



Addissae Ethiopian Restaurant

"Experience Ethiopia in Asheville"

DINNER MENU

All dishes are served with 100% Teff Injera

Vegan Entrees

TEMPEH TIBS	\$16.50
Smiling hora tempeh marinated in Addissae special sauce, then sauteed with onion, garlic, ginger, and green pepper. Choose your side (misir, shiro, ater-kik, gomen, tikel-gomen, defin-misir or salad)	
MISIR WA'T (Red Lentils)	\$12.99
Red lentils simmered in onion, garlic, ginger and rich berbere sauce.	
ATER KIK W'AT (Yellow Split Pea Stew)	\$12.99
Yellow split peas simmered in a mild sauce of onions, garlic, ginger, and turmeric.	
SHIRO W'AT (Chickpea Stew)	\$13.99
Imported Chickpea flour simmered in our unique, mildly seasoned berbere sauce. Served with injera	
DIFIN MISIR (Brown Lentils Stew)	\$12.99
Brown lentils mildly simmered in onion, garlic, ginger, and turmeric.	
GOMEN (Collard Green)	\$12.99
Fresh chopped collard green cooked in onions, garlic, and ginger.	
TIKEL GOMEN (Cabbage)	\$12.99
Fresh cabbage, carrots and potato cooked together with onion, turmeric, ginger, and garlic.	
KEY SIR (Beets)	\$12.99
Fresh beets and carrot cooked together with onion, garlic and ginger.	
ADDISSAE VEGITERIAN PLATTER	\$17.99
Combination of 7 vegan dishes (Misir, Ater-Kik, Shiro, Difin-Misir, Gomen, Tikel-Gomen and Salad)	

*Consuming raw or undercooked meats, poultry or seafood may increase your risk of foodborne illness

Meat Entrees

TIBBS

Cubes of lean meat sautéed with blended spices, onion, garlic, ginger and green pepper. Cooked to order. Served with injera (3 rolls)

1. Choose your MEAT

- **BEEF TIBS (\$19.99)**
- **LAMB TIBS (\$24.50)**

2. Choose your side: Misir, Shiro, Ater-kik, Gomen, Tikel-Gomen, Defin-misir, Beets or Salad. *You can add extra side for just 2.25.

3. How spicy do you like

- Mild
- Medium
- Spicy

BEEF STEW

(Choose your side: Misir, Shiro, Ater-kik, Gomen, Tikel-Gomen, Defin-misir, Beets or Salad. *You can add extra side for just 2.25)

BEEF KEY W'AT (Spicy Beef Stew) \$16.99

Lean cubed beef simmered in onion, garlic, ginger and spicy berbere sauce.

BEEF ALTCHA W'AT (non-spicy beef stew) \$15.99

Lean cubed beef simmered in onion, garlic, ginger and turmeric.

KITFO \$17.50

Freshly minced extra lean beef seasoned with Ethiopian spiced butter, Cardamom and Mitmita (red chili powder). Cooked to order. Served with Gomen, Ayib (homemade cottage cheese). (Please check the availability) (Mild, Medium or Spicy)

DORO KEY W'AT (CHICKEN) \$16.50

Succulent chicken drumsticks cooked with onion, garlic, ginger and spicy berbere sauce. Served with hard-boiled egg and Ethiopian cottage cheese.

GOMEN BESEGA (Collared green with beef) \$15.99

Chopped Collard greens sautéed with lean cubed beef, onions, garlic and ginger.

ADDISSAE MEAT PLATTER \$18.99

Combination of Beef kay w'at , Beef Altcha w'at (non-spicy) and Doro kay w'at (chicken). Served with salad.

SIDES

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|--------------------------|--------|---------------------------------|---------|
| • Shiro (Chickpea) | \$8.00 | • Ater kik (yellow split pea) | \$7.00 |
| • Misir (red lentils) | \$7.00 | • Defin Misir(Brown Lentils) | \$7.00 |
| • Gomen(C.green) | \$7.00 | • Tikel Gomen(Cabbage & carrot) | \$7.00 |
| • Key Sir (Beets&Carrot) | \$7.00 | • Salad | \$8.00 |
| • Injera(3 rolls) | \$2.50 | • Beef W'at | \$10.00 |

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