

Gojo Restaurant

1261 W San Carlos St 95126-3443 · +14082959546 · Updated: Jan 14, 2026

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LUNCH & DINNER 11

Kitfo **\$20.00**

Selected chopped lean beef seasoned with purified butter and spiced pepper – served raw, med, or well done with homemade cheese.

Gored Gored **\$19.00**

Cubes of lean meat seasoned with purified butter and spiced red pepper, served raw or well done.

Kitfo Dulet **\$19.00**

Selected chopped beef, onion, garlic, jalapeno are raw or well done.

Beef Tibbs **\$19.00**

Cubes of prime beef sautéed in onion, garlic, jalapeno and prepared juicy with awaze or grilled with awaze.

Bozena **\$18.99**

Cubes of cubes of lamb, beef, or chicken simmered in berbere sauce with shiro, lentil or split peas.

Kei Wot **\$18.00**

Prime beef cubes marinated in red pepper sauce, seasoned butter, garlic onion fresh ginger and cooked until tender.

Alitcha Wot **\$18.00**

Prime beef cubes marinated in a mild flavor full sauce, seasoned butter, garlic onions fresh ginger and cooked until tender.

Beef Tibbs Firfir **\$19.99**

Cubes of prime beef sautéed with onions, tomato, green pepper and seasoned butter tossed in buttered sauce with injera.

Firfir **\$19.99**

Injera marinated in key wot.

Lamb Tibbs **\$19.99**

Cubes of selected lamb meat sautéed in spiced onion, jalapeno and herb butter. Can be prepared juicy and spicy with awaze, mild without awaze or stir fried.

Lamb Tibbs Firfir **\$20.00**

Cubes of selected lamb meat sautéed in spiced onion, jalapeno and herb butter. Can be prepared juicy and spicy with awaze, mild without awaze or stir fried.

GOJO SPECIALS 10

Special Kitfo **\$21.99**

Selected chopped lean beef seasoned with purified butter and spiced pepper. Served raw, med or well done with a side of homemade cheese and gomen kitfo.

Siga Begomen	\$18.99
Collard greens with tender lamb cooked for perfection in herb butter.	
Gomen Kitfo	\$19.99
Chopped collard greens made for perfection with herb butter served with a side of homemade cheese.	
Meat / Veggie Combo	\$22.99
Any 1 item of the vegetarian dishes and any 1 item of meat dishes (except specials and combinations) or 3 meat samplers.	
Doro Wot	\$19.99
Famous Ethiopian dish Chicken stew simmered in hot spices, herbs, seasoned butter cooked until tender.	
Doro Tibs	\$18.99
Tender Chicken breast cut into cubes sautéed to perfection with onions, green chili, seasoned butter and herbs, can be served juicy or stir fried with awaze or mild without awaze.	
Doro Tibs with Collard Greens	\$19.99
Tender chicken breast cut into cubes sautéed to perfection mixed with collard green, onions, green chili, seasoned butter and herbs, served stir fried.	
Fish	\$20.99
Cubes of salmon onion, garlic and jalapeno prepared with awaze or stir fried or cooked with your choice of vegetarian.	
Chicken Sandwich	\$12.99
Grilled chicken breast seasoned with exotic spices.	
Kitfo Sandwich	\$12.99
Ethiopian style seasoned ground beef sandwich.	

COMBINATIONS 2

Veggie Combo	\$21.99
Yemisser Wot, Gomen wot, shiro wot, ater kik, and atakilt wot served with fresh salad.	
Meat Combo	\$21.99
A platter of Doro wot, Kei Wot, and Alitcha Wot.	

APPETIZERS 2

Sambusa	\$3.00
Salad	\$5.50

VEGETARIAN 6

Mitten Shiro	\$16.00
Roasted and powdered chickpeas simmered in spiced red sauce and vegetable oil.	
Ater Kik	\$16.00
Mild yellow split peas cooked with onions garlic and sliced green peppers.	

Yemisser Wot	\$16.00
Split red lentils simmered in berbere sauce.	
Cabbage	\$16.00
With carrots and potato chunks simmered in mild sauce.	
Gomen Wot	\$16.00
Chopped collard greens simmered in a mild sauce.	
Timtim Fitfit	\$14.99
Pieces of injera tossed in a blend of tomatoes, parsley green onions, spiced red pepper and a touch of lemon.	

SIDE ORDERS 9

Shiro Wot	\$7.99
Yemisir Wot	\$7.99
Atakilt Wot	\$7.99
Keb	\$7.99
Ater Kik	\$7.99
Gomen	\$7.99
Gojo Salad	\$7.99
Extra Injera	\$6.99
Injera	\$1.00

HOT DRINKS 2

Ethiopian Spiced Tea	\$2.99
Ethiopian Coffee	\$2.99