

MESOB

ETHIOPIAN EATS



SCAN ME FOR MENU

Find us :



mesob.ca



MENU

STARTER

SAMOSA

\$2.99

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

AYIB ROLL

\$9.00

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

TIMATIM FIT-FIT

\$9.00

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

SALAD

\$9.00

Lettuce, tomato mixed with mesob style dressing

MEAT LOVERS

KITFO

\$22.99

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)*

DULET KITFO

\$23.99

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

CHOOSE DONENESS

RAREMEDIUM RAREWELL 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)

\$20.99

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

\$22.99

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

\$22.99

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

\$23.99

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 🔥

\$22.99

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 🔥

\$22.99

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

KEYE SIGA WOT 🔥

\$20.99

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

ALECHA SIGA WOT

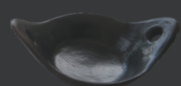
\$20.99

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  \$17.99
Lentil sauce cooked with onions, berbere, tomatoes and lentils.

KIK ALECHA  \$16.99
Split dried peas cooked with onion, garlic and a hint of turmeric for flavor.

TIKEL GOMEN  \$16.99
Vegetable stew slow cooked with onions, cabbage, carrots and hints of garlic and turmeric for flavor.

SHIRO [FESES/TEGABINO]  \$19.99
Powdered and highly seasoned chickpeas in berbere spice(mild) sauce.

YESOM FIRFIR  \$19.99
Ethiopian chili sauce made with onions and mixed with bits of injera.

COMBOS

VEGGIE COMBO  \$18.99
A combination of 5 veggie items with 1 chef's special of the day.

MESOB COMBO \$22.99
Awaze Tibs (beef, lamb or chicken), choice of 2 from veggie based items (Split lentil stew, Split chick peas, Tikel gomen, Potato stew, Lentil shiro, Whole lentil stew)

TASTE OF ETHIOPIA \$22.99
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).

MISTO \$22.99
Key siga wot, Alecha siga wot served with Ethiopian cottage cheese.

ADD ON

INJERA \$1.99

AYIB (ETHIOPIAN COTTAGE CHEESE) \$3.50

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, Linguine, or Penne)

CHOOSE YOUR SAUCE

MEATBALL SAUCE \$19.00

Handmade meatballs made with premium beef, served with our signature tomato sauce.

CHICKEN ALFREDO \$19.00

Heavy cream, pesto and breaded chicken

TUNA ALFREDO \$19.00

Heavy cream, tuna & pesto

BOLOGNESE \$19.00

Creamy rose sauce with ground beef

TOMATO SAUCE \$18.00

Onion, herbs with our signature tomato sauce

TOMATO & TUNA \$19.00

Tuna, onion, herbs with our signature tomato sauce

LASAGNA \$19.99

Tomato, beef, ricotta, bechamel sauce, mozzarella & parmesan cheese

DESSERT

BAKLAVA \$3.00

BAKLAVA PAIR \$5.50

