

## APPETIZERS (V/VG)

### Azifa

vinegar soaked lentils, crunchy injera, garlic herb cream 33

### Anebabero

a variation on injera, spiced butter, zesty spread, micro greens 30

### Qategna

fresh warm injera toasted with Ethiopian butter and spice 35

### Suf Fitfit

injera pieces sopped in sunflower mix, tomato, onions, pepper 28

### BuTicha

a chickpea dip mixed with lemon juice 30

### Samplers 44



*Ethiopian cuisine is a communal experience centered around sharing. We share our plate and even food bites. Here are the ABCs ...*

*INJERA - a thin sourdough bread made out of Teff, a gluten free grain indigenous to Ethiopia.*

*TRADITIONAL EATING STYLE - by hand around a big communal plate using Injera as utensil.*

*GURSHA - feeding another with one's own hands, an act of endearment*

▽△▽△▽△ Enjoy!

## MAINS



ALL MAINS ARE SERVED WITH INJERA - THE GLUTEN FREE SOURDOUGH THIN BREAD

### MEATS

*Raw, Grilled, or Sautéed*

### Gursha Kitfo (R)

beef tartar with Ethiopian spice and herbed butter 95

### Gomen Kitfo (V)

a kale variation on the traditional kitfo 85

### Assa Kitfo

hamour tarter in the traditional style 90

### Tibs

grilled beef sauteed in aromatics 95

### Shekela Tibs

served table side sizzling hot 98

### Gored Gored (R)

raw beef cubes, herb butter, spices 95

### WATS & FIRFIR

*Wat is thick Ethiopian curry with deep caramelized onions in Ethiopian herbs and spices. Firfir comes with injera soaked in Wat.*

### Shiro

chickpea powder stew 70 (add beef 10dhs)

### Misir

spicy red lentil stew 72

### Telba

flaxseed flour stew in ethiopian spice 75

### Siga / Alecha Segá

beef curry spicy or mild 86



### Doro / Alecha Doro

chicken curry, a delicacy, spicy or mild 82

### Gomen be sega

braised kale with beef 80

### QuanTa Firfir (S)

spicy beef jerk stew 85

### Tibs Firfir (S)

grilled beef, freshly sautéed vegs 95

### Ye Tsom Firfir (VG)

mild vegan stew 80

### QiQiI

mild lamb broth 92



## COMBINATION PLATTERS

Vegetarian 90

Meat Lovers 115

Taste of Ethiopia 140

### YE GETOCH GURSHA

FEAST LIKE YOU ARE  
IN THE KING'S COURT!  
FEEDS TWO GUESTS. 275



## MORE...

### SIDES 25 each

#### Ethiopian salad

greens, tomato, onion, house dressing

#### Key Ser

beetroot salad

#### Fosolia

sautéed green beans, onions, garlic, tomato

#### Tikel Gomen

cabbage, turmeric, potato, carrot

### KIDS 45 each

#### Pasta

Tomato or bolognese sauce

#### Nuggets

Fish or Chicken

#### Mini Burgers

Served with fries

## DESSERTS

Ice cream 22

Chocolate Fondant 35

V - Vegetarian | VG - Vegan | R - Raw | S - Spicy  
Prices inclusive of 10% Municipality Tax. No Service Charge is included.