



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) 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

***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 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 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	
<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 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

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 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), 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
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***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

