

MESOB

ETHIOPIAN EATS



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MENU

STARTER

SAMOSA

Crispy pastry shell filled with cooked beef or lentils, finely diced jalapenos, and onions.

\$2.99

AYIB ROLL

Ethiopian style cottage cheese seasoned with spinach, spiced butter and rolled in injera.

\$9.00

TIMATIM FIT-FIT

Injera mixed with fresh diced tomato, onion, and olive oil. (served cold)

\$9.00

SALAD

Lettuce, tomato mixed with mesob style dressing

\$9.00

MEAT LOVERS

KITFO

Finely minced lean beef, mixed with mitmita (the spiciest and hottest of Ethiopian chilis), melt kibe (spiced butter) and korerima (black cardamom seed powder). *(Add ayib (fresh Ethiopian cottage cheese seasoned with kale, and mitmita \$3.50 to make it special)

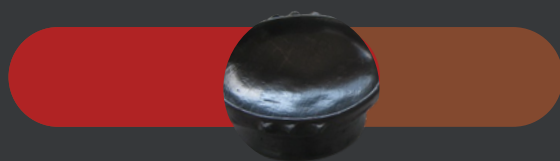
\$24.99

DULET KITFO

Finely chopped beef, mixed with mitmita (the spiciest and hottest of Ethiopian chilis), melt kibe (spiced butter), onions and korerima (black cardamom seed powder).

\$25.99

CHOOSE DONENESS



RARE

MEDIUM RARE

WELL DONE

CHOOSE YOUR SPICE LEVEL



All dishes are served with traditional, freshly prepared injera or rice.

Injera is yeast-risen flatbread with a unique, slightly spongy texture, traditionally made out of teff flour and is the national dish in Ethiopia, accompanying just about every meal.



TIBS OR AWAZE (SPICY) TIBS:

CHOICE OF BEEF, CHICKEN OR LAMB (+\$1)

\$22.99

A choice of diced beef, chicken or lamb stir-fried in a spicy red pepper paste blend cooked with onions, tomatoes, fresh Ethiopian spices and rosemary.

YEGEL TIBS

\$24.99

Well done strips of beef grilled with onion, green pepper, rosemary and marinated with Ethiopian spices. Served in a traditional claypot with flames under it.

CHACHA

\$24.99

Smokey flavored beef or lamb sautéed with flavored Ethiopian butter, onion, tomatoes, peppers, garlic and Ethiopian spices. (let us know if you want it spicy)

TIBS FIRFIR

\$25.99

Diced lamb/beef meat with [olive oil/butter] berbere sauce (hot pepper sauce) and simmered with pieces of injera. (let us know if you want it spicy)

DORO WOT 🔥

\$24.99

Chicken cooked in butter and sautéed onions, seasoned with garlic, fresh ginger, berbere, and herbs, and slowly simmered until tender served with a boiled egg and Ayib (Ethiopian cottage cheese)

DORO FIRFIR 🔥

\$24.99

Ethiopian chili sauce made with onions and mixed with bits of injera. Served with boiled egg and piece of chicken.

KEYE SIGA WOT 🔥

\$22.99

Meat stew sauce cooked to perfection with berbere (spiced red pepper) onions, ginger, Ethiopian spices and hints of garlic for flavor.

ALECHA SIGA WOT

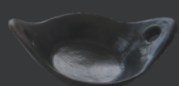
\$22.99

Meat stew sauce cooked to perfection with onions, ginger, Ethiopian spiced and hints of garlic and turmeric for flavor.



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BEVERAGES



NON-ALCOHOLIC

CANNED SOFT DRINK 355 ML	\$2.00
BOTTLED WATER 500 ML	\$2.00
PERRIER 500 ML	\$3.00
BOTTLED JUICE 296 ML	\$3.00
ICE TEA 500 ML	\$3.00

HOT DRINKS

ETHIOPIAN BUNA (COFFEE) / \$3.00

Roasted premium Ethiopian coffee beans, brewed in a traditional way and served in small porcelain cup.

ETHIOPIAN BUNA(COFFEE) WITH CEREMONY FOR 2 / \$20.00

Raw, premium Ethiopian coffee beans roasted, ground and brewed in a traditional way using the jebena (traditional Ethiopian clay coffee pots). Buna is prepared according to a prescribed traditional ceremony and is served in small porcelain cups.

TRADITIONAL SPICED TEA / \$3.00

Ceylon tea with a traditional spice mix of cardamom, cinnamon and cloves.



DIGESTIFS

LIMONCELLO	\$8.00
SAMBUCA	\$8.00
AMARULA	\$8.00
BAILEYS	\$8.00

SPIRITS

RUM
Captain Morgan Spiced/ \$8

GIN
Bombay Sapphire/\$8

VODKA
Grey Goose/\$8

SCOTCH
Johnnie Walker Black/\$9
Johnnie Walker Gold/\$11

TEQUILA
Jose Cuervo Gold/\$7

WINE

HOUSE WINE: RED OR WHITE
GLASS \$8.00

SPECIAL RED OR WHITE WINE
GLASS \$10.00
BOTTLE \$28.00

BEERS

DOMESTIC BOTTLED BEER &
IMPORTED BOTTLED BEER / \$7.00 EA.
(CORONA, STELLA, LEFFE, HEINEKEN,
MOOSEHEAD,
BUDWEISER, MGD)



VEGGIE BASED

KEYE MISIR WOT

Lentil sauce cooked with onions, berbere, tomatoes and lentils.

\$18.99

KIK ALECHA

Split dried peas cooked with onion, garlic and a hint of turmeric for flavor.

\$18.99

TIKEL GOMEN

Vegetable stew slow cooked with onions, cabbage, carrots and hints of garlic and turmeric for flavor.

\$17.99

SHIRO [FESES/TEGABINO]

Powdered and highly seasoned chickpeas in berbere spice (mild) sauce.

\$21.99

YESOM FIRFIR

Ethiopian chili sauce made with onions and mixed with bits of injera.

\$20.99

COMBOS

VEGGIE COMBO

A combination of 5 veggie items with 1 chef's special of the day.

\$19.99

MESOB COMBO

Awaze Tibs (beef, lamb or chicken), choice of 2 from veggie items (Split lentil stew, Split chick peas, Tikel gomen, Potato stew, Lentil shiro, Whole lentil stew)

\$23.99

TASTE OF ETHIOPIA

Doro tibs, Keye siga wot, Alecha siga wot and choice of 2 from veggie based items (Split lentil stew, Split chick peas, Tikel gomen, Potato stew, Lentil shiro, Whole lentil stew).

\$24.99

MISTO

Key siga wot, Alecha siga wot served with Ethiopian cottage cheese.

\$24.99

ADD ON

INJERA

\$2.25

AYIB (ETHIOPIAN COTTAGE CHEESE)

\$4.50

ADD ON ANY VEGGIE STEWS

\$3.50

(SPLIT LENTIL STEW, SPLIT CHICK PEAS, TIKEL GOMEN, POTATO STEW, LENTIL SHIRO OR WHOLE LENTIL STEW)

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PASTA

CHOOSE YOUR PASTA (**GLUTEN-FREE SPAGHETTI IS AVAILABLE**)

(Choose your pasta type from Spaghetti or Penne)

CHOOSE YOUR SAUCE

CHICKEN ALFREDO

Heavy cream, pesto and breaded chicken

\$19.00

TUNA ALFREDO

Heavy cream, tuna & pesto

\$19.00

TOMATO SAUCE

Onion, herbs with our signature tomato sauce

\$18.00

TOMATO & TUNA

Tuna, onion, herbs with our signature tomato sauce

\$19.00

DESSERT

BAKLAVA

\$3.00

BAKLAVA PAIR

\$5.50

