



Menu

Appetizers

- | | | |
|--------------------------------|------------------------|--------------------------|
| ሳምቡሳ የጾም | ሳምቡሳ የፍስክ | ክትፎ ሳንድዊች |
| a. Lentil Sambusa \$3.00 | b. Beef Sambusa \$3.00 | c. Kitfo Sandwich \$7.50 |
| የአሳ ጥብስ ሳንድዊች | | |
| d. Fish Fillet Sandwich \$7.50 | | |

Salads

- | | | |
|--|------------------|--------|
| 1. Timatim Salad | የቲማቲም ሰላጣ | \$7.50 |
| Chopped fresh tomatoes, onions, peppers served with house dressing | | |
| 2. Abyssinia Salad | አቢሲኒያ ሰላጣ | \$8.50 |
| Lettuce with fresh tomato, green peppers, onions, olive oil, wine Vinegar and garlic | | |

Vegetarian Dishes

- | | | |
|--|----------------|---------|
| 3. Kik Aicha | ክክ አልጫ | \$10.50 |
| Yellow split peas cooked with onions, garlic, green peppers, turmeric and vegetable oil | | |
| 4. Shiro wat | ሸሮ | \$10.50 |
| Ground peas cooked with onions, garlic, red peppers and vegetable oil | | |
| 5. Miser wat | የምስሮ ወጥ | \$10.50 |
| Lentil cooked with red peppers, onion sauce, garlic, vegetable oil and house condiments. | | |
| 6. Tickle gomen | ጥቅል ጎመን | \$10.50 |
| Cabbage and carrots cooked with onions, garlic, turmeric and vegetable oil | | |
| 7. Gomen wat | የጎመን ወጥ | \$10.50 |
| Collard green cooked with onions, garlic and vegetable oil | | |

*WARNING: Consuming raw or uncooked meat poultry, seafood, shell fish or egg may increase your risk of food illness.



Abyssinia Ethiopian Restaurant

Menu

- | | | |
|-----------------|---|-------|
| 8. | Vegetarian Combination (Vegan) የም በያይነቱ
A tasty mixed dish (#3, 4, 5, 6 and 7) with tomato salad on the side | 14.00 |
| 9. | Abyssinia Vegetarian Combination (Vegan) የም በያይነቱ
A tasty mixed dish (#3, 4, 5, 6 and 7) with Abyssinia salad on the side
2 people \$30 3 people \$45 each additional person \$14.00 | 16.00 |
| ——— Lamb ——— | | |
| 10. | Abyssinia tibs አቢሲኒያ ጥብስ
Tender lamb cubes marinated in red wine and spices and a special blended sauce. Sauteed with jalapeno hot peppers, tomatoes and onions. | 14.50 |
| 11. | Laga tibs ሊጋ ጥብስ
Tender cubed pieces of lamb marinated with special spices, onions, tomatoes, jalapeno and garlic | 14.50 |
| 12. | Dereck tibs ደረቅ ጥብስ
Savory lamb chunks dry fried with onions, jalapeno peppers and special seasoning | 14.50 |
| 13. | Yebeg key wat የበግ ኑይ ወጥ
Fresh lamb cooked with berbere and specialty spices | 14.00 |
| 14. | Yebeg Kikill የበግ ቅቅል
Tender lamb pieces with bone cooked with onions, garlic, jalapeno peppers and special spices butter | 14.00 |
| 15. | Goden tibs ጎድን ጥብስ
Lamb ribs fried with onions, tomatoes and jalapeno peppers | 14.50 |
| ——— Poultry ——— | | |
| 16. | Doro wot ዶሮ ወጥ
Sauteed tender chicken marinated in seasoned butter and stewed in red hot peppers. Sauce flavored with ginger root, cardamom, garlic and exotic spices served with hard boiled eggs | 15.50 |

*WARNING: Consuming raw or uncooked meat poultry, seafood, shell fish or egg may increase your risk of food illness.



Abyssinia Ethiopian Restaurant

Menu

— Beef —

- | | | | |
|-----|--|-----------------|-------|
| 17. | Yebere goden tibs
Short beef ribs fried with onions, tomatoes, and jalapeno peppers | ጎድን ጥብስ (የቦሬ) | 14.00 |
| 18. | Kitfo regular
Fresh ground beef seasoned with herbed Ethiopian butter, hot chili peppers, raw or lightly cooked | ክትፎ | 14.00 |
| 19. | Abyssinia kitfo
Fresh ground beef, seasoned with herbed Ethiopian butter, special seasoned cheese and hot chili peppers mixed with onions. served raw or lightly cooked | አቢሲኒያ ክትፎ | 15.00 |
| 20. | Gored gored
Chunks of raw fresh beef immersed in a mixture of specially seasoned herbed butter, onions and hot peppers. | ጎረድ ጎረድ | 14.00 |
| 21. | Yebere tibs
Prime beef sautéed in seasoned butter and cooked in pan with onions, garlic, tomatoes and jalapeno peppers | ጥብስ (የቦሬ) | 14.00 |
| 22. | Yebere Abyssinia tibs
Prime beef sautéed with seasoned butter, hot peppers, garlic, onions, tomatoes and jalapeno cooked in pan. | አቢሲኒያ ጥብስ (የቦሬ) | 14.00 |
| 23. | Keye wat
Fresh beef marinated in red wine and cooked with red hot peppers sauce, sonions, ginger roots, garlic and exotic Ethiopian spice | የቦሬ ቀይ ወጥ | 14.00 |
| 24. | Alicha wat
Fresh and tender beef prepared in special Ethiopian herbed butter, spiced with onions, garlic, ginger roots and turmeric | አልሒ ወጥ | 14.00 |
| 25. | Zilbo Gomen
Shredded collard green cooked with beef ribs, prepared in special Ethiopian herbed butter spiced with onion, garlic and ginger roots. | ዝልቦ ጎመን | 14.00 |

*WARNING: Consuming raw or uncooked meat poultry, seafood, shell fish or egg may increase your risk of food illness.



Menu

- | | | | |
|-----|---|-----------|---------|
| 26. | Keyena Alichu
Half and half combination of number 22-23 | ቀይና አልጫ | \$14.00 |
| 27. | Tibs fitfit
Number mixed with injera | የጥብስ ፍትፍት | \$14.50 |
| 28. | Dulet
Chunks of lamb tripe and liver seasoned with herbed Ethiopian butter, served raw or cooked | ዱለት | \$14.00 |
| 29. | Spagetti, Maccaroni or Rice with salad | | \$11.00 |
| 30. | Spagetti, Maccaroni or Rice with fish and salad | | \$15.00 |
| 31. | Fish Dulet | | \$14.00 |
| 32. | Fish | | \$8.00 |

32. Abyssinia Messob

አበሲኒያ መሶብ

A dazzling array of doro wat, beef and lamb with vegetarian dishes, arranged on our large serving tray (messob)

One person \$21.00

Two people \$40.00 Three people \$60.00 Four people \$80.00

Each additional person \$19.00

Any side orders \$4.50

Desert

Apple Pie \$4.00

Baklaba \$4.00

Carot Cake \$4.00

*WARNING: Consuming raw or uncooked meat, poultry, seafood, shellfish or egg may increase your risk of food illness.