

## BEVERAGES

### SOFT DRINKS 2.5

Coca Cola  
Diet Coke  
Mellow Yellow  
Sprite  
Raspberry Iced Tea  
Barq's Root Beer  
Mr. Pibb  
Minute Maid Lemonade  
Orange Juice  
Apple Juice

Ambo Ethiopian Mineral Water 2.99

### TEAS

Ethiopian Spiced Tea 2.75

Shi Be Wetet 2.95  
*Spiced tea with milk*

### COFFEE

Ethiopian Coffee 2.95

Regular Coffee 2.25

### BEERS

Ethiopian Harar Pilsner 4.99

Ethiopian Hakim Stout 4.99

Easy Street 3.95

Fat Tire 3.95

Sunshine 3.95

### ETHIOPIAN WINES

#### Addis Tej

*Honey wine made from honey  
and a form of hops called Gesho*  
Glass 7.75 Bottle 23

#### Kemila White Wine

*Medium dry white wine*  
Glass 7.75 Bottle 23

#### Gouder Red Wine

*Spicy, dry red wine*  
Glass 7.95 Bottle 24

#### Dukem Red Wine

*Dry red wine*  
Glass 7.95 Bottle 24

#### Axumite Red Wine

*Sweet red wine*  
Glass 7.75 Bottle 23

### INTERNATIONAL WINES

#### Budini Malbec

*Argentina*  
Glass 7.75 Bottle 23

#### Savanha Cabernet Sauvignon

*South Africa*  
Glass 7.75 Bottle 23

#### Savanha Chardonnay

*South Africa*  
Glass 7.5 Bottle 22

## DESSERTS

### Baklava

*Sweet pastry layered with crispy phyllo dough, honey and walnuts* 5.25

### Chocolate Gnash Cake

*Rich chocolate cake with a smooth milk chocolate gnash filling* 6

## **APPETIZERS**

### **SAMBUSSA**

*Crispy homemade pastry shells  
filled with your choice of spiced lentils or beef*

*Lentil (3) 4.25 (6) 8.5*

*Beef (3) 4.75 (6) 9.5*

### **SINIG KARIA**

*Roasted Anaheim peppers  
stuffed with sautéed tomatoes*

*(2) 4.75 (4) 8.75*

### **AYIB BE GOMEN**

*Homemade farmers cheese  
mixed with collard greens 5.5*

### **APPETIZER SAMPLER**

*Includes your choice of lentil or beef Sambussa (2),  
Sinig Karia (2) and Ayib Be Gomen 9.5*

### **ALL ENTREES ARE SERVED WITH YOUR CHOICE OF TWO VEGETABLE SIDES:**

- Gomen: *Fresh marinated collard greens*
- Fosolia: *Flavorful green beans and carrots*
- Yekik Aliche: *Yellow split peas*
- Salad: *Chopped lettuce, tomato, green pepper and onion*

## **LAMB**

### **TIBS**

*Sliced lamb sautéed with diced tomato,  
green pepper and onion 13.95*

### **ALICHA**

*Tender slices of lamb marinated in Ethiopian white wine  
and seasoned with rosemary and turmeric 13.75*

### **WOT**

*Stewed lamb marinated in an onion-based red pepper sauce  
and seasoned with cardamom and an assortment of Ethiopian spices 13.5*

### **\*FIR FIR**

*Diced lamb sautéed with onion, tomato and green pepper  
and mixed with injera 11.95*

### **LAMB COMBINATION**

*Lamb Tibs, Aliche and Wot served with  
your choice of two vegetable sides  
(Serving for 1) 19.95 (Serving for 2) 22.5*

**ALL ENTREES ARE SERVED WITH  
YOUR CHOICE OF TWO VEGETABLE SIDES:**

- Gomen: *Fresh marinated collard greens*
- Fosolia: *Flavorful green beans and carrots*
- Yekik Alichā: *Yellow split peas*
- Salad: *Chopped lettuce, tomato, green pepper and onion*

**SEAFOOD DISHES**

**ASA TIBS**

*Fillet of white trout lightly seasoned with an assortment of Ethiopian spices and fried to perfection! 14.95*

**ASA WOT**

*Slices of white trout marinated and stewed in a red pepper sauce 14.95*

**VEGETABLE DISHES**

**ENGUDAI TIBS**

*Lightly sautéed button mushrooms with diced onion, zucchini and shredded carrots 11.75*

**DUBA WOT**

*Fresh butternut squash stewed in a red pepper sauce and seasoned with an assortment of Ethiopian spices 11.75*

**ATKILT WOT**

*A medley of chopped cabbage, potato and carrots sautéed to perfection! 11*

**YEMISIR WOT**

*Flavorful red lentils stewed in a red pepper sauce and seasoned with a blend of Ethiopian spices 11*

**SHURO**

*Ground roasted split peas simmered in a red pepper sauce with onion and garlic 10*

**ULTIMATE VEGETABLE COMBINATION**

*Engudai Tibs, Duba Wot and Atkilt Wot served with your choice of two vegetable sides  
(Serving for 1) 18.75 (Serving for 2) 21.25*

**VEGETABLE COMBINATION 2**

*Atkilt Wot, Yemisir Wot, Gomen, Fosolia and Yekik Alichā  
(Serving for 1) 16.50 (Serving for 2) 19*

**VEGETABLE COMBINATION 3**

*Duba Wot, Atkilt Wot, Gomen, Yekik Alichā and Salad  
(Serving for 1) 17.95 (Serving for 2) 20.5*

## **CHICKEN**

### **TIBS**

*Sliced chicken sautéed with diced tomato,  
green pepper and onion 12.95*

### **ALICHA**

*Tender slices of chicken breast  
marinated in Ethiopian white wine and  
seasoned with rosemary and turmeric 12.75*

### **WOT**

*Stewed chicken marinated in an onion-based red pepper sauce  
and seasoned with cardamom and an assortment of Ethiopian spices 12.5*

### **CHICKEN COMBINATION**

*Chicken Tibs, Alicha and Wot, served with your choice of two vegetable sides  
(Serving for 1) 19.25 (Serving for 2) 21.75*

## **BEEF**

### **TIBS**

*Sliced beef sautéed with diced tomato,  
green pepper and onion 12.95*

### **ALICHA**

*Tender slices of beef marinated in Ethiopian white wine  
and seasoned with rosemary and turmeric 12.75*

### **WOT**

*Stewed beef marinated in an onion-based red pepper sauce  
and seasoned with cardamom and an assortment of Ethiopian spices 12.5*

### **BEEF COMBINATION**

*Beef Tibs, Alicha and Wot served with  
your choice of two vegetable sides  
(Serving for 1) 19.25 (Serving for 2) 21.75*

### **\*KITFO**

*Finely ground beef tenderloin seasoned with  
an Ethiopian herbed butter and ground chili peppers.  
Served with a side of mixed farmers cheese and collard greens 12*

### **\*GORED-GORED**

*Cubes of fresh, lightly cooked beef tenderloin  
sautéed in Ethiopian herbed butter and a ground chili pepper sauce 13*

## **ULTIMATE MEAT COMBINATION**

*Chicken Tibs, Lamb Tibs and Beef Tibs  
served with your choice of two vegetable sides  
(Serving for 1) 19.5 (Serving for 2) 22*

*\*SERVED MEDIUM OR SPICY*