Wot, Alicha Wot, and all our vegan dishes. Served on a shared platter.

> \$22.00 ONE PERSON

TWO PEOPLE

THREE PEOPLE

\$68.00 FOUR PEOPLE

> \*Splitting surcharge - \$2 for each additional card.



## KIDS MENU የልጆች ምግብ

ALICHA WOT (KIDS SIZE) LAGO OT \$9.00

CHICKEN NUGGETS FAT 924

8 PIECES \$7.00 12 PIECES \$9.00

## DESSERT

BAKLAVA NÞAT

\$10.00

Thin layers of pastry dough rolled and held together with layers of chopped pistachios, syrup, and butter.



# DRINKS POOMT HCHG

#OT DRINKS ትኩስ መጠጦች		COLD DRINKS ትኩስ መጠጦች	
ETHIOPIAN COFFEE S	\$5.00 \$5.00 \$6.00 \$6.00	SOFT DRINKS And 12 oz glass bottle Choice of Coke, Sprite, or Fanta All made with cane sugar. 16.9 oz plastic bottle Choice of Diet Coke or Dr. Pepp	\$4.00
		AMBO/TOPO CHICO GINGER BEER	\$5.00 \$5.00
ETHIOPIAN BEER የኢትዮጵያ ቢራ		LOCAL BEER	
WALIA PAP Pale Lager CASTEL hAta Pale Lager ST. GEORGE & ACC	\$8.0 \$8.0 \$8.0	o BUD LIGHT  CORONA  OHEINEKEN	\$6.50 \$6.50 \$6.50 \$6.50 \$6.50
Pale Lager \$7.00  ETHIOPIAN WINE የኢትዮጵያ ወይን			
ACAC	CIA D	Honey Wine  RY RED  Y MERLOT	

\*Corkage Fee: \$11

GLASS \$11.00

\$35.00

BOTTLE

