



# LOVE IS IN THE FOOD

## APPETIZER

<p><b>\$10</b> Sambusa(Lentil) Sambusa(Beef or Chicken) Sambusa(Spinach or Mix Veggie)</p>	<p><b>\$12</b> Ayeb (Cottage Cheese) Timatim (Tomato Salad) Azifa (Lentils Salad)</p>
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## PLANT BASE ENTREES

<p><b>Veggie Combo</b> በያዳቱ <b>24.85</b> Mesir(Red split lentils), Tikil Gomen(Cabbage), lentils(Defin Meser), Gomen(Collard Green) Kik Alecha(Yellow split peas), Fasolia(String beans) with fresh injera and house salad.</p> <p><b>Ayu's Shiro</b> ካዎ ሸሮ <b>21.85</b> Chickpea stew prepared with onion, garlic, olive oil, served with fresh injera and Timatim(Tomato Salad)</p> <p><b>Atkilt Tera</b> ከትካክት ተራ <b>21.85</b> Gomen(Collard greens) KeySer(Beets) Tikil Gomen(Cabbage) Fasolia(String beans) with fresh injera and house salad.</p>	<p><b>Berberere Tera Bowl</b> በርብራ ተራ <b>21.85</b> Mesir Wot(Red split lentils) KeySer(Beets) Tikil Gomen(Cabbage with carrot) served with fresh injera and house salad.</p> <p><b>Ehil Berenda</b> ካሂክ ቢንጻ <b>21.85</b> Kik Alecha(Yellow split peas) Fosolia(String beans &amp; carrot) Gomen(Collard greens) served with fresh injera and house salad.</p> <p><b>Shiro Meda</b> ሸሮ ሜዳ <b>21.85</b> Shiro(Chickpeas) Gomen(Collard greens) Tikil Gomen(Cabbage with carrot) served with fresh injera and house salad.</p>
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**ADD SIDE OF BEEF, CHICKEN, SHRIMP OR SALMON FOR \$11**

## 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

<p><b>Gomen Be Sega</b> ጋመን በላገ <b>22.85</b> Chopped collard greens and marbled cuts of beef cooked in a mild garlic and onion sauce.</p> <p><b>Kitfo (Steak Tartare)</b> ካትፎ <b>24.85</b> Minced prime beef mixed with Ethiopian butter, mitmita and seasonings served with cottage cheese (med-rare, medium or well done)</p> <p><b>Lega or Awaze Tibs</b> ጥብላ <b>24.85</b> Tender lamb shoulder stir-fried with onions, garlic, jalapeños, rosemary and Ethiopian spices.</p>	<p><b>Chicken Tibs</b> ዶሮ ጥብላ <b>24.85</b> Sautéed tender chicken breast, with onions, jalapeños, rosemary, awaze sauce.</p> <p><b>Shiro Bekebe</b> በቀቤ ያበዳ ሸሮ <b>22.85</b> Smooth and gravy chickpea stew with beef enhanced with flavors of spiced Ethiopian butter, onion, and garlic.</p> <p><b>Eatopia Tibs</b> ክዎ ጥብላ <b>24.85</b> Tenderloin beef, cooked in its own rich juices. Enhanced with onions, jalapeños, a blend of exquisite Ethiopian spices and rosemary.</p>
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**ASK FOR THE SPECIAL SEGA WAT (SPICY ETHIOPIAN BEEF STEW)**

## SEA FOOD

<p><b>Tuna Kitfo</b> ቱና ካትፎ <b>24.85</b> Finely minced red tuna delicately infused with olive oil, cardamom and mitmita spice blend.</p> <p><b>Salmon Tibs</b> ላክሙን ካሳ ከብከብ <b>24.85</b> Sautéed salmon, onions, garlic, tomato, jalapeño and awaze sauce and white wine</p>	<p><b>Fish Dulet Tilapia</b> ቲካፒያ ዓላ <b>22.85</b> Minced tilapia with onions, garlic, jalapeño and herbs</p> <p><b>Asa Gulashi</b> ካሳ ገሃሽ <b>22.85</b> Lightly fried tilapia simmered with onion, tomato, berbere, jalapeño and house seasoning</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** በያዳቱ ኑክቅ ሞላ ገብታ (Good for two people) **47.85**  
Mesir(Red split lentils), Tikil Gomen(Cabbage), lentils(Defin Meser), Gomen(Collard Green), KeySer(Beets) Kik Alecha(Yellow split peas), Fasolia(String beans with carrot) Shiro(Chickpeas Stew), Buticha (tofu), Telba Fitfit(Flaxseed), Timatim(Tomato salad) and house salad

**Digis Ultimate Communal Platter** ዳግላ ሞላ ገብታ (Good for two people) **58.85**  
Mesir(Red split lentils), Tikil Gomen(Cabbage), lentils(Defin Meser), KeySer(Beets), Shiro(Chickpeas Stew) Kik Alecha(Yellow split peas), Fasolia(String beans with carrot), Buticha (tofu), Timatim(Tomato salad), Doro Wot, Key Wot, Gomen Besega, Telba (Flaxseed) and house salad.