**Appetizer** $5.00
Sambossas (3 Pieces)
Light fillo pastry filled with spicy lentils

**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

**Dessert** $4.00
Cheese Cake
Napoleon
Tiramisu

We are honored to have been included in the **Washingtonian Megazin**
February 2018: 100 Very Best Restaurants List.
1. የክክ አልጫ Ye’ater Kik Alicha 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, garlic and ginger.

4. ጎመን ወጥ Tikil Gomen (Cabbage) Cabbage cooked with vegetable oil, garlic, ginger and green peppers.

5. የምስር ወጥ Ye’mitin Shero We’t (Hot Chick Pea Flour Sauce) Ethiopian style hot pea flour sauce.

6. የሽሮ ወጥ Yeshiro Alicha (Mild chick pea Sauce) Ethiopian style ground split peas simmered in mild sauce.

7. የሽሮ አልጫ ወጥ DeFene Miser We’t Whole lentil cooked in ginger, garlic, canola oil and house condiments

8. ያስፋልያ በካሮት Fosolia Be Carote (String beans and carrots) String beans and carrots cooked with canola oil, tomato, garlic, ginger and green peppers.

9. የሴል ወጥ Salad Pieces of injera mixed with chopped tomato, onion, jalapeno, garlic and ginger.

10. የሽሮ አልጫ ወጥ Ye’shitin Shero We’t (Hot Chick Pea Flour Sauce) Ethiopian style hot pea flour sauce.

11. ወጥቅል ጎመን Tikil Gomen (Cabbage) Cabbage cooked with vegetable oil, garlic, ginger and green peppers.

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

1. **የምስር ወጥ** (Split Lentil Sauce)  
   Yemisir Kik We’t  
   Split lentils simmered in a spicy berbere sauce.  
   $11.99

2. **ሽሮ ወጥ** (Mild Chick Pea Flour Sauce)  
   Yemitin Shero We’t  
   Ethiopian style hot pea flour sauce.  
   $11.99

3. **የክክ አልጫ** (Yellow Split Pea Sauce)  
   Yeater Kik Alicha We’t  
   Split peas cooked with oil, onions, garlic, turmeric and ginger.  
   $11.99

4. **Ethiopian Style Tomato Salad**  
   Choppe tomato, Jalapeno, peppers, olive oil, lemon  
   $8.99

5. **Avocado Salad**  
   Avocados, onion, tomato, Jalapeno, peppers, with house Dressing  
   $8.99

6. **Spaghetti W/ Salad or W/ Tomoto 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

8. **ዓሳ ጥብስ**  
   Yasa Tibs  
   Tilapia Fillet, Fried Ethiopian style with green salad.  
   $13.99

9. **Fish Dullet**  
   Chopped fresh Tuna mixed with onion, Jalapeno pepper seasoned with herbed Olive Oil and hot chili powder (Mitmita).  
   $13.99

10. **Salmon Tibs**  
    Chopped fresh Salmon, tomatoes, onions, Jalapeno in Ethiopian sauce.  
    $14.99

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
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<tr>
<td><strong>11. Zil Zil Tibs</strong></td>
<td>Long Strips of tender beef meat sautéed in oil with onions, garlic, tomato, Jalapeno pepper and exotic herbs.</td>
<td>$15.99</td>
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<td><strong>12. Derek Tibs</strong></td>
<td>Cubed Sirloin mixed with onion and Jalapeno seasoned with herbed butter sauce and hot chili powder. (Not juicy, well done)</td>
<td>$16.99</td>
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<td><strong>13. Lega Beef Tibs (Choice of hot or mild)</strong></td>
<td>Beef meat chunks sautéed in oil seasoned with onions, green pepper, rosemary and fresh tomato.</td>
<td>$13.99</td>
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<td><strong>14. Gored Gored (Spiced Finely Chopped Tender Sirloin or Cubed)</strong></td>
<td>Ethiopian style finely chopped tender sirloin or Cubed Sirloin mixed with onion and Jalapeno seasoned with herbed butter sauce and hot chili powder (Mitmita)</td>
<td>$15.99</td>
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<td><strong>15. Geba Weta</strong></td>
<td>Tender Short Beef Ribs and Strips of tender beef meat sautéed in oil with onions, garlic, Jalapeno pepper an exotic herbs.</td>
<td>$14.99</td>
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<td><strong>16. Kitfo</strong></td>
<td>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</td>
<td>$13.99</td>
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<td><strong>17. Bozena Shero We't</strong></td>
<td>Ethiopian style ground split peas simmered in a spicy berbere sauce and topped with beef tibs and spiced butter.</td>
<td>$13.99</td>
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<td><strong>18. kuanta Firfir</strong></td>
<td>Dried beef sautéed in berbere sauce and mixed with pieces of injera.</td>
<td>$14.99</td>
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<td><strong>19. Gomen Besiga (Collard Green)</strong></td>
<td>Chopped collard greens cooked in herbed oil with onions, with cubed beef meat green pepper and garlic</td>
<td>$14.99</td>
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<td><strong>21. 50/50 (#15. Geba Weta) and Kurt (#20)</strong></td>
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<td>$15.99</td>
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| **22. 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 stews** #23

23. Yebeg Kikil (Rich thick Lamb Soup) Lamb simmered in a mild sauce, onion, ginger and turmeric. | $13.99 |
| **24. Yebeg We't (Lamb stew)** | Lamb simmered in red pepper sauce, seasoned with ginger root, garlic, cardamom and berebere served with Plain Yogurt. | $14.99 |
| **25. Ybeg Tibs** | Lamb meat chunks sautéed in oil seasoned with onions, jalapeno pepper, and fresh tomato. | $13.99 |

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