



### APPETIZER

**Lentil Sambussa 10**  
**Spinach Sambussa 10**  
**Beef Sambussa 12**  
**Chicken Sambussa 12**

**Anebabero 8**  
Layers of injera soaked in a rich sauce.  
**Ayib Delights 14**  
A trio of Ethiopian cottage cheeses.

**Azifa 14**  
Lentil with mustard and jalapeños  
**Gomen Kitfo be Kocho 18**  
Minced greens with toasted Kocho

### PLANT-BASED

**Veggie Combo በደዳኑ 24.85**  
A medley of red lentils, yellow split peas, cabbage, collard greens, lentils, and string beans served with injera and house salad.

**Mushroom Tibs ከጎጉዳዎ ጥብላ 24.85**  
Tender button mushrooms sautéed with onions, tomatoes, jalapeños, and rosemary, finished with colorful bell peppers.

**Shiro ሸሮ 22.85**  
A smooth chickpea stew cooked with onion, garlic, and spices, served with timatim salad and injera.

**Berbere Tera Bowl በርባ ተራ 21.85**  
Red lentils, beets, cabbage, salad.

**Ehil Berenda Bowl ከሃክ ቢጎዳ 21.85**  
Red lentils, split pea, lentil.

**Shiro Meda Bowl ሸሮ ሜዳ 21.85**  
Chickpeas, cabbage, greens.

**Atkilt Tera Bowl ከትክክት ተራ 21.85**  
Green, cabbage, string bean.

### 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 Niter Kibbeh (clarified butter) accompanied by a hard boiled egg. Doro wot embodies the essence of Ethiopian culinary finesse, a sublime addition to your fine dining experience. Doro Wot (Spicy) ዶሮ ወጥ **25.85**.

### ENTREES

**Gomen Be Segha ኃመን በላጋ 22.85**  
Chopped collard greens with short ribs, cooked and well-seasoned with Ethiopian spices.

**Kitfo ክትፎ 24.85**  
Minced prime beef mixed with clarified butter and seasoned with mitmita. (med-rare, medium, or well-done)

**Short Ribs Tibs ኃዳን ጥብላ 24.85**  
Lightly fried and sautéed short ribs infused with Ethiopian spices and fresh herbs.

**Awaze Tibs ጥብላ 24.85**  
Tender lamb shoulder stir-fried with onions, garlic, jalapeños, rosemary and Ethiopian spices.

**Chicken Tibs ዶሮ ጥብላ 22.85**  
Sautéed tender chicken breast, with onions, jalapeños, rosemary, awaze sauce.

**Bozena Shiro በቅቤ ያበዳ በዛና ሸሮ 22.85**  
Smooth and gravy chickpea stew with beef flavors of spiced clarified butter

**Gored Gored ኃሊዳ ኃሊዳ 24.85**  
Raw beef chunks seasoned with spiced clarified butter for a bold, authentic flavor experience.

**Eatopia Special Tibs ጩዋ ጥብላ 25.85**  
Tenderloin beef, cooked with onions, jalapeños, with Ethiopian spices and rosemary.

ASK FOR THE SPECIAL MILD OR SPICY SEGA WAT (ETHIOPIAN BEEF STEW)

### SEA FOOD

**Tuna Kitfo ቱና ክትፎ 24.85**  
Minced Aha tuna with olive oil, cardamom, mitmita spice.

**Salmon Tibs ላክመን ጥብላ 24.85**  
Sautéed salmon, with onions, tomato, jalapeño and awaze.

**Fish Dulet ቲዚፎ ዓላ 22.85**  
Minced tilapia with onions, jalapeño and herbs

**Asa Gulashi ክላ ገካሽ 22.85**  
Fried tilapia, onion, tomato, berbere, jalapeño.

ASK FOR DEEP FRIED WHOLE FISH በዓሣ ጥብላ (ቆሮላ) WITH AYU SALAD **22.45** (ADD ANY VEGGIE SIDE FOR \$8 EACH)

### SHARE WITH LOVE

**Veggie Communal Platter በደዳኑ ትክቅ ዋጋ 7ቦታ 49.85 (serves 2)**  
Red lentils, yellow split peas, cabbage, greens, lentils, string beans, shiro, beets, tofu, flaxseed, timatim salad.

**Digis Ultimate Communal Platter ዳገላ ዋጋ 7ቦታ 59.85 (serves 2)**  
Red lentils, yellow split peas, cabbage, greens, lentils, string beans, shiro, beets, tofu, flaxseed, timatim salad, doro Wot, spicy beef stew, mild beef stew, gomen Besega, and house salad.

**Meat Communal Platter በደዳኑ ትክቅ ዋጋ 7ቦታ 57.85 (serves 2) 92.45 (serves 3)**  
Tibs, kitfo, gored gored. with sides of gomen besega, beef stew (spicy/mild), and house salad.

### Agelgel ከገገገ

A traditional Ethiopian feast featuring authentic dishes for sharing from a single to a large communal dining.

**Agelgel (Original) – \$38 (Serves 1), \$70 (Serves 2), \$99 (Serves 3)**  
Includes: Doro Wot, beff alicha, gomen besega, red lentils, cabbage, cottage cheese and salad.

**Agelgel (Veggie) – \$31 (Serves 1), \$59 (Serves 2), \$85 (Serves 3)**  
Includes: Red Lentils, cabbage, collard greens, split Peas, timatim, seneg (stuffed jalapeño).





Signature COCKTAILS

- Muket** ሙቀት \$16  
Tequila, Habanero, Pineapple, Lime
- Le Anchi** ከከጃዩ \$15  
Vodka, Cointreau, Strawberry, Lime
- Kotebe** ካተቤ \$15  
Rum, Cinnamon, Lime, Pineapple
- Zemenay** ዘመንጃጃጃ \$15  
Gin, Aperol, Raspberry, Lemon
- Abiyot** ኣብዮት \$15  
Bourbon, Baking Spice, Orange, Lemon
- Gura Becha** ገራ ቤቻ \$18  
Single Malt, Tej (Honey Wine), Lime



**Tej (Ethiopian Honey Wine)**  
 House Eatopia Tej - \$16 (GL) \$60 (BL)  
 Dry Bethel Tej - \$14 (GL) \$50 (BL)  
 Smooth Bethel Tej - \$14 (GL) \$50 (BL)

**Special**

ጸብና ቡና  
**Jebena Buna**  
 Traditional brewed coffee

ቅመም ጉጉ  
**Spice Tea**  
 A blend of Cinnamon, and Cardamoms

**COCKTAILS**

- Old Fashioned \$14
- Martini \$14
- Margarita \$14
- Negroni \$14
- Moscow Mule \$14
- Manhattan \$14
- Cosmopolitan \$14
- Whiskey Sour \$14
- Mojito \$14
- Espresso Martini \$14
- Long Island \$14

**NON ALCOHOLIC**

- Red Bull \$10
- Shirley Temple \$10
- Unlimited Sparkling \$9
- Unlimited Water \$9
- Iced Tea \$5
- Soda \$3

**BEERS**

- Habesha Beer \$10
- Guinness \$9
- Stella \$8
- Corona \$8
- Becks \$8
- Heineken \$8
- Amstel Light \$8
- Blue Moon \$8

**HAPPY HOUR DRINKS**

Mon-Thru, 5PM to 7PM

- Stella \$5
- Corona \$5
- Heineken \$5
- Blue Moon \$5
- Becks \$5
- Red Wine \$10
- White Wine \$10

**Happy Hour Bites**

- Azifa Dip \$10
- Shiro Dip \$10
- Misir Dip \$10

Ethiopian Brunch

**Sat & Sun**  
10PM - 4PM





### Tej (Ethiopian Honey Wine)

		Glass	Bottle
House-made Ethiopian Honey Wine, Eatopia Tej	DC	14	56
Dry Ethiopian Honey Wine, Bethel Tej	San Deigo	14	56
Smooth Ethiopian Honey Wine, Bethel Tej	San Deigo	14	56

### White Wine

Chardonnay, Louis Jadot Steel,	France	16	64
Chardonnay, Castello Del Poggio	Italy	12	48
Chardonnay, Daou Estate	USA	16	64
Sauvignon Blanc, Stoneleigh	New Zealand	14	56
Sauvignon Blanc, Castello Del Poggio	Italy	12	48
Pinot Grigio, Caposaldo	Italy	14	56
Moscato D'Asti, Santo	Italy	12	48
Riesling, Essence	Germany	14	56
Albariño, Terras Cauda Abadia	Spain	16	64
Sauvignon Blanc, Matanzas Creek	USA	18	72
Châteauneuf-du-Pape Blanc	France	40	160

### Red Wine

Pinot Noir, Horizon de Bichot	France	12	48
Cabernet Sauvignon, Alta Vista Vive	Argentina	12	48
Malbec, Uno, Antigal	Argentina	14	56
Malbec, Trapiche Broquel Vs	Argentina	14	56
Pinot Noir, Carmel Road	USA	12	48
Petit Verdot, Melody	USA	16	64
Sangiovese Blend, Tre	Italy	16	64
Cabernet Sauvignon, Chateau Coudray	France	16	64
Cabernet Sauvignon, Carmenet	USA	12	48
Pinot Noir, Louis Jadot	France	18	72
Pinot Noir, Brancott Estate	New Zealand	12	48
Red Wine (Only by Bottle)			
Pinot Noir, Phelps Freestone	USA	30	120
Châteauneuf-du-Pape Rouge	France	34	136
Cabernet Sauvignon, Phelps	USA	50	200
Cabernet Sauvignon, Caymus	USA	88	350

### Rosé Wine

Chandon Garden Spritz, Chandon	Argentina	14	
Moët Imperial, Moët & Chandon	France	24	150
Moët Nectar Imperial Rosé	France	36	250
Grenache Blend, Roseblood	France	14	60
Château d'Esclans Whispering Angel	France	14	60
Château Minuty Prestige	France	16	64

### Sparkling

Bottega Rose Gold Prosecco	Italy	16	
Prosecco, Avissi	Italy	12	40
Prosecco Rosé Brut, Caposaldo	Italy	14	56
Alta Vista Brut Rosé	Argentina		48

