



## MAIN 20

<b>Zemam's Combination Sampler</b>	<b>\$12.50</b>
sampler of 3 different menu items: your choice	
<b>Zemams's Vegetable Sampler</b>	<b>\$11.75</b>
sampler of 3 different vegetable menu items: your choice	
<b>Zemams's Meat Sampler</b>	<b>\$13.50</b>
sampler of 3 different meat menu items: your choice	
<b>Shiro</b>	<b>\$9.25</b>
a unique traditional dish of pureed chickpees blended with berbere and other spices	
<b>Doro Wat</b>	<b>\$11.25</b>
traditional chicken dish slowly cooked in a rich, spicy berbere sauce served with hard-boiled eggs.	
<b>Yemisir Wat</b>	<b>\$9.25</b>
mild vegetarian lentil stew	
<b>Zigni</b>	<b>\$11.25</b>
tender beef strips simmered in a hot, spicy sauce	
<b>Lega Tips</b>	<b>\$11.25</b>
cubes of beef cooked in a mildly seasoned tomato sauce	
<b>Yetakelt Wat</b>	<b>\$9.75</b>
a delicately seasoned medley of fresh vegetables and potatoes.	
<b>Spinach Wat</b>	<b>\$9.75</b>
a warm spinach dish served with cottage cheese.	
<b>Kik Wat</b>	<b>\$9.25</b>
gently flavored split peas cooked with onion, garlic and green pepper.	
<b>Yebeg Wat</b>	<b>\$13.75</b>
hot and spicy dish of succulent strips of lamb.	
<b>Gomen Wat</b>	<b>\$9.75</b>
traditional collard greens prepared in a mild sauce of garlic, corriander, cayenne, and diced tomatoes.	
<b>Yedoro Alich</b>	<b>\$11.25</b>
mild and tender chicken slowly cooked with onions, garlic, ginger root and spices.	

<b>Mincheta Bish</b>	<b>\$11.25</b>
finely chopped beef cooked in a spicy sauce of berbere, cardamom, cloves, garlic and spices.	
<b>Gomen Alich</b>	<b>\$9.25</b>
carrots, cabbage and potatoes in a mild sauce.	
<b>Yemisir Kay Wat</b>	<b>\$9.25</b>
sauteed onions and red lentils in a spicy berbere sauce	
<b>Gored</b>	
gored-slices of tender beef, sauteed with spicy chili peppers, tomatoes, and select spices.	
<b>Zemam's Garden Salad</b>	<b>\$4.00</b>
crisp lettuce, tomatoes and onions with homemade dressing	
<b>Selections Of Ice Creams</b>	<b>\$3.00</b>