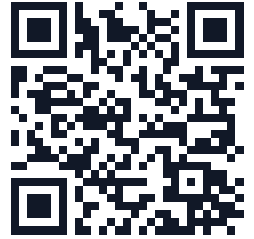


# Awash

947 Amsterdam Ave Frnt 1 10025-8359 · +12129611416 · Updated: Jan 14, 2026

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## APPETIZERS 6

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<b>Azifa</b>	<b>\$6.00</b>
fresh lentils, red onions, hot african mustard, sliced jalapenos and lemon; served cold	
<b>Vegetables Sambusa</b>	<b>\$7.00</b>
pastry shells filled with spiced mix vegetables or lentils	
<b>Meat Sambusa</b>	<b>\$7.50</b>
pastry shells filled with spiced chopped beef or chicken	
<b>Yater Kik Fitfit</b>	<b>\$6.00</b>
specialty seasoned split pea, and jalapenos mixed in injera	
<b>Yetimatim Fitfit</b>	<b>\$7.00</b>
tomatoes, jalapenos and onions mixed with injera	
<b>Salad</b>	<b>\$7.00</b>
small salad (lettuce and tomatoes with dressing)	

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## BEEF ENTREES 11

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<b>Special Kitfo</b>	<b>\$15.50</b>
ground beef, jalapenos and onions seasoned with ethiopian butter and an exclusive blend of spices	
<b>Awash Tibs</b>	<b>\$15.00</b>
sliced spiced beef charcoal broiled to your taste	
<b>Tibs</b>	<b>\$12.50</b>
tender beef cubes sauteed with ethiopian seasoning and cooked with green pepper and onion	
<b>Special Tibs</b>	<b>\$14.00</b>
succulent beef cubes marinated in special hot sauce and seasoned with pepper spices and onions	
<b>Gifilfil</b>	<b>\$12.00</b>
beef strips sauteed in spicy berbere (hot sauce) and mixed in injera	
<b>Gored Gored</b>	<b>\$15.00</b>
tender beef cubes mixed with ethiopian butter and seasoned with berbere; served raw	
<b>Kitfo</b>	<b>\$15.50</b>
steak tartar seasoned in ethiopian butter and mitmita (spicy powdered seasoning)	

<b>Yegurage Kitfo</b>	<b>\$16.00</b>
kitfo, spiced collard green and homemade cheese	
<b>Tibs Wat</b>	<b>\$15.00</b>
beef strips cooked in specially seasoned berbere sauce	
<b>Yeconta Firfir</b>	<b>\$15.00</b>
dried beef seasoned with berbere sauce and spices mixed with injera	
<b>Bozena Shiro</b>	<b>\$13.50</b>
ground roasted chick peas and beef strips cooked in berbere sauce	

## LAMB ENTREES 3

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<b>Yebeg Tibs</b>	<b>\$15.00</b>
cubes of lamb sauteed with onions, black peppers and exotic herbs	
<b>Yebeg Alich</b>	<b>\$16.00</b>
tender lamb cooked in butter with onions and green peppers	
<b>Gomen Besiga</b>	<b>\$15.00</b>
lamb cubes, collard greens, onions and just a hint of cardamom gently cooked in ethiopian butter	

## POULTRY ENTREES 3

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<b>Doro Wat</b>	<b>\$15.00</b>
tender chicken gently simmered in berbere sauce with boiled eggs	
<b>Doro Alich</b>	<b>\$13.00</b>
chicken cooked in kibe(ethiopian butter), onions and green peppers; includes one boiled egg	
<b>Awash Chicken</b>	<b>\$15.00</b>
chicken cubes marinated with garlic ginger, and other spices	

## VEGETARIAN DISHES 7

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<b>Key Sir Alich</b>	<b>\$10.50</b>
red beets, carrots and potatoes	
<b>String Beans And Carrots</b>	<b>\$13.95</b>
cooked and seasoned in spicy garlic sauce	
<b>Gomen</b>	<b>\$10.50</b>
collard green cooked with onions, garlic and green peppers	
<b>Yatakilt Alich</b>	<b>\$10.50</b>
cabbage, carrot, potatoes, delicately sauteed with peppers onions and garlic	
<b>Yemesir Kik Wat</b>	<b>\$10.50</b>
split red lentils cooked in berbere sauce	

**Shiro** **\$10.50**

ground, mildly spiced chick peas and split peas cooked with chopped onions and tomatoes

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**Yater Kik Alich** **\$10.50**

yellow split peas cooked and seasoned with onions, peppers and herbs

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