



# ጠርጠር

## CHERCHER

Ethiopian Restaurant & Mart

### Wine \$ 6.00

- Ethiopian Wine
- Honey Wine (*Tej*)
- Cabernet Sauvignon
- Chianti
- Merlot
- Chardonnay
- Sparkling wine
- zinfandel
- Shiraz

### Bottled Beers

#### Ethiopian Beer \$5.00

- Harar
- St. George
- St. George Amber
- Meta premium

#### Imported \$4.00

- Heineken
- Amstel
- Stella
- Corona
- Guinness 4.50

#### Domestic Beer Budweiser, Miller light, Bud light \$3.50

#### Fat Tire \$4.00

### Beverages

Coffee & Tea \$2.00

Latte \$3.00, Cappuccino \$ 3.00, Espresso \$2.00

Sparkling Water: Perrier Water \$2.00 Bottle Water: \$1.50

Soda: Coke, Diet Coke, Orange Soda, Sprite, Ginger Ale \$2.00

Club Soda : 1 lit. \$3.00

### Appetizer \$5.00

Sambossas (3 Pieces )

*Light fillo pastry filled with spicy lentils*

### Dessert \$4.00

Cheese Cake

Napoleon

Tiramisu

**Special #1 ጨርጨር እውቅ የጸም Chercher Vegetarian Special**

**Special \$13.99**  
**Deluxe \$ 16.99**

1. **የክክ አልጫ** Ye'ater Kik Aicha we't (Yellow Pea Sauce) Split peas cooked with oil, onions, garlic ,curry and ginger.
  2. **የምስር ወጥ** Ye'misir Kike We't (Split Lentil Sauce ) Split lentils simmered in a spicy berbere sauce.
  3. **ጎመን ወጥ** Gomen We't (Collard Green) Chopped collard greens cooked in herbed oil with onions, green pepper and garlic.
  4. **ጥቅል ጎመን** Tikil Gomen ( Cabbage) Cabbage cooked with vegetable oil, garlic, ginger and green peppers.
  5. **የሸሮ ወጥ** Ye'mitin Shero We't (**Hot Chick Pea Flour Sauce**) Ethiopian style hot pea flour sauce.
  6. **የሸሮ አልጫ ወጥ** Yeshiro Aicha (Mild chick pea Sauce)Ethiopian style ground split peas simmered in mild sauce.
  7. **የሱፍ ፍትፍት** Sun Flower Dip Pieces of injera dipped in Sunflower Juice.
- Vegi Deluxe ten items of your choice . 16.99**  
**Deluxe available only selected days .**  
**Please check with your waitress**



8. **ፎሶልያ በካሮት** Fosolia Be Carote (String beans and carrots) String beans and carrots cooked with vegetable oil, tomato, garlic,ginger and green peppers.
9. **ሳላድ** Salad Pieces of injera mixed with chopped tomato, onion, jalapeno,
10. **ቀይ ሥር** Qey Sir (Beets) Beets cooked with vegetable oil, garlic and ginger.
11. **ሽንብራ ፍርፍር** Chick Peas Firir.

**Special #2 ጨርጨር እውቅ ክትፎ Chercher Delux Kitfo**

**Special \$13.95**  
**Delux \$ 16.99**

Ethiopian style finely chopped tender sirloin seasoned with herbed butter sauce and hot chili powder (**Mitmita**)and served with Gomen and two different style homemade cheese.  
*Traditionally served raw, but can be cooked to your liking.*



**Deluxe** Includes “Qocho”( a thick hearty flatbread made from ensete)

**Special #3 ጨርጨር ጥብስ Chercher Beef Special Tibs**

**Spec. \$13.95**  
**Lg: \$16.99**

Strips of tender beef meat with onions, garlic,Jalapeno pepper and exotic herbs.

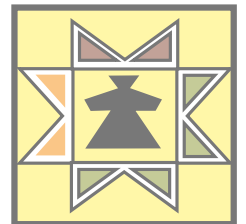
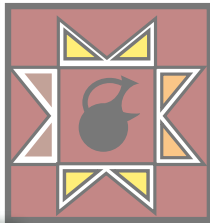


**\* Warning :**Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborn illnesses.

# Vegetarian Entrees

## Regular vegetarian dishes 10.99

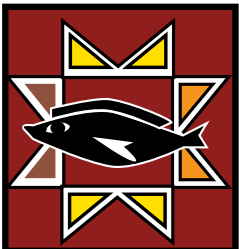
1. የምስር ወጥ  
**Yemisir Kik We't (Split Lentil Sauce)** **\$10.99**  
 Split lentils simmered in a spicy berbere sauce.
2. ሽሮ ወጥ  
**Yemitin Shero We't (Mild Chick Pea Flour Sauce)** **\$10.99**  
 Ethiopian style hot pea flour sauce.
3. የክክ አልጫ  
**Yeater Kik Aicha We't (Yellow Split Pea Sauce)** **\$10.99**  
 Split peas cooked with oil, onions, garlic ,turmeric and ginger.
4. **Ethiopian Style Tomato Salad** **\$ 7.99**  
 Choppe tomato ,Jalapeno ,peppers ,olive oil,lemon
5. **Avocado Salad** **\$8.99**  
 avocados, onion, tomato ,Jalapeno ,peppers ,with house Dressing



6. Pasta or Spaghetti or Macaroni With Salad Lunch **8.99**  
Dinner **10.98**

7. Spaghetti or Macaroni or Rice Lunch **8.99**  
Dinner **10.98**

**With Salad , Chicken or Fish**



Pasta

8. ዓሳ ጥብስ **Yasa Tibs** **\$12.99**  
 Tilapia Fillet, Fried Ethiopian style with green salad.

9. ዓሳ ዱሊት **Fish Dullet** **\$11.99**  
 Chopped fresh Tuna mixed with onion,Jalapeno pepper seasoned with herbed Olive Oil and hot chili powder (*Mitmita*).

10. ሳልመን ጥብስ **Salmon Tibs** **\$13.99**  
 Chopped fresh Salmon,tomatoes,onions ,Jalopino in Ethiopian sauce.

Fish

**Any extra side dish \$2.00** Every dish served with Injera

(flat Ethiopian bread) Gluten-free Injera is available upon request. For additional \$2.50

11. **ጫርጫር ጥብስ Chercher Tibs**  
Strips of tender beef meat sautéed in oil with onions, garlic, tomato, Jalapeno pepper and exotic herbs. **\$12.99**
12. **ጎረድ ጎረድ Gored Gored (Spiced Finely Chopped Tender Sirloin or Cubed )**  
Ethiopian style finely chopped tender sirloin or Cubed Sirloin mixed with onion and Jalapeno seasoned with herbed butter sauce and hot chili powder (Mitmita) **\$13.99**
13. **ሰጋ ጥብስ ወይም የአዋዜ ጥብስ Lega Beef Tibs (Choice of hot or mild)**  
Beef meat chunks sautéed in oil seasoned with onions, green pepper, rosemary and fresh tometo. **\$11.99**
14. **ገባ ወጣ Geba Weta**  
Tender Short Beef Ribs and Strips of tender beef meat sautéed in oil with onions, garlic, Jalapeno pepper an exotic herbs. **\$12.99**
15. **ክትፎ Kitfo**  
Ethiopian style finely chopped tender sirloin seasoned with herbed butter sauce and hot chili powder (Mitmita) and served with homemade cheese.  
*Traditionally served raw, but can be cooked to your liking.* **\$11.99**
16. **ቦዛና ሻሮ Bozena Shero We't**  
Ethiopian style ground split peas simmered in a spicy berbere sauce and topped with beef tibs and spiced butter . **\$11.99**
17. **ቋንጣ ፍርፍር kuantu Firfir**  
Dried beef sautéed in berbere sauce and mixed with pieces of injera. **\$12.99**
18. **ጎመን በስጋ Gomen Besiga (Collard Green)**  
Chopped collard greens cooked in herbed oil with onions, with cubed beef meat green pepper and garlic **\$12.99**
19. **ቁርጥ ሥጋ Kurt (Tire Siga ) Row Meat .** **\$13.99**
20. **50/50 (#18. ገባ ወጣ Geba Weta )and Kurt (#23 )** **\$14.99**

Chicken

**21. ደሮ ወጥ Doro We't (Chicken Stew)(Most popular Ethiopian traditional dishes)**  
chicken stew simmered in berbere, ginger, garlic, onion and herbal butter served with hard boiled egg and Cottage cheese. **\$13.99**



Lamb stew #23



**22. የበግ ቅቅል Yebeg Kikil (Rich thick Lamb Soup)** Lamb simmered in a mild sauce, onion, ginger and tumeric. **\$12.99**

**23. የበግ ቀይ ወጥ Yebeg We't (Lamb stew )** Lamb simmered in red pepper sauce, seasoned with ginger root, garlic, cardamom and berbere. **\$13.99**

**24. የበግ ጥብስ Ybeg Tibs \$12.99**  
Lamb meat chunks sautéed in oil seasoned with onions, jalopino pepper, and fresh tomato.

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