

appetizers

SAMBUSA - MEAT/VEGETARIAN

A thin crusty shell stuffed with a mixture of diced onion, green pepper and a variety of vegetables. Comes with either meat or lentil fillings. Makes an excellent starter

MESKEREM SPECIAL SALAD

Garden fresh salad tossed with green onion, reddish, red cabbage, carrots topped with tomatoes and cucumber. Served with our own special house dressing .

GREEK SALAD

Fresh salad tossed with green onion, reddish, red cabbage, carrots topped with tomatoes and cucumber. Serve with feta cheese, olive oil

AZIFA

Fresh lentil prepared with lemon juice, jalapeno and other spices. Served cold (served cold)

LENTIL SOUP CUP/BOWL

Fresh split lentil simmered with sautéed onion.

breakfast

FOUL

Fresh fava beans cooked in olive oil with diced onion, green pepper and other spices. With sour cream & bread.

SCRAMBLED EGGS

Fresh egg cooked with diced onion, green pepper, tomato and other spices in olive oil and served with bread.

EGGS SANDWICH

Fresh egg cooked with diced onion, green pepper, tomato and other spices in olive oil. Served on bread.

KINCHE

DULET

FIRFIR

Tender strips of Beef & injera cooked in well seasoned house sauce.

BAGEL & TEA/COFFEE

Fresh bagel with cream cheese & Coffee/Tea.

b

main entree f

KEY YESIGA WOT

Beef stew cooked in well seasoned house sauce. Served with salad and Ayb(cottage cheese)

SPECIAL KITFO

One of the most popular Ethiopian dishes: Minced lean beef seasoned with butter and Mitmita Prepared

according to desire: raw, medium (Lebleb) or well done. Served with Injera & Ayb(cottage cheese) & Collard Green. A kingly feast by itself.

KITFO

Chopped lean Beef seasoned with butter and Mitmita. Served with Injera & Ayb(cottage cheese). prepared to desire: raw, Labilb - medium or well done

YEBEG KEY WOT

Tender strips of lamb with onion & red pepper

YEBEG ALICHA

Mild lamb stew, delicately seasoned and cooked with spiced garlic, ginger and other house spices

YEBEG KIKIL

Mild lamb stew, delicately seasoned and slow cooked with spiced with garlic, ginger and other house spices.

YEBEG TIBS

Selected lamb stew, delicately seasoned and fried with onion, green pepper and house herbs.

AWAZE TIBS

Special lean beef fried with onions, green pepper and house herbs.

ZILZIL TIBS

Sautéed beef cooked with onion and Green chillies.

GORED GORED

Selected lean beef seasoned with butter and Mitmita (very hot Ethiopian red pepper herbs) Served raw.

YETSOM MIGB

Vegetarian combination with fish & split lentil.

YETSOM MIGM & FISH

Vegetarians combination with fish & split lentil.

FIRFIR

Tender strips of Beef & Injera cooked in well seasoned house sauce

KURT SIGA

Choice USDA lean beef served raw

COMBINATION

A combination of items numbers 4 & 5. Served on a big platter or traditional Mesob. Truly a delightful meal fit for gastronomical adventurer.

CHICKEN & RICE

Grilled boneless breast of chicken in well seasoned house sauce. Served with rice & salad.

YESIGA TIBS

Selected lean beef fried with onion, green pepper and house herbs. (Mild/hot with/without mitmita). Served with rice & salad.

COLD SANDWICH

Ham, Turkey Roast Beef or Tuna.

CLUB SANDWICH

Ham, Turkey, tomato, lettuce served on White or wheat bread.

PASTA (SPAGHETTI)

Served with meat sauce or tomato sauce.

all

deserts

Mixed Fruits: flavored with our own recipe

Tiramisu

Cheese Cakes

beverage

Ethiopian Wines

Gouder - Ethiopian Red Wine

Kamila - Ethiopian White Wine

Ethiopian Beer

Harrar Beer

Bedele Beer

And a Full Bar

Coffee

Ethiopian coffee

Espresso

Cappuccino

Ice coffee

Ice cappuccino

Tea

Juice

Soda

Sparkling water