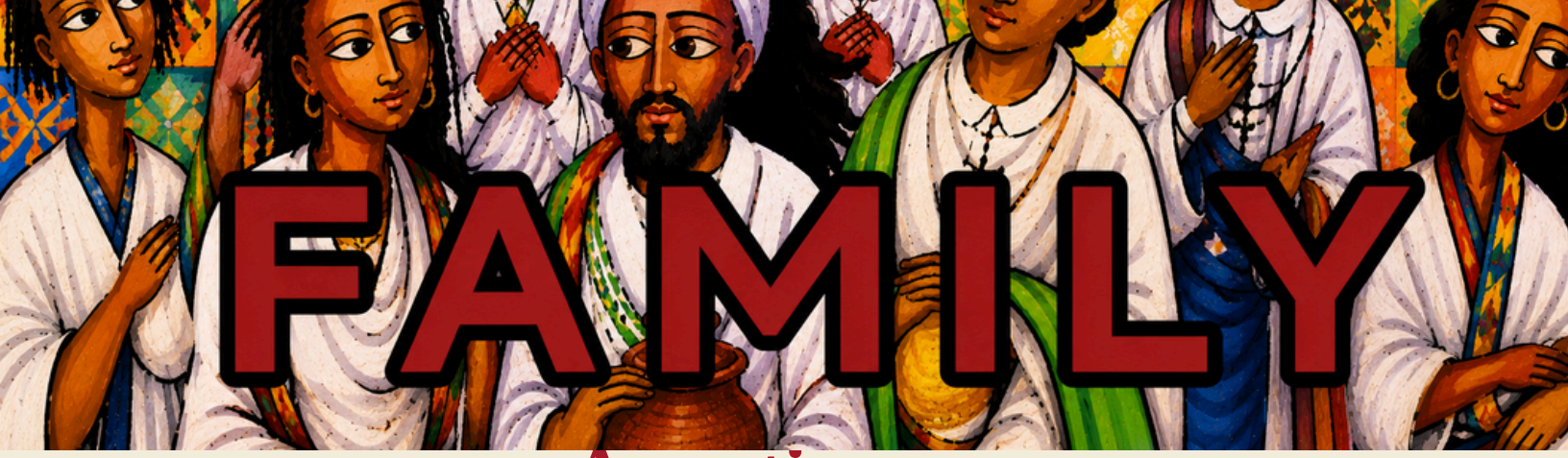


Appetizers

Sambusa ሳምቡሳ $3.99
One pastry filled with onion, green pepper, and lentils

Timatim Fitfit ቲማቲም ፍትፍት $9.99
chopped fresh tomato, onions, garlic, green pepper, olive oil, lemon juice mixed with shredded injera

Dabo Be Awaze ዳቦ በአዋዜ $7.99
Ethiopian fresh bread served with spicy chili sauce

Buffalo Chicken Wings (6) ቡፋሎ ችክን ዊንግ $11.99
crispy buffalo wings with your choice of ranch/blue cheese

Veggie Spring Rolls (3) ቬጂ ስፕሪንግ ሮልስ $6.99
crispy cabbage, celery, carrots, green onions in a crispy wonton wrapper

Vegetarian/Vegan Entrees

All *vegetarian/vegan entrees are served with a salad and injera*

***Missir Wot ምስር ወጥ**
Red lentils simmered in a sauce of onions, garlic, and berbere $13.99

Kik Alitcha ክክ አልጫ
Yellow split peas simmered with onion, olive oil, turmeric, garlic, ginger, and green peppers $12.99

Gomen ጎመን
Collard greens sautéed with fresh garlic, onions, and green peppers $13.99

Tekil Gomen ጥቅል ጎመን
Cabbage, potatoes, and carrots braised with turmeric, garlic, and ginger. $12.99



Shiro Wot ሽሮ ወጥ $13.99
finely ground roasted chickpeas simmered with onions, garlic, tomato, spices, and jalapeño pepper

Diffen Missir wot ድፍን ምስር $12.99
Whole lentils simmered with tomatoes, onions, garlic, and traditional spices.

Fosolia ፎሶልያ $13.99
green beans, and carrots sautéed with onion, tomato & garlic

Kayser ቀይ ስር $12.99
beetroot and carrots cooked with garlic, onion, and olive oil

Spaghetti ስፓጌቲ $18.99
Spaghetti tossed in a slow-simmered berber tomato sauce with garlic and rosemary
Add beef $3.99

Rice ራይስ $15.99
Ethiopian styled rice served mixed with cumin, onion, garlic, *Add veggies $3.99*

***Solo Veggie Sampler አራት አይነት የአናንተ ምርጫ** $23.99
choice of 4 veggie entrees. excluding rice and spaghetti, **Serves 1**

***Family Vegetarian Special ፋሚሊ ቬጅቴርያን ስፔሻል** $42.99
all vegetarian dishes on the menu (misssir wot,kik alicha, gomen, tekil gomen, shiro wot, diffen missir, fosolia, and kayser) **Serves 2**

Fish Entrees

Asa Tibs/Fried Tilapia አሳ ጥብስ $16.99
fried tilapia fish marinated with fresh herbs & spices and served with lemon (no injera, choice of side salad / rice)

***Asa Dulet አሳ ዱለት** $19.99
tilapia fillet cubed sautéed in olive oil, tomato, onion, garlic, and green pepper

Asa Gulash አሳ ጉላሽ $20.99
cubed fish cooked in special tomato sauce with spices, olive oil, and berbere sauce



Lamb Entrees

All lamb entrees are served with a salad and injera

Kay Wot ቀይ ወጥ $21.99
Slow-simmered lamb stew in a rich red chili sauce

Alicha wot አልጫ ወጥ $19.99
Mild lamb stew simmered with curry, garlic, ginger, onions, and Ethiopian butter

Yebeg Kikil የበግ ቅቅል $22.99
Traditional lamb soup simmered with turmeric, garlic, onions, ginger, and Ethiopian butter.

***Yebeg Tibs የበግ ጥብስ** $22.99
Tender lamb sautéed with tomatoes, onions, garlic, jalapeños, and fresh herbs. Add awaze sauce $3.00

***Misto ሚስቶ** $20.99
mixed combo of Alicha wot and Kay wot

Dulet ዱለት $22.99
lamb tripe sautéed in a special blend of house spices, onions, jalapeño, garlic

Poultry Entrees

All poultry entrees are served with injera

***Doro Wot ደሮ ወጥ** $24.99
Traditional Ethiopian chicken stew slow-cooked in berbere sauce with onions and garlic, served with a hard-boiled egg.

Rice with Grilled Chicken ራይስ $21.99
Grilled chicken with spiced Ethiopian-style rice, slow-cooked with cumin, onion, and garlic served with creamy chili sauce

Beef Entrees

All beef *entrees are served with a salad and injera*

Lega Tibs ለጋ ጥብስ $20.99
Tender beef sautéed with tomatoes, onions, garlic, herbs, and seasoned butter

***Awaze Tibs አዋዜ ጥብስ** $22.99
prime beef sautéed with tomatoes, onions, and garlic in a spicy awaze sauce.



Beef Entrees

All beef *entrees are served with a salad and injera. Except rice & tibs.*

Goden Tibs ጎድን ጥብስ $26.99
prime short ribs sauteed with onions and jalapeños

Tibs Firfir ጥብስ ፍርፍር $21.99
Beef and torn injera tossed in a spicy berbere sauce

Quanata Firfir ቆንጣ ፍርፍር $22.99
dried beef sautéed with onion, tomato, berbere, and torn pieces of injera

Regular Kitfo ሬጉላር ክትፎ $21.99
freshly minced lean beef seasoned with mitmita and Ethiopian butter
(choice of raw, medium, well done)

Gomen Besega ጎመን በስጋ $21.99
Beef and collard greens sautéed with onions and garlic

***Geba Weta ገባ ወጣ** $23.99
Tender beef fried on an open fire with onion served with awaze

Derek Tibs ደርቅ ጥብስ $22.99
sizzling beef sautéed with garlic, onions, and green peppers

Rice with Tibs ራይስ $20.99
Tender beef sautéed with onions and green peppers, served over Ethiopian-style rice.

Special Kitfo ክትፎ $24.99
Traditional kitfo served with house cottage cheese, collard greens, and kocho.

Solo Meat & Veggie Sampler ማህበራዊ ስፔሻል ለአንድ ሰው $29.99
Choice of 2 meats: Kay Wot (Spicy lamb), Alicha Wot (Mild lamb),
or Lega Tibs (beef) & 2 vegetable dishes of your choice, **Serves 1**

***Family Meat Special ፍሚሊ ሚት እስፔሻል** $45.99
beef tibs, chicken stew, kitfo, spicy lamb stew, and mild lamb stew, **Serves 2**

***Family Meat & Veggie Special ፋሚሊ ማህበራዊ ስፔሻል** $49.99
beef tibs , spicy lamb. mild lamb, chicken stew & your choice of 4 veggie dishes
Serves 2 ppl



Beverages

Soft Drinks	$4.50
Sparkling Water (Perrier)	$4.99
Espresso/ small cine	$4.99
Cup of Coffee	$5.99
Jebena Coffee	$12.99
traditional coffee ceremony, serves 4	
Ethiopian Hot tea	$5.99
infused with ginger, cinnamon, cardamom & cloves	
Juices (Pineapple, Cranberry, Orange**)**	$6.99
Bottled Water	$2.99

Cocktail beverages also available, prices vary

Beer

Domestic $7.99

Stella Artois, Heineken, Corona, Guinness

Ethiopian $8.99

****Habesha*** **-** Smooth • Golden • Easy Drinking

St. George - Malty • Balanced • Traditional Favorite

Dashen- *Rich • Slightly Bitter • Full-Flavored*

Castel- *Crisp • Smooth •Lightly Grained*

Wines

All glasses $11 \| All bottles $45

White Wines

*Honey Wine (Tej)
Sauvignon Blanc
Pinot Grigio
Chardonnay
Rose

Red Wines

White Zinfandel
Cabernet Sauvignon
Merlot
Pinot Noir



Sides/Extras

Extra Injera	$2.00
Ethiopia imported Injera (gluten-free)	$4.50
Side veggie (any veggie dishes)	$6.99
Side rice	$5.99
Side house salad	$6.99
Side Iybe (cottage cheese)	$6.99
Hard boiled Egg	$1.99

Dessert

Baklava	$9.99
Carrot Cake	$10.99
Tiramisu Cake	$10.99
Salted Caramel Cheesecake	$10.99

