



LOVE IS IN THE FOOD

APPETIZER

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| \$10 | Sambusa (Lentil/chicken)
Sambusa (Spinach)
Sambusa (Mix Veggie) | \$12 | Ayeb Delights
Timatim Kurt
Azifa Salad (Lentils) |
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PLANT BASE ENTREES

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| <p>Veggie Combo በደዳኑት 21.45
Mesir (Red split lentils), Tikil Gomen (Cabbage), lentils (Defin Meser), Gomen (Collard Green), Kik Alecha (Yellow split peas), Fasolia (String beans with carrot)</p> <p>Tegabino Shiro ተገቢኛ ሸሮ 21.85
Chickpea stew prepared with onion, garlic, olive oil, jalapeños served with Timatim Fitfit (Tomato salad)</p> <p>Atkilt Tera ከትካካት ተራ 21.45
Gomen (Collard greens) Key Sir (Beets), Tikil Gomen (Cabbage) Fasolia (String beans) Timatim Fitfit (Tomato salad)</p> | <p>Berberere Tera Bowl በርብራ ተራ 21.45
Mesir Wot (Red split lentils) Key Sir (Beets) Tikil Gomen (Cabbage with carrot) House salad side or Timatim kurt</p> <p>Ehil Berenda ከሂክ በረጃዳ 21.45
Kik Alecha (Yellow split peas) Fosolia (String beans & carrot) Gomen (Collard greens) House salad side or Timatim kurt</p> <p>Shiro Meda ሸሮ ማዳ 21.45
Shiro (Chickpeas) Gomen (Collard greens) Tikil Gomen (Cabbage with carrot) House salad side or Timatim kurt</p> |
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All bowls are served with fresh injera, rice or bread Add Beef, chicken, Shrimp or Cubed Salmon \$6

DORO WOT ዶሮ ወጥ

Hailed as the national food of Ethiopia. A slow-cooked chicken legs stew infused with the richness of onions, Berbere spice, and fragrant Ethiopian butter accompanied by a boiled egg Dora wot embodies the essence of Ethiopian culinary finesse, a sublime addition to your fine dining experience. Doro Wot (Spicy) ዶሮ ወጥ **25.45**.

ENTREES

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| <p>Gomen Be Sega ታመን በሊገ 24.25
chopped collard greens and marbled cuts of beef and cooked in a mild garlic and onion sauce</p> <p>Kitfo (Steak Tartare) ካትፎ 24.25
Minced prime beef mixed Ethiopian butter mitmita and seasonings served with feta cheese (med-rare, medium or well done)</p> <p>Lega or Awaze Tibs ጥብላ 24.85
Tender lamb shoulder stir-fried with onions, garlic, jalapeños, rosemary and Ethiopian spices (Derek Tibs is available \$3)</p> | <p>Chicken Tibs ዶሮ ጥብላ 24.25
Sautéed tender chicken breast, with onions, jalapeños, rosemary, awaze sauce</p> <p>Bozena Shiro በቅቤ ያበዳ በዛና ሸሮ 21.25
Smooth and gravy chickpea stew with beef. Enhanced with flavors of spiced Ethiopian butter, onion, garlic and spices</p> <p>Eatopia Tibs ከዶ ጥብላ 24.25
Tenderloin beef, cooked in its own rich juices. Enhanced with onions, jalapeños, a blend of exquisite Ethiopian spices and rosemary. (med-rare, medium or well done)</p> |
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ASK FOR THE SPECIALLY SEGA WAT (SPICY AND NON SPICY ETHIOPIAN BEEF STEW)

SEA FOOD

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| <p>Tuna Kitfo ቱና ካትፎ 24.45
Finely minced red tuna delicately infused with olive oil, cardamom and mitmita spice blend.</p> <p>Salmom Tibs ላክመን ካሳ ከብከብ 24.45
Sautéed salmon, onions, garlic, tomato, jalapeño and awaze sauce and white wine</p> | <p>Fish Dulet Tilapia ቲሊፓ ዓላ 18.45
Minced tilapia with onions, garlic, jalapeño and herbs</p> |
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SHARE WITH LOVE

Food in Ethiopian is a shared experience meant to be enjoyed with loved ones. From the communal platter to the act of sharing dishes, Ethiopian cuisine encourages bonding and connection over a meal. It's a tradition that celebrates togetherness and the joy of dining with family and friends.

Veggie Communal Platter በደዳኑት ትክክር ደጋራ ገበታ (Good for two people) **47.85**
Mesir (Red split lentils), Tikil Gomen (Cabbage), lentils (Defin Meser), Gomen (Collard Green), Keye Ser (Beets) Kik Alecha (Yellow split peas), Fasolia (String beans with carrot) Shiro (Chickpeas Stew), Buticha (Chickpeas), Telba Fitfit (Flaxseed), Timatim Fitfit (Tomato salad)

Digis Ultimate Communal Platter ዳግላ ደጋራ ገበታ (Good for two people) **58.85**
Mesir (Red split lentils), Tikil Gomen (Cabbage), lentils (Defin Meser), Key Ser (Beets), Shiro (Chickpeas Stew) Kik Alecha (Yellow split peas), Fasolia (String beans with carrot), Timatim Kurt (Tomato salad), Doro Wot, Key Wot, Gomen Besega, Bozena Shiro, House Tibs