

APPETIZERS

SAMBUSA 3
Freshly baked vegetarian pastry shell filled with sautéed whole lentils, onions, and jalapeno peppers.

MEAT

ZIGNI 15
Cuts of Selected beef sliced into cubes, marinated and simmered in tomatoes, onions, and traditional spicy Ethiopian butter.

LAMB ALICHA 16
Lamb Stew simmered with onion, garlic, turmeric, and herbal butter

KITFO 16
Chopped steak simmered in spicy authentic Ethiopian butter, seasoned with mitmita (hot) peppers. Served raw (traditional), rare or well-done.

TIBSIE CHICKEN 14
Select cuts of tender boneless chicken sautéed with onions, jalapeno peppers, and tomatoes.

TIBSIE BEEF 14
Select cuts of tender beef sautéed with onions, jalapeno peppers, garlic, and tomatoes.

TIBSIE FISH 14
Select cuts of fresh tender fish sautéed with onions, jalapeno peppers, garlic, and tomatoes.

TIBSIE LAMB 16
Select cuts of tender lamb sautéed with onions, jalapeno peppers, garlic, and tomatoes.

VEGETARIAN DISHES

TIBSIE MUSHROOM 14
Mushroom sautéed with onions, jalapeno peppers, and tomatoes.

SHIRO 14
Powdered chickpeas simmered in onions, and tomatoes.

ALICHA 11.50
Sautéed potatoes, carrots, cabbages, and jalapeno peppers.

ALICHA ATER 11.50
Chickpea pureed and simmered with onions.

HAMLI 11.50
Spinach sautéed with onions, jalapeño peppers, and garlic.

TUMUTUMO 11.50
Lentil beans purred and simmered in onion, garlic and Ethiopian spices.

MUSHROOM 12
Mushrooms diced and simmered in tomatoes, onions, and garlic.

VEGGIE COMBO 15
Sample sized combination of all vegetarian entrées (shiro not included).

VEGGIE PLATTER FOR TWO 26

VEGGIE PLATTER FOR THREE 37

VEGGIE PLATTER FOR FOUR 56

VEGGIE PLATTER FOR FIVE 64

SIDE AND EXTRAS

SALAD	9
<i>Mixed greens with tomatoes, cucumber, and onions in our own homemade dressing.</i>	
SIDE SALAD	5
<i>Add a side salad of mixed greens and fresh veggies to any entrée.</i>	
SIDE TIBSIE	10/12
<i>Add chicken or beef / shrimp or lamb</i>	
SIDE VEGGIE	6
<i>Add any veggie dish to any entrées</i>	
EXTRA INJERA	2.50

BOTTLED BEER

<i>Becks, Corona, Heineken, Modelo (12 oz.)</i>	5
---	---

DRAUGHT BEER

PINT / PITCHER	5/18
<i>Stella Artois, Lagunitas IPA, Sierra Nevada, Anchor steam</i>	

AFRICAN DRINKS

ETHIOPIAN BEER: <i>Harar, Bedele, Walia (12 oz.)</i>	6
ETHIOPIAN HONEY WINE TEJ	6.50/22

HOT & COLD DRINKS

COFFEE/TEA	2.50
MOCHA	3.75
HOT APPLE CIDER OR HOT CHOCOLATE	3.50
CAPPUCCINO, LATTE, OR STEAMED MILK	3
STEAMED MILK KAHLUA OR AMARETTO	5

WINE

PINOT GRIGIO	6/20
MERLOT	6/20
WHITE ZINFANDEL	5/18
RED WINE	5
CABERNET	6/20
SAUVIGNON BLANC	6/20
PINOT NOIR	6/20
CHARDONNAY	6/20
<i>Bottled Corkage/opener fee 10</i>	

COLD DRINKS

CAN SODAS	2
CRANBERRY, APPLE, OR OJ	3
ROOT BEER, GINGER, OR CALISTOGA	3
MIMOSA WITH CRANBERRY OR OJ	6

All meals are prepared with Authentic Ethiopian Spices when applicable.