



APPETIZERS 5

Kategna

toasted injera generously coated with 'berbere' and 'kibe'

Fillo Pastry

light folio pastry filled with spicy ground sirloin or lentils.(2 pieces)

Timatin Fitfit

tomato salad with sweet onions, cilantro and green peppers, garnished with lemon juice and extra virgin oil. served dipped in morsels of injera

Azifa Salad

lentil spread with minced onions and green peppers, and seasoned with ginger, lemon juice and olive oil

Salad

lettuce, tomatoes and onions in a lemon dressing

BEEF 4

Tibs Wett

strips of sirloin simmered in a spiced stew with berbere, kibe, garlic, cardamom, coriander and other herbs and spices (spicy). an ethiopian favorite

Zoma Tibs

house special, cubed filet mignon pieces marinated in 'tej' green peppers, red onions and zoma's special sauce and sauteed to perfection

Kitfo

finely chopped tender sirloin seasoned with 'mitmita' and 'kibe', traditionally served raw, 'steak tartar' style but can be cooked to your liking (spicy). kitfo is an ethiopian delicacy

Gomen Be Siga

fresh collard greens simmered with sauteed beef, onions, green peppers and spices in a mild sauce

CHICKEN 3

Doro Wett

chicken gently simmered in onions, ginger, berbere and spices for hours to create a delightful stew (spicy). doro wett is traditionally served on special occasions

Doro Alitcha

chicken stew cooked as above but with a mild herb sauce

Doro Tibs

tender morsels of boneless chicken breast marinated in 'tej' then stir fried with ginger, garlic, sweet onions and tomatoes

LAMB 2

Yebeg Alitcha

tender lamb marinated in ginger, rosemary and spices; braised slowly in a mild sauce with a touch of turmeric

Awaze Tibs

cubes of lamb marinated in tej and awaze, then stir fried in kibe with onions and green pepper (spicy)

FISH 1

Assa Tibs

tilapia filet seasoned with herbs and spices, pan fried or grilled to perfection, served on a bed of tomato salad

VEGETARIAN DISHES 7

Gomen

collard greens slowly simmered in vegetable broth with finely chopped onions, garlic, ginger and other spices

Atakilt Wett

fresh carrots, potatoes, cabbage and onions, sauteed with garlic, ginger and tomatoes in a mild sauce

Fassolia

fresh string beans stir fried in garlic and a light tomato sauce

Misir Wett

red split lentils cooked with berbere, garlic, ginger, and other herbs and spices. (mildly spicy)

Kik Aletcha

split peas cooked and flavored with green peppers, onions and mild spices

Shiro Wett

chickpeas, lentils and peas roasted, powdered and cooked in a berbere sauce with a multitude of spices (spicy). shiro is ethiopian comfort food

Buticha

pureed chickpeas seasoned with red onions, garlic, jalapeno pepper, olive oil, lemon juice and fresh herbs. serves chilled

COMBINATIONS 3

Vegetarian Combination

sampler serving of four vegetarian dishes

Zoma's Combinations A (serves 2)

tibs wett, doro alitcha and gomen be siga

Zoma's Combinations B (serves 2)

doro wett, yebeg alicha and bozena shiro
