

APPETIZERS

SAMBUSA (Beef or Lentil)- Seasoned prime ground beef or Lentils wrapped in a pastry dough and lightly fried until golden brown served with awaze (2pcs per order).	6.49
SPICY STEAMED BROCCOLI- Steamed with garlic, crushed pepper and lemon.	6.49
INJERA CRISP DIP- Your choice of dipping sauce: Hummus style brown lentil; spicy red lentil or yellow split pea served with spicy Injera crisp.	5.49
AYIB AND SPINACH DIP- House made farmers cheese spiced with clarified butter and awaze with spinach and served with injera crisps.	6.99
KEYSIR with AYIB- Beet salad with red onions, cardamom with house lemon vinaigrette dressing, topped with house made Cheese (optional).	6.49
SALAD- Romaine lettuce, tomatoes, red onions and hardboiled egg with olive oil and lemon dressing.	6.95

EXTRA SIDES	
~ TEFF INJERA (Gluten free ***)	2.99
~ TIMATIM FITFIT Diced tomatoes, onions, jalapeno, lemon, olive oil and awaze with pieces of Injera mix	4.99
~ TIMATIM SELATA Tomato salad with diced tomatoes, onions, jalapeno, olive oil and lemon	4.49
~ VEGGIE (your choice) Gomen, Cabbage, Fossolia, Eggplant, Spinach	4.99
~ MEAT DISH	7.49
~ WOT (your choice) Key Misir, Ater Kik Aliche, Shiro	4.95
~ AYIB House-made Farmers Cheese...	4.25
~ HARDBOILED EGG	1.29
~ EGG WOT with spicy sauce	4.95
~ RICE	2.99

SAMPLERS

All samplers include House Salad and any one of these choices (except for Vegetarian and Vegan Samplers) Cabbage, Red lentil, Collard Greens or Yellow Split Peas. Please refer to the entrees for item description.

SIGA (BEEF) SAMPLER (Serves 1) Sheba Tibs (spicy or mild), Tibs key wot (spicy), Minchet Abish Aliche (mild)	17.89
DORO (CHICKEN) SAMPLER (Serves 1) Doro be kosta (spicy or mild), Doro wot (spicy), Doro Aliche (mild)	17.89
BEEF AND CHICKEN SAMPLER (Serves 1) Tibs key wot (spicy), Doro wot (Spicy), Minchet Abish Aliche(mild)	17.89
MISTO (Serves 1) Tibs Key Wot (Spicy) and Lamb Aliche Wot (Mild)	16.99
SHIFINFIN (spicy or mild; Serves 4-5) Kitfo, Tibs Fitfit, Sheba Tibs and Gomen	59.99
LAMB SAMPLER (Serves 1) Lamb Tibs (spicy or mild), Lamb Key Wot (spicy), Lamb Aliche(mild)	17.89
VEGETARIAN SAMPLER (Serves 1) Egg Wot (spicy), Key Misir (spicy), Gomen, Ater Kik Aliche, Cabbage. (Substitution options- Shiro, Dinich Wot, Difin Misir, Fosolia, Eggplant)	16.95
VEGAN SAMPLER (Serves 1) Key Misir (spicy), Gomen, Ater Kik Aliche, Cabbage, Shiro and Beet salad. (Substitution options- Dinich Wot, Difin Misir, Fosolia, Eggplant)	16.95

All dishes are seasoned with natural ingredients. Our meats and eggs are GRASS-FED. Alert your server of any food allergies.
**Consumer Advisory: Consumption of undercooked meat, poultry, eggs or seafood may increase the risk of food borne illnesses.
*** Consumer Advisory: Gluten free meals are prepared in the same facility with non-gluten free meals
To enjoy your meal, please WASH HANDS thoroughly Not all ingredients are listed.

ENTREES

All Entrees include House Salad and any one of these choices- Cabbage, Red lentil, Collard Greens or Yellow Split pea

DORO (Chicken)

DORO WOT (spicy)- 16.49

One of Ethiopia's most famous chicken preparation. Tender chicken legs marinated in lemon juice and ginger, cooked slowly in a homemade onion berbere sauce served with a hardboiled egg.

DORO ALICHA (mild)- 15.99

Cubed chicken breast simmered in onion, turmeric, garlic, ginger and coriander.

DORO TIBS (spicy or mild)- 16.49

Lightly marinated chicken breast sautéed with onion, fresh tomatoes, garlic, ginger, jalapeno pepper and other seasonings.

DORO BE KOSTA (spicy or mild)- 15.95

Chopped spinach tastefully seasoned with garlic, dash of awaze sauce and traditional spices mixed with doro tibs.

DORO BOZENA (mild)- 15.95

Cubed chicken breast, sautéed with spices then simmered in shiro wot (seasoned ground chickpeas sauce) topped with clarified butter.

BEG (Lamb)

YEBEG KEY WOT (spicy)- 16.89

Lamb cube stew with Berbere sauce, onions, garlic, ginger root and other spices.

YEBEG ALICHA WOT (mild)- 16.89

Lamb cube stew in a flavorful sauce of turmeric, onion, garlic, ginger and other spices.

YEBEG TIBS (mild or spicy)- 17.89

Tender lamb cubes sautéed with onions, fresh tomato, garlic, ginger root, rosemary, and other house spices, Jalapeno pepper (optional).

YEBEG SPECIAL TIBS (mild)- 18.79

Boneless lamb cubes marinated with chef special seasoning, cooked with spices, hot pepper, tomatoes and onions served sizzling on a cast iron.

YEBEG BOZENA (mild)- 15.49

Lamb Tibs cooked with Shiro (seasoned ground chickpeas sauce) and topped with clarified seasoned butter. Jalapeno pepper (optional)

GOMEN BE BEG (mild or spicy)- 16.49

Tender lamb cubes sautéed with onion, garlic, tomatoes, a hint of butter mixed with slow cooked spicy collard green.

SIGA (Beef)

SHEBA KITFO (spicy)- 17.49

*Ethiopian style steak tartar**, seasoned to a rich flavor with our special blend of spices, and spiced clarified butter and mitmita served along with Ayib and gomen.*

SHEBA KITFO DULET (spicy)- 17.89

Lean ground beef, well done and seasoned to a rich flavor with our special blend of spices, clarified butter and mitmita finished with red onions and jalapeno, served Ayib and gomen.

AWAZE TIBS (spicy or mild)- 17.49

Beef tenderloin cubes sautéed with onions, fresh tomatoes, garlic, ginger, rosemary, jalapeno and other house spices in awaze sauce.

SHEBA SPECIAL TIBS (spicy or mild)- 18.79

Boneless beef cubes marinated with chef special seasoning, cooked with spices, hot pepper, tomatoes and onions served sizzling on a cast iron.

TIBS KEY WOT (spicy)- 15.99

Tender beef cubes stewed in onions, garlic and ginger and berbere sauce with traditional spices.

TIBS FITFIT (spicy or mild)- 15.99

Tender beef cubes sautéed with onions, tomatoes, awaze and jalapenos then mixed with injera pieces.

MINCHET ABISH ALICHA (mild)- 15.99

Ground beef simmered in turmeric, onion, garlic, ginger sauce and other seasonings.

SHIRO BOZENA (mild)- 15.95

Beef tibs cooked with Shiro (seasoned ground chickpeas sauce) and topped with clarified seasoned butter. Jalapeno pepper (optional).

GOMEN BE SIGA (mild or spicy)- 15.95

Chopped collard green steamed and tastefully seasoned with garlic, ginger, jalapeno and spices and mixed with seasoned beef tibs.

DINICH WOT BE SIGA (spicy or mild)- 15.95

Cubed beef and potatoes simmered in onions, tomatoes, garlic and ginger in a berbere or turmeric sauce.

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VEGETARIAN /VEGAN

KEY MISIR (Spicy)- 13.95

Red split lentils slowly cooked in flavored berbere sauce with onion, tomatoes and a blend of traditional spices simmered to perfection.

DIFIN MISIR (mild)- 13.95

Brown lentil in a flavorful onion, tomatoes, garlic, ginger and turmeric sauce and a blend of traditional spices.

ATER KIK ALICHA (mild)- 13.95

Yellow split peas slowly cooked in onion, tomatoes, garlic, ginger, and turmeric sauce.

TIMATIM FITFIT (spicy)- 10.99

Spicy tomato salad with jalapenos, onions, olive oil lemon and awaze mixed with injera.

SHIRO WOT (mild)- 13.95

Seasoned chickpeas cooked into a creamy sauce with garlic, tomatoes, onion and topped with or without clarified butter.

VEGGIE AWAZE FITFIT (spicy or mild) - 13.95

Pieces of Injera tossed in a sauce of sautéed onions, berbere, tomatoes, jalapeno and other spices.

BEDERGAN (spicy)- 13.95

Eggplant slowly cooked in a flavorful berbere sauce with red onions and a blend of traditional spices.

FOSOLIA (mild)- 13.95

Steamed Green beans, carrots and potatoes sautéed in onion, tomatoes, garlic and ginger sauce.

GOMEN (mild)- 13.95

Chopped collard greens steamed and tastefully cooked with onion, garlic and ginger.

TIKIL GOMEN (mild)- 13.95

Cabbage cooked with carrots and onions and deliciously seasoned with garlic, ginger and other spices.

TOFU DULET (spicy or mild)- 14.95

Tofu sautéed with onions, tomatoes, garlic, a hint of mitmita and cardamom topped with jalapenos.

DINICH WOT (spicy or mild)- 13.95

Cubed potatoes simmered in onions, tomatoes, garlic and ginger in berbere or turmeric sauce.

SEAFOOD

SHRIMP BE SHIRO (mild)- 15.95

Seasoned baby shrimp cooked in shiro wot (seasoned ground chickpeas sauce) topped with clarified butter.

SHRIMP TIBS WOT (spicy)- 15.95

Baby shrimp sautéed lightly in the traditional berbere and onion sauce and other house spices.

ASSA GOULASH (spicy or mild)- 15.95

Tilapia marinated with garlic, lemon and sautéed with fresh tomatoes and onions, jalapeno and berbere sauce.

ASSA DULET (spicy or mild)- 15.95

Finely cut tilapia sautéed with onion, tomatoes, garlic, and a hint of mitmita and cardamom, finished with diced red onion and jalapeno.

SALMON (spicy or mild)- 18.79

Salmon sautéed with onion, fresh tomatoes, garlic, jalapeno and berbere sauce.

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BEVERAGES

SOFT DRINKS 2.50

- Coke, Diet Coke, Sprite, Ginger Ale, Cherry Coke, Shirley Temple Refills (1.00)

SPARKLING DRINKS / WATER

- Perrier 3.75
- San Pellegrino, Aranciata 2.75
- San Pellegrino, Limonata 2.75
- Bottle water 1.25

ICED TEAS and JUICES 2.75

Iced tea; Lemonade; Orange Juice; Apple Juice; Mango Juice Refills (1.00)

COFFEE and TEA

- Ethiopian Chai Tea Hot/Iced 2.75
- Fresh Ginger Tea 2.99
- Ethiopian Coffee (Espresso style) one or two cups 2.25 /3.49
- Ethiopian Coffee Jebena (Serves 5-6) Refills (1.00) 9.99

SMOOTHIES

(All natural, no sugar added)

STRAWBERRY-BANANA SMOOTHIE 6.49
Strawberries, Banana with Whole Milk or Almond Milk

PINEAPPLE-MANGO SMOOTHIE 6.49
Pineapple, Mango, Banana with Whole Milk or Almond Milk

VERY BERRY SMOOTHIE 6.49
Banana, Strawberries, Raspberries, Blueberries with Whole Milk or Almond Milk

BEER

- Ethiopian Beer (St George, Harrar, Habesha, Negus) 6.00
- Sam Adams 5.00
- Corona 5.00
- Heineken 5.00
- Yuengling 5.00

WINE

- TEJ** glass/bottle
- Tej, Honey Wine (Ethiopian) 8/29
 - Timosa - Tej and orange juice 6.00

- ROSÉ**
- Rosé, Dark Horse (USA) 7/27

- RED WINE**
- Cabernet Sauvignon, Woodbridge (California) 6/-
 - Cabernet Sauvignon, J. Lohr (California) 8/29
 - Shiraz, Layer Cake (Australia) 8/29
 - Merlot, Yellow Tail (Australia) 8/29
 - Malbec, Alamos (Argentina) 8/29
 - Bordeaux Supérieur, Château Le Calvaire (France) 8/36
 - Pinot Noir, Cavit, (Italy) 8/29
 - Red Blend, Ménage à Trois (USA)

- WHITE WINE**
- Chardonnay, Woodbridge (California) 6/-
 - Chardonnay, Kendall Jackson (California) 8/29
 - Chardonnay, Josh (California) 8/29
 - Pinot Grigio, Gabbiano (Italy) 8/29
 - Sauvignon, Blanc, Kim Crawford (New Zealand) 9/32

DESSERTS

CHOCOLATE TEFF CAKE (Gluten free *)- 6.49**
House made, moist and warm chocolate Teff cake made with 60% cacao chocolate served with two scoops of vanilla ice cream.

TIRAMISU - 6.49
Ladyfingers soaked in Liqueur Espresso, layered with Vanilla-Mascarpone Cream.

VANILA ICE CREAM - 3.99

MANGO SORBET - 3.99

BAKLAVA (2 pcs) - 5.99
Phyllo dough layered with clarified vegan butter, mixed nuts, baked golden brown and crispy, drizzled with simple syrup.

CHEESE CAKE - 6.49
New York style cheesecake, drizzled with chocolate syrup.

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LUNCH SPECIALS

Monday to Friday from 11:00am to 3:00pm

*All lunch specials include House Salad and any one of these choices (except for vegetarian sampler)
Cabbage, Red lentil, Collard Greens or Yellow Split pea
Lentil or Beef Sambusa \$2.49 each*

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|---|---|
| 1. VEGETARIAN SAMPLER- 11.99
<i>Eggplant stew(spicy), red lentil(spicy),
collard green, cabbage, yellow split pea.</i> | 8. TIBS KEY WOT (Spicy)- 12.99
<i>Tender beef cubes stewed in onions, garlic
and ginger and berbere sauce with traditional
spices.</i> |
| 2. BEEF SAMPLER- 12.99
<i>Spicy beef stew, ground beef stew with
turmeric sauce and spicy ground beef stew.</i> | 9. DORO WOT (Spicy or mild)- 12.99
<i>One of Ethiopia's most famous chicken
preparation. Tender chicken leg marinated in
lemon juice and ginger, cooked slowly in a
homemade onion berbere sauce served with a
hardboiled egg. Mild option with chicken breast.</i> |
| 3. BEEF/CHICKEN AND VEGGIE
SAMPLER- 13.99
<i>Tibs wot (Spicy), Doro wot (Spicy) with
hardboiled egg served with cabbage.</i> | 10. YEBEG WOT (spicy or mild)- 13.99
<i>Lamb cubes stewed in a flavorful sauce of
berbere or turmeric, onion with garlic, ginger
and other spices.</i> |
| 4. SHIRO WOT (mild)- 11.99
<i>Seasoned chickpeas cooked with garlic,
tomatoes and onions into a cream consistency
sauce topped with clarified butter (optional).</i> | 11. TIBS FITTT (spicy or mild)- 12.99
<i>Tender beef cubes sautéed with onion, tomatoes,
awaze and jalapeno mixed with Injera pieces.</i> |
| 5. ASSA DULET (Spicy or Mild)- 13.59
<i>Finely cut Tilapia sautéed with onion, tomato,
garlic, and a hint of mitmita and cardamom,
finished with diced red onion and jalapeno.</i> | 12. VEGGIE AWAZE FITFIT
(spicy or mild) - 12.99
<i>Pieces of Injera tossed in a sauce of sautéed
onions, berbere, tomatoes, jalapeno and other
spices.</i> |
| 6. SHRIMP BE SHIRO (mild)- 13.99
<i>Seasoned baby shrimp cooked in seasoned
ground chickpeas sauce topped with clarified
butter.</i> | 13. TOFU DULET (Spicy or Mild)- 12.99
<i>Tofu sautéed with onion, tomatoes, garlic,
a hint of mitmita and cardamom topped with
jalapenos.</i> |
| 7. DORO BE KOSTA (Spicy or mild)- 12.99
<i>Chopped spinach tastefully seasoned with
garlic, dash of awaze sauce and traditional
spices mixed with doro tibs.</i> | |

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