



APPETIZER 5

Timatim Fitfit	\$6.00
pieces of "injera" mixed with chopped tomatoes, fresh green peppers, onions, olive oil and vinegar. (served cold)	
Timatim Salad	\$5.00
chopped tomatoes, onions, green peppers mixed with house dressing	
Sambosa	\$3.00
chopped prime beef or lentils mixed with hot green pepper onions and garlic are stuffed in homemade thin flat bread. (served hot in triangular shape)	
Azifa	\$5.00
chopped onions, green peppers, lentils, fresh lemon juice, vinegar mixed with mustard (served cold)	
Avocado	\$7.50
chopped avocado mixed with tomatoes, green peppers and onions	

ENTREE 11

Kitfo	\$15.00
chopped prime beef mixed with butter, mitmita served raw, rare or well done, (like steak tartar)	
Gored Gored	\$15.00
the most tender under cut cubes of beef dipped in butter. served, raw rare or well done	
Tibs Wat	\$19.95
prime beef cooked in a pan, then sauteed with red wine and finished with berbere sauce	
Gomen Besaega	\$10.95
a special cut of prime beef seasoned with garlic, onions and ginger, then finished with boiled collard greens	
Yebeg Alecha (mild)	\$11.95
tender pieces of lamb marinated with butter then sauteed with ginger, garlic and curry	
Meskerem Tibs	\$12.95
boneless leg of lamb sauteed with rosemary, onions and green peppers	
Lega Tibs	\$12.95
tender, boneless leg of lamb marinated in white wine, then sauteed with rosemary, onions and green peppers	
Special Tibs	\$13.95
boneless leg of lamb sauteed with ethiopian honey wine, onions fresh tomatoes, green peppers and finished with awaze	

Yebed Wat	\$12.95
tender pieces of lamb marinated first with butter then sauteed with berber sauce. mitmita is ground chili pepper awaze in mild berbere sauce. berbere is ground red pepper	
Kwanta Firfir	\$15.00
seasoned and dried beef, then sauteed with red wine and finished with berbere sauce and pieces of "injera" dipped into it	
Meskerem Combo	\$14.95
combination of tibs wat, gomen besaega, yebeg alecha, miser a lech, miser wat	

POULTRY 3

Diri Wat	\$13.95
chicken leg seasoned with onions, garlic and fresh ginger then sauteed with butter and red wine finished with berbere. (served with hard-boiled egg)	
Doro Alecha (mild)	\$12.95
chicken leg seasoned with onions, garlic and fresh ginger and a touch of curry in a hearty butter sauce. (served with hard-boiled egg)	
Special Chicken Tibs	\$12.95
cubes of boneless chicken seasoned with garlic, onions, tomatoes and finished with awaze sauce	

VEGETARIAN 10

Miser A Lech (mild)	\$9.95
split lentils dipped with ginger, garlic, onions, olive oil and curry then cooked to perfection	
Miser Wat	\$9.95
split lentils with garlic, onions, olive oil and finished with berbere sauce	
Shro Wat	\$10.95
ground and highly seasoned chickpeas finished with berbere sauce	
Vegetable A	\$11.95
sauteed fresh string beans, carrots and onion	
Vegetable B	\$10.95
fresh cabbage, potatoes and carrots sauteed with garlic, ginger and curry	
Vegetarian Combo	\$13.95
combination of miser a lech, miser wat, shro wat, vegetable b chickpeas balls and collard green	
Fish	\$15.95
whole pan-fried fish	
White Beans	\$9.95
beans sauteed with tomatoes, onions, garlic and finished with awaze	
Tuna	\$9.00
mixed with onions, green peppers, olive oil and vinegar, finished with ethiopian spice	

Sinig Kariya (recommended As Side Order)

\$3.00

jalapeno pepper stuffed with chopped tomato and onion