

# Cafe Desta

758 S Stone Ave 85701-2623 · +15203707000 · Updated: Jan 14, 2026

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## SOUP & SALAD 2

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### Shorba \$6.00

Vegan soup made from red lentil, carrots, potatoes, onions, tomatoes and orzo. Our traditional Shorba kicked up a notch with Lamb \$8

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### House Salad \$9.00

A combination of romaine Lettuce Large seasonal garden salad with fresh lemon juice, Olive oil, Vinegar, and pepper dressing, served on a bed of rice topped with Azifa and your choice of Fish, Lamb or Chicken and sprinkled with Ayeb

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## ENTRÉE 2

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### Vegan Entrée \$10.00

Any one of our Vegan dishes served with Selata and Injera

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### Meat Entrée \$12.00

Any one of our meat dishes served with Selata and Injera

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## COMBINATIONS 5

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### Lunch Special \$9.00

Any three items from Vegn and Meat dishes, served with Injera or rice

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### Individual Combo \$15.00

Any three items from Vegn and Meat dishes, served with Selata and Injera or rice

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### Combo for Two \$25.00

Any five items from Vegn and Meat dishes, served with Selata and Injera or rice

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### Vegan Signature Plate \$35.00

A sampling of all our Vegan dishes served with Selata and Injera or rice

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### The Works \$45.00

A sampling of all our Vegan and Meat dishes served with Selata and Injera or rice

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## SPECIALITY DISHES 2

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### Lamb Tibs \$18.00

Cubes of lamb pan seared in Kibe, Awaze onion, jalapenos and fresh rosemary. Served with Selata, Fosolia (Fosolia can be replaced with another vegetable dish of your choice) and Injera or rice

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### Beef Tibs \$15.00

Cubes of beef pan seared in Kibe, Awaze onion, jalapenos and fresh rosemary. Served with Selata, Tikil-Gomen (Tikil-Gomen can be replaced with another vegetable dish of your choice) and Injera or rice

## DESCRIPTION OF VEGAN DISHES 7

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### Misr (spicy)

Red split lentils cooked with onions, Berbere and herbs

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### Fosolia

Green beans, carrots and onions simmered in tomato sauce

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### Gomen

Chopped collard greens cooked with fresh garlic and onions

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### Tikil-Gomen

Cabbage, carrots and potatoes spiced with turmeric

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### Kik

Yellow split peas cooked with onion, turmeric and herbs

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### Kosta

Finely minced spinach simmered with onion garlic and tomato Finely minced spinach simmered with onion garlic and tomato

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### Azifa (served chilled)

Whole brown lentils, onion, jalapenos, lemon juice and oil

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## DESCRIPTION OF MEAT DISHES 5

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### Alicha Doro

Chicken cooked in turmeric, onions, and flavored with various spices

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### Kaye Doro (spicy)

Chicken cooked in Berbere, onions and flavored with various spices

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### Kaye Beg (spicy)

Lamb cooked in Berbere, onions and flavored with various spices

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### Kaye Asa (spicy)

Fish cooked in Berbere, onions and flavored with various spices

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### Ayeb

Cheese made from a butter milk and whole milk mixture; goes well with spicy meat dishes

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## DESSERTS 1

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### Ask for the dessert of the Day

(tiramisu, coconut mango pie, chocolate cake, and blueberry tart are most common)

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## COFFE, TEA, JUICE 20

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### Macchiatto

**\$1.95**

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### Black Eye

**\$2.50**

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### Americano

**\$1.95**

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<b>Latte</b>	<b>\$3.50</b>
<b>Ethio Late</b>	<b>\$3.50</b>
<b>Mocha</b>	<b>\$3.50</b>
<b>House coffee</b>	<b>\$1.95</b>
<b>Espresso</b>	<b>\$1.75</b>
<b>Mackato</b>	<b>\$2.25</b>
<b>Perrier</b>	<b>\$1.50</b>
<b>Soda</b>	<b>\$1.25</b>
<b>Yekemem Shai iced</b>	<b>\$2.00</b>
<b>Yekemem Shai hot</b>	<b>\$1.75</b>
<b>Mint tea iced</b>	<b>\$2.00</b>
<b>Mint tea hot</b>	<b>\$1.50</b>
<b>Vanilla steamed milk</b>	<b>\$2.00</b>
<b>Hot Chocolate</b>	<b>\$2.50</b>
<b>Mango juice</b>	<b>\$2.00</b>
<b>Guava juice</b>	<b>\$2.00</b>
<b>Juice Fizz</b>	<b>\$2.50</b>