

All entrées are served on Injera. Rice may substitute injera as a gluten-free alternative.

Appetizers

Beef/Chicken Sambusa ሳምቡሳ በስጋ/ደብሮ \$6

Lightly crusted pastry dough filled with your choice of ground chicken or beef.

Served with our freshly made jalapeño sauce.

One order - 2 pieces.

Lentil Sambusa ሳምቡሳ በምስር \$6

Lightly crusted pastry dough filled with lentils. Served with our freshly made jalapeño sauce.

One order - 2 pieces.

Tomato Salad የቲማቲም ስላጣ \$6

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

Beef Entrées

Kitfo ክትፎ \$16

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

Siga Wot ስጋ ውጥ \$15

Cubed beef with caramelized onions, berbere (chili pepper spice blend), and traditional spices simmered into a stew.

Served with Ayib (fresh Ethiopian cheese) and tomato salad.

Alicha Wot አለጫ ውጥ \$14

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

Siga Tibs ስጋ ጥብስ \$15

Tender tip pieces of marinated beef sautéed with onion, jalapeño, tomato, rosemary, and a blend of traditional spices. Add Awaze: \$1.

Bozena Shiro ቦዛና ሺሮ \$13

Cubed beef simmered in a stew of roasted chickpea puree, berbere, caramelized onion, and a blend of traditional spices.

Quanta Firfir ቋንጣ ፍርፍር \$15

Shredded injera and strips of dried beef tossed in a sauce of berbere, onion, garlic, and Kibe.

Chicken Entrées

Doro Wot ደሮ ወጥ \$17

Two tender chicken legs and a hard boiled egg simmered in a spicy stew with berbere, caramelized onions, garlic, and a blend of traditional spices. Served with Ayib.

Doro Tibs ደሮ ጥብስ \$15

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

Vegan Entrées

Gomen ጎመን \$11

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

Yemisir Alichā የምስር አልጫ \$11

Yellow lentils slowly simmered with onions, garlic, and a blend of traditional spices.

Yemisir Wot የምስር ወጥ \$11

Red lentils slowly simmered with onions, berbere, and a blend of traditional spices.

Tikil Gomen ጥቅል ጎመን \$10

Chopped cabbage sautéed in a light turmeric-based sauce.

Ater Kik አተር ክክ \$10

Split peas simmered into a mild turmeric-based sauce.

Shiro Wot ሺሮ ወጥ \$10

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

Kids Menu

Chicken Nuggets

8 pieces \$6

12 pieces \$8

Alichā Wot - Kids Size \$8

Dessert

Baklava \$7

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

Mahider Special

Beef & Chicken Combination ማሃበራዊ \$17

A combination platter of our three meat specialties: Siga Wot, Alich Wot, and Doro Wot.

Cornis ኮርኒስ \$18

A combination of Quanta Firfir and Kitfo.

Vegetarian Combination በየአይነቱ \$16

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

Yebeg Tibs የበግ ጥብስ \$18

Cubed pieces of marinated lamb sautéed with onion, rosemary, jalapeño peppers, and kibe.

Add Awaze: \$1

Taste of Mahider የማህደር ቅምሻ

A large sampler of Doro Wot (with one chicken leg), Siga Wot, Alich wot, and all our vegan dishes. Traditionally served on a shared platter.

One Person	\$18
Two People	\$33*
Three People	\$45*
Four People	\$57*

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

Cold Drinks

Soft Drinks \$3.50

Coke, Diet Coke, Sprite, Fanta, or Dr. Pepper in a 12 oz bottle

Mineral Water \$4

Ambo or Topo Chico in a 16.9 oz bottle

Ginger Beer \$4

12 oz bottle

Hot Drinks

Shai \$4

Black Tea infused with our signature tea spice blend.

Buna \$4

Ethiopian Black Coffee

Macchiato, Cappuccino \$5

Ethiopian Wine

Acacia Dry Red

Rift Valley Merlot

Glass \$9

750 ml Bottle \$30

Corkage Fee - \$6

Ethiopian Beer \$7.50

Walia

Castel

Harar

St. George

Local Beer

Budweiser \$5

Bud Light \$5

Heineken \$5.50

Corona \$5.50

Sam Adams \$6
