

WELCOME



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Blue Nile

Ethiopian Cuisine

MENU

Starters

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1. **Azifa አዘፋ** 5.99
Whole brown lentils seasoned with onions, garlic, jalapenos, olive oil, lemon juice, served with rolls of Injera (served cold)
2. **Yemisir Sambusa የምስር ሳምቡሳ** 4.99
Two hand-wrapped shells of thin pastry filled with a blend of brown lentils, onions, scallions, peppers & herbs.
3. **Yesiga Sambusa የሥጋ ሳንቡሳ** 5.99
Two hand-wrapped shells of thin pastry filled with a blend of minced beef, onions, scallions, peppers & herbs
4. **Yemisir Shorba የምስር ሾርባ** 5.99
Cooked yellow lentils and tomato sauce with blend of spices and spinach, served with rolls of Injera
5. **Salata ሰላጣ** 3.99
Mixed greens with oil and vinegar

Beef.....

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6. **Kay Wot ቀይ ወጥ** 11.99
Finely chopped prime beef sautéed in Ethiopian clarified butter, and simmered in a spicy sauce seasoned with spices and fresh herbs, served with Injera.
7. **Yesiga Alichu የሥጋ አልጫ** 9.99
Tender pieces of lamb (boneless & on the bone) simmered in mild sauce seasoned with spiced and fresh herbs, served with Injera.
8. **Awaze tibs አዋይ ጥብስ** 13.99
Cubed prime beef sautéed and simmered in a spicy sauce seasoned with spices and fresh herbs, served with Injera.
9. **Kitfo ክትፎ** 13.99
Prime beef tartar seasoned with Ethiopian clarified butter & Ethiopian chili powder (can be served raw or lightly sautéed, served with Injera. **(Fri. Sat. Only)**)
10. **Quanta Fir-Fir ቋንጣ ፍርፍር** 11.99
Dried strips of beef mixed with injera in a deliciously seasoned sauce
11. **Kitfo & Quanta Fir-Fir Combo ኮርኒስ** 12.99
A combination of Kitfo & Quanta Fir-Fir.
12. **Gored Gored ጎረድ ጎረድ** 13.99
Chunked cubed beef mixed with homemade awaze sauce and herbed butter. **(Fri. Sat. Only)**
13. **Meat Combination ሥጋ በየዓይነቱ** 12.99
A combination of three items: #6, #7, #14

Dessert ከምግብ በኋላ

- Baklava ባቅላቫ** 2.99
Sweet delectable treat, layers of nuts, spices, and phyllo pastries soaked in honey and lemon syrup.

All lunch and dinner entrees served with fresh salad and injera.

Chicken

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14. **Doro wot** ደሮ ወጥ 11.99
Two tender chicken legs simmered in spicy sauce seasoned with spices & herbs.
Served with one hard-boiled egg, served with Injera.
15. **Yedoro Tibs** የደሮ ጥብስ 12.99
Scalloped chicken breast marinated & sautéed with red onions, garlic,
jalapeno pepper, fresh tomato, herbs & spices.

Lamb

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16. **Yebeg Tibs** የበግ ጥብስ 14.99
Cubed boneless leg of lamb marinated & sautéed with onions, garlic,
jalapenos, fresh tomato, herbs & spices, served with Injera.
17. **Yebeg alicha** የበግ አልጫ 11.99
tender pieces of lamb (boneless & on the bone) simmered in mild sauce
seasoned with spiced and fresh herbs, served with Injera.

Vegetable

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18. **Tegabino Shiro** ተጋቢኖ ሽሮ 8.99
Pureed split peas cooked with red onions and garlic, served with Injera.
19. **Yemisir Wot** የምስር ወጥ 8.99
Split lentils simmered in spicy hot sauce, served with Injera.
20. **Ater Alicha** አተር አልጫ 7.99
Yellow split peas simmered in a mild and flavorful onion and herb sauce mild, served with Injera.
21. **Gomen** ጎመን 6.99
Fresh collard green simmered in mild sauce seasoned with spice and herbs mild, served with Injera.
22. **Atkilt Alicha** አትክልት አልጫ 7.99
Fresh green beans & fresh carrots simmered in flavorful mild sauce, served with Injera.
23. **Kay Sir** ቀይ ስር 6.99
Fresh red beets and carrots simmered in mild sauce with spices, served with Injera
24. **Vegetable Combo** አትክልት በየዓይነቱ 9.99
A combination of three items: #18, #19, #20, #21, #22

Kids Menu

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25. **Pasta / Chicken Nuggets** ፓስታ / ቺክን ናገት 1.99 / 2.99
Pasta with mild tomato sauce / 4 peice Chicken nuggets with French Fries

Beverages

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| Tea / Soda (Coke, Pepsi, Sprite) ሻይ / ሶዳ 2.00 | Beer Import (Heineken, Corona) የውጭ ቢራ 3.50 |
| Ethiopian Coffee የኢትዮጵያ ቡና 2.00 | Wine Domestic Glass የአገር ውስጥ ወይን 4.00 |
| Juice (Mango, Pineapple) የፍሬ ጭማቂ 3.00 | Wine Import Glass የውጭ ወይን 5.00 |
| Perrier / Ambo Water ፔሪየር / አምቦ ውኃ 2.00 / 4 | Tej Ethiopian Wine (Honey Cider) Glass ጠጅ 5.00 |
| Beer Domestic (Bud, Miller) የአገር ውስጥ ቢራ 3.00 | Tej Ethiopian Wine (Honey Cider) Bottle ጠጅ 15.00 |

The Blue Nile (Amharic; transliterated: Abay, but pronounced Abbai; is a river originating at Lake Tana in Ethiopia. Sometimes in Ethiopia the river—especially the upper reaches—is called the Abay.



The Abay portion of the river is considered holy by many in Ethiopia, and is believed to be the Gihon river mentioned as flowing out of the Garden of Eden in Genesis 2.[1] The Abay

portion of the Blue Nile rises at Lake Tana and flows for some thirty kilometers before plunging over the Tis Issat Falls. The river then loops across northwest Ethiopia through a series of deep valleys and canyons into Sudan, by which point it is only known as the Blue Nile.

Although there are several feeder streams that flow into Lake Tana, the sacred source of the river is generally considered to be a small spring at Gish Abbai at an altitude of approximately 2,744 meters (9,003 ft). The Blue Nile much later joins the White Nile at Khartoum, Sudan and, as the Nile, flows through Egypt to the Mediterranean Sea at Alexandria. The Blue Nile is so-called because during flood times the water current is so high, it changes color to an almost black; since in the local Sudanese language the word for black is also used for the color blue.

Dining in Ethiopia is characterized by the ritual of breaking injera and eating from the same plate, signifying the bonds of loyalty and friendship. The quintessence of those bonds are often demonstrated in the form of gursha—that is, the placing of food in the mouth of another diner from one’s own “hand.” Injera, the traditional Ethiopian bread, is part of every entrée. It is a large crepe/pancake upon which the various stew-like dishes are served. The traditional way of eating is with the fingers, which is in itself a delicate art.



TRADITIONAL ETHIOPIAN COFFEE CEREMONY የኢትዮጵያ የቡና ሰረጸቢ
\$10 for 4 people / \$20 for 8 people



LUNCH, DINNER and Take Out

We Cater: Office Parties, Birthdays and Special Occasions!

