



Appetizers

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| 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 ዱቦ በአዋዜ | \$7.99 |
| Ethiopian fresh bread served with spicy chili sauce | |
| Buffalo Chicken Wings (6) ቡፍሎ 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

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| *Missir Wot ምስር ወጥ | \$13.99 |
| Red lentils simmered in a sauce of onions, garlic, ginger, and berbere | |
| Kik Alitcha ክክ አልጫ | \$12.99 |
| yellow split peas simmered with onion, olive oil, turmeric, garlic, ginger, and green peppers | |
| Gomen ጎመን | \$13.99 |
| collard greens sautéed with fresh garlic, onions, and green peppers | |
| Tekil Gomen ጥቅል ጎመን | \$12.99 |
| Cabbage, potatoes, and carrots braised with turmeric, garlic, and ginger. | |



Shiro Wot ሸሮ 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 potatoes cooked with garlic, onion, and olive oil	
Spaghetti ስፓጌቲ	\$18.99
Spaghetti tossed in a slow-simmered berber tomato sauce with garlic and rosemary	
<i>Add beef \$3.99</i>	
Rice ራይስ	\$15.99
Ethiopian styled rice served mixed with cumin, onion, garlic, <i>Add veggies \$3.99</i>	
*Solo Veggie Sampler አራት አይነት የእናንተ ምርጫ	\$23.99
choice of 4 veggie entrees. excluding rice and spaghetti, Serves 1	
*Family Vegetarian Special ፋሚሊ ሴጅቴርያን 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

All fish entrees are served with a salad and injera

Asa Tibs/Fried Tilapia አሳ ጥብስ	\$16.99
fried tilapia fish marinated with fresh herbs & spices and served with lemon *a choice of side salad or 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 \$2.00
- *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

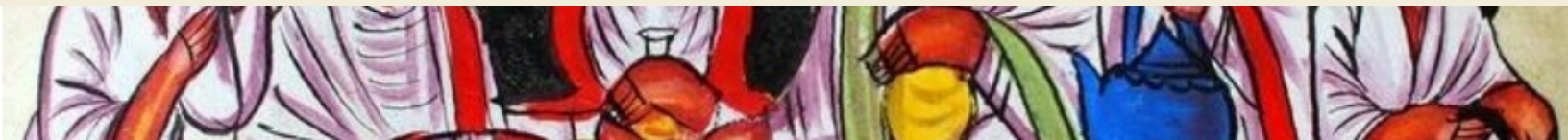
All poultry entrees are served with injera

- *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 ራጉላር 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), Alichu Wot (Mild lamb), or Lega Tibs (beef) & 2 vegetable dishes of your choice, Serves 1	
*Family Meat Special ፍሚሊ ሚት ኦስፔሻል	\$45.99
beef tibs, chicken stew, kitfo, spicy lamb stew, and mild lamb stew, Serves 2	
*Family Meat & Veggie Special ፍሚሊ 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
<i>*Habesha</i> - Smooth • Golden • Easy Drinking	
<i>St. George</i> - Malty • Balanced • Traditional Favorite	
<i>Dashen</i> - Rich • Slightly Bitter • Full-Flavored	
<i>Castel</i> - 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

