

Taste of Ethiopia

Menu

APPETIZERS

<i>House Salad</i>	\$4.50
<i>Fresh lettuce, tomatoes, onions & peppers dressed in house dressing.</i>	
<i>Sambusa</i>	\$4.50
<i>Thin dough shells stuffed with a balanced blend of minced beef, green chili and herbs. This dish is lightly deep-fried in oil to a golden perfection.</i>	
<i>Vegetarian Sambusa</i>	\$4.50
<i>Thin dough shells stuffed with lentil, green chili and herbs. This dish is lightly deep-fried in oil to a golden perfection.</i>	
<i>Lentil Soup</i>	\$4.50
<i>Homemade soup with lentil, carrot, celery and rice.</i>	

All entrees below are served with two vegetable sides

POULTRY

1. <i>Yedoro Wat</i>	\$10.50
<i>A drumstick cooked to tenderness in a hot and thick berbere sauce served with an Ethiopian style hard-boiled egg.</i>	
2. <i>Yedoro Fitfit</i>	\$10.50
<i>Pieces of injera soaked in the above poultry dish.</i>	

BEEF

3. <i>Kay Wat</i>	\$9.50
<i>Very lean chopped beef, simmered in hot and thick berbere sauce.</i>	
4. <i>Alitcha Wat</i>	\$9.50
<i>Extra lean chopped beef, simmered in a mild and flavorful onion and herb sauce.</i>	
5. <i>Tibbs</i>	\$10.50
<i>Cubes of choice lean beef, sautéed in special, spicy sauce onions, tomatoes and peppers.</i>	
6. <i>Bozena Shirro</i>	\$9.50
<i>Highly seasoned milled chick peas (shirro) with cubes of lean beef.</i>	
7. <i>Gomen with Beef</i>	\$10.50
<i>Beef cubes and collard greens seasoned in a specialty garlic and ginger mild sauce.</i>	
8. <i>Yetibs Fitfit (Spicy)</i>	\$10.50
<i>Beef sautéed in awaze sauce (ground hot pepper made into a sauce), onion, garlic, tomato mixed with injera shreds to serve.</i>	
9. <i>Gored Gored</i>	\$11.50
<i>Morsels of choice lean beef mixed with mitmita, berbere, butter and spices. Gored Gored is served raw or very rare.</i>	
10. <i>Kitfo</i>	\$11.50
<i>Freshly minced, very lean beef mixed with mitmita, butter, and spices. Kitfo is served raw or very rare. Served with ayib and gomen.</i>	
11. <i>Trippa</i>	\$10.50
<i>Beef tripe, tongue and beef strips cooked in mild garlic and ginger sauce</i>	
12. <i>Agelgil</i>	\$12.00
<i>Combination of firfir, kitfo, gomen and ayib served in small agelgil. (hand woven basket)</i>	

LAMB

13. *Yebeg Kay Wat* \$10.50
Succulent lamb meat cooked to tenderness in a hot and thick berbere sauce.
14. *Yebeg Alitcha* \$10.50
Succulent lamb meat cooked in a mild and distinctly flavorful sauce.

VEGETARIAN / 100% VEGAN

15. *Yemisir Wat* \$9.00
Split lentils simmered in spicy berbere sauce.
16. *Kik Wat* \$9.00
Yellow split peas simmered in spicy berbere sauce.
17. *Kik Alitcha* \$9.00
Yellow split peas simmered in a mild sauce of onion, herbs and spices.
18. *Atkilt /Vegetable of the day* \$9.00
Sliced cabbage, carrots, and potato chunks, cooked to perfection in a mild sauce or fresh string beans and carrots stir fried in mild sauce.
19. *Spinach* \$9.00
Chopped spinach simmered in our unique ginger and garlic sauce.
20. *Gomen* \$9.00
Chopped collard greens simmered in our unique ginger and garlic sauce.
21. *Shirro Wat* \$9.00
Seasoned milled chick peas (shirro) simmered in our unique, mild spicy sauce.

TASTE OF ETHIOPIA SAMPLER

22. *Sampler A* \$13.00
Choose a combination of three entrees from #1, #3, #4, #7, #13, #14 or #15-21
23. *Sampler B* \$15.00
Choose a combination of four entrees from #1, #3, #4, #7, #13, #14, or #15-21
24. *Sampler C / Vegan* \$12.00
A combination of up to five entrees from the vegetarian section (#15-21).

KID'S MENU

- Rice with Chicken* \$5.99
- Rice with Vegetables* \$5.99

Any of the entrees on this Menu are available in Kid's size for only \$5.99

JUICES & BEVERAGES

- | | |
|----------------|------------------|
| Bottled water | \$1.50 |
| Perrier | \$2.00 |
| Soda | \$2.00 |
| -Coke | -Sprite |
| -Diet Coke | -Ginger Ale |
| Juice | \$2.00 |
| -Apple | -Cranberry |
| -Mango | -Hi-C (Assorted) |
| Lipton Ice Tea | \$2.00 |

COFFEE & TEA

We roast 100% Ethiopian coffee

1. *Ethiopian Coffee ceremony* \$15.00
Note: Order at beginning of meal
Up to 3 People, \$2 per additional person
2. *Ethiopian coffee* \$2.00
Served traditionally at your table
3. *Spiced Ethiopian Decaffeinated tea* \$2.00