Manna Bistro and Bakery 703-543-6990

Breakfast Items

Breakfast Tacos\$1.29		
0	Jalapeno, onion, egg and cheese	
0	Potatoes, egg and cheese	
0	Potato, beans and cheese	
Breakfast Sandwiches (choice of Whole Wheat, White, Multigrain, Rye, Croissant or Bagel.)		
0	Egg1.59	
0	Egg and Cheese\$2.59	
0	Egg and Cheese with Choice of Meat\$3.49 Manna's Egg\$4.99	
0	Two eggs, tomato, onion, on Focaccia, French bread or croissant	
Ethiopian Corner		
0	FUUL – (fava beans)	
0	Kinche\$5.99	
	Crushed wheat cooked to tender and seasoned with spiced butter.	
0	Kitcha Fitfit\$6.99	
	Traditional homemade flat bread, mixed and marinated with flavored butter and served with a choice of honey or yogurt.	
0	ENJERA FITFIT\$6.99 Enjera (traditional fermented bread) sautéed in a very tasty and spicy medium hot meat sauce.	
0	Egg Salsa\$6.99 Eggs, in tomato sauce with onions, green peppers served on French or pita bread.	
Other		
0	Bagel with cream cheese\$1.49	
0	Waffles (House recipe)\$5.99 French Toast- (House recipe)\$3.99	

Manna Bistro and Bakery 703-543-6990

Lunch and Dinner

SOUP Tomato basil or Lentil soup

Azifa:

(Cup \$2.99 Bowl \$3.99) SALAD Garden salad\$4.99 Simple blend of fresh field greens tossed in a delicate balsamic vinaigrette Mediterranean \$5.99 Cucumbers, tomatoes, green onions, eggs, artichoke hearts, olives and feta cheese tossed in a house dressing. Fresh Spinach Salad\$5.99 Fresh spinach, cottage cheese, chopped pecans, sour cream, onion, vinegar PANINI/Sandwich (served with house salad or chips)......\$6.99 (Choice of Regular pesto, touch of habarnero pesto, or dried tomato pesto.) Turkey Club Panini Roasted turkey, white cheddar cheese, tomato, garlic aioli, crisp sour bread. Roasted Vegetable Panini Roasted red and yellow peppers, sun-dried tomatoes, organic baby spinach, havarti cheese balsamic glaze, on sour bread or flat bread. **Chicken & Sun Dried Tomato Panini** Grilled Chicken, sun-dried tomatoes, fresh basil, Mozzarella cheese, sour bread or flat bread. Vegetarian Sandwich\$5.49 Lettuce, Tomato, cucumber, olives, sprout and hummus sauce Spicy Chicken\$6.99 Strips of marinated grilled chicken tossed with Dijon mustard, roasted red pepper, grilled onion, cheddar cheese and tomato. Tasty Ethiopian Vegetarian Meal\$7.95 (Can be served as Sandwiches\wrap for lunch with your choice of kettle chips or house salad \$6.99)

Whole organic lentils, mustard, garlic, onions, jalipino, olive oil and lemon.

^{*}CONSUMING RAW OR UNDERCOOKED MEAT MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS

Manna Bistro and Bakery 703-543-6990

Messer:- Lively & Spicy legume. Organic split lentils in Berbere sauce simmered in basil, garlic,

and red onion.

Kik-Alicha: Mild and Delicious. Organic split pea in Turmeric sauce with fresh garlic, ginger, basil, and selected

herbs and spices.

Atakilt: Cabbage, carrots, & Potatoes Sautéed with onions, fresh tomatoes, garlic, ginger,

and turmeric sauce.

Gomen: Collard greens sautéed with onions, fresh tomatoes, garlic and olive oil. (Jalapeno peppers optional)

Fosolia Carrots and green beans simmered with onion and tomato

Mitten Shiro: Imported spiced chickpea flour deliciously seasoned & cooked with garlic.

Veggie Combo: Azifa, Messer, and Kik-Alicha

Delicious Sizzling Plates

(Can be served as Sandwiches\wrap for lunch with your choice of kettle chips or house salad \$7.99)

Sega Tibs:	\$10.99
Lean beef sautéed with fresh rosemary, garlic, onions, jalapeño peppers and fresh tomatoes Begue Tibs	
Fresh lamb meat sautéed with onion, jalapeno, green bell paper, fresh rosemary Doro Tibs	
Boneless marinated chicken sautéed with onions, jalapeño, fresh garlic and tomato. Kitfo *	·
Extra lean finely minced beef seasoned with mitmital, cardamom & seasoned butter. Served with A eaten raw but may be cooked to order)	•

Delightful Ethiopian Meat Sauces\$10.95

Doro WotA traditional favorite: Fresh organic chicken leg and thigh simmered in a delicious Berbere Sauce. **Begue Wot**Lamb cubes and Shank cooked with minced red and yellow onion in Berbere and garlic sauce.

Sega Alicha Extra lean beef simmered in turmeric sauce and ginger.

Minchet Abish Lean ground beef simmered to a very tasty sauce with Berbere, garlic and bishop weed.

Minchet Abish Alicha Lean ground beef stewed with turmeric, ginger, garlic and basil.