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MICHELIN GUIDE
 RECOMMENDED
2018




We are honored to have been included in the
Washingtonian Megazin
 February 2018 : 100 Very Best Restaurants List.

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 የጾም Chercher Vegan 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. **ደፍን የምስር ወጥ** DeFene Miser We't Whole lentil cooked in, ginger, garlic, canola oil and house condiments



8. **ፎሶልያ ቦካሮት** Fosolia Be Carote (String beans and carrots) String beans and carrots cooked with canola 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.

**Vegen Deluxe ten items of your choice . 16.99
Deluxe available only selected days .
Please check with your waitress**

Special #2 ጨርጨር እውቅ ክትፎ Chercher Delux Kitfo

**Special \$14.99
Delux \$ 17.99**

Ethiopian style finely chopped tender sirloin seasoned with herbed butter sauce and hot chili powder (**Mitmita**)and served with Gomen and 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

**Sp. \$14.99
Lg: \$18.50**

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

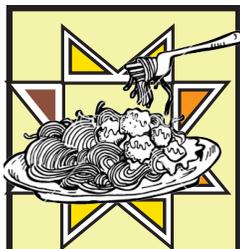
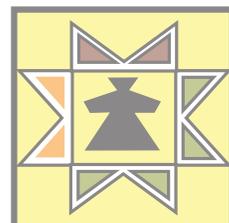


*** Warning :**Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborn illnesses.

Vegan Entrees

Vegan dishes 10.99

1. የምስር ወጥ
Yemisir Kik We't (*Split Lentil Sauce*)
Split lentils simmered in a spicy berbere sauce. **\$11.99**
2. ሽሮ ወጥ
Yemitin Shero We't (*Mild Chick Pea Flour Sauce*)
Ethiopian style hot pea flour sauce. **\$11.99**
3. የክክ አልጫ
Yeater Kik Alichu We't (*Yellow Split Pea Sauce*)
Split peas cooked with oil, onions, garlic ,turmeric and ginger. **\$11.99**
4. **Ethiopian Style Tomato Salad** **\$ 8.99**
Choppe tomato ,Jalapeno ,peppers ,olive oil,lemon
5. **Avocado Salad** **\$8.99**
avocados, onion, tomato ,Jalapeno ,peppers ,with house Dressing



6. Spaghetti W/Salad or W/Tomato Sauce
Lunch **9.99**
Dinner **11.98**
 7. Spaghetti or Rice
Lunch **9.99**
Dinner **11.98**
- 6 & 7 With Salad , Chicken or Fish 13.99**



Pasta

8. ዓሳ ጥብስ **Yasa Tibs** **\$13.99**
Tilapia Fillet, Fried Ethiopian style with green salad.
9. ዓሳ ዱሊት **Fish Dullet** **\$13.99**
Chopped fresh Tuna mixed with onion,Jalapeno pepper seasoned with herbed Olive Oil and hot chili powder (*Mitmita*).
10. ሳልሙን ጥብስ **Salmon Tibs** **\$14.99**
Chopped fresh Salmon,tomatoes,onions ,Jalopino in Ethiopian sauce.

Fish

Any extra side dish \$2.50 Every dish served with Injera

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

- 11. **ዝልዝል ጥብስ Zil Zil Tibs**
Long Strips of tender beef meat sautéed in oil with onions, garlic, tomato, Jalapeno pepper and exotic herbs. **\$15.99**
- 12. **ደረቅ ጥብስ Derek Tibs**
Cubed Sirloin mixed with onion and Jalapeno seasoned with herbed butter sauce and hot chili powder. (Not juicy . well done) **\$16.99**
- 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. **\$13.99**
- 14. **ጎረጽ ጎረጽ 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) **\$15.99**
- 15. **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. **\$14.99**
- 16. **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. Regular **\$13.99**
- 17. **ቦዘና ሸሮ Bozena Shero We't**
Ethiopian style ground split peas simmered in a spicy berbere sauce and topped with beef tibs and spiced butter . **\$13.99**
- 18. **ቋንጣ ፍርፍር kuantu Firfir**
Dried beef sautéed in berbere sauce and mixed with pieces of injera. **\$14.99**
- 19. **ጎመን በስጋ Gomen Besiga (Collard Green)**
Chopped collard greens cooked in herbed oil with onions, with cubed beef meat green pepper and garlic **\$14.99**
- 20. **ቁርጥ ሥጋ Kurt (Tire Siga) Row Meat .** **\$14.99**
- 21. **50/50 (#15. ገባ ወጣ Geba Weta) and Kurt (#20)** **\$15.99**

Chicken

22. **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 Plain Yogurt .



Lamb stew #23



23. **የቦግ ቅቅል Yebeg Kikil (Rich thick Lamb Soup)** Lamb simmered in a mild sauce, onion, ginger and tumeric. **\$13.99**

24. **የቦግ ቀይ ወጥ Yebeg We't (Lamb stew)** Lamb simmered in red pepper sauce, seasoned with ginger root, garlic, cardamom and berbere served with Plain Yogurt . **\$14.99**

25. **የቦግ ጥብስ Ybeg Tibs** **\$13.99**
Lamb meat chunks sautéed in oil seasoned with onions, jalopino pepper, and fresh tomato.

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