

Appetizers

Vegetarian Sambbussa \$5.49

Pastry shell, stuffed with whole lentils, fresh garlic, jalapenos, and onions.



Meat Sambbussa \$5.99

Pastry shell, stuffed with beef, fresh garlic, jalapeno and onions

Vegetarian Combination

Combination for 1 (choose 4) \$10.99



Combination for 1 (choose 6) \$11.99



Combination for 2 (# 1-7) \$20.99



Combination for 3 (# 1-7) \$29.99

Try our Ethiopian spiced hot or ice tea, and coffee.

Vegetarian / Vegan

Individual orders \$10.99

1. Kik Aliche

Slightly pureed yellow split peas simmered in a mild sauce of onion, curry, and spices.

2. Misir Wot

Red split lentils cooked slowly in flavorful berbere (spicy pepper) sauce, and a blend of spices.

3. Misir Aliche

Red split lentils cooked in a mild sauce of onion, garlic and curry.

4. Tikil Gomen

Sliced cabbage, carrots and potato chunks, cooked to perfection in a mild sauce.

5. Gomen

Chopped collared greens cooked in a mild sauce of onions and garlic

6. Shurro Wot

Ground split peas cooked in flavorful hot berbere (pepper), onion, and fresh garlic

7. Engudai Wot

Chopped mushrooms simmered in a spicy sauce of onion, herbs and spices.

Lamb

Yebeg Aliche \$13.99

Tender lamb stew seasoned with spiced curry, onions, garlic, and flavored with Ethiopian herbs.

Kids Combination

Doro Tibs \$6.99

Combination \$6.99

Kik Aliche, Msir Aliche, and Tikil Gomen



All meals are served with INJERA

Beef

Kay Wot **\$12.99**
Lean chopped beef, simmered in hot and thick Berbere (Pepper) sauce, and blend of Ethiopian spices.

Alicha Wot **\$11.99**
Lean chopped beef, simmered in a flavorful mild sauce with a blend of Ethiopian spices, onions, curry, and garlic.

Tibs **\$12.99**



Tender chopped beef sautéed with onions, garlic, fresh rosemary, and green pepper then fried in seasoned oil.

Poultry

Doro Wot **\$13.99**



Tender chicken leg sautéed in seasoning, stewed in a berbere sauce, flavored with onions, garlic, & Ethiopian herbs. Served with boiled egg.

Doro Tibs **\$12.99**



Boneless chicken breast sautéed with home made awaze, onions, jalapeno, & garlic.

NOTE: No extra Injera for sharing a meal

Combination Platters for 1

Mini Combination **\$12.99**
A combination of two meat & two vegetarian dishes (Kay Wot & Alicha Wot, Kik Alicha & Misir Wot).

Doro Combination **\$12.99**



A combination of Doro Tibs, beef (choice of Kay wot or Alicha wot), & two vegetarian dishes (Kik Alicha & Tikil Gomen).

Meat Combination **\$13.99**

A combination of three meat specialties: Doro Tibs, Yebeg Alicha and choice of Kay Wot or Alicha Wot.

Combination Platters for 2

Gosh Combination **\$21.99**

A combination of beef, chicken and four vegetarian specialties: Doro Tibs, beef (choice of Kay or Alicha wot), Misir Wot, Tikil Gomen, and Kik Alicha.

Gosh Combination W/ Lamb **\$27.99**

Portion of lamb added on Gosh combo



Combination Platters for 3

Gosh Combination **\$32.99**

Gosh Combo with Lamb **\$40.99**

Ethiopian food is traditionally shared between family and friends.



Traditional Ethiopian coffee ceremony



Did you know that Coffee is originally from Ethiopia region of Kaffa?