

TRADITIONAL ENTREES

Mesob Combination 20 | Vegan's Combo (v) 18

--a traditional combination platter includes three choices of **1/3 meat and 2/3 vegan** dishes or just all vegan dishes--
~Double the serving size for sharing +13~

*Gomen/Hamli (v) 13

Collard **greens** cooked with potatoes in berbere-spiced tomato-based stew

*Misir Aicha (v) 12

Lentils in a mild yellow, turmeric-based curry stew

*Doro Tibs 15

Boneless **chicken** breasts cubed and slow-braised with peppers, onions, garlic and netter kibbeb (clarified butter infused with traditional herbs and spices).

*Okra Wat (v) 13

Okra cooked in a mild but zesty tomato-based stew w/ potato, sweet peppers & garlic

*Misir Wat (v) 12

Lentils in a spicier berbere (tomato-based) stew

*Braised Spinach (v) 12

Spinach braised with a mild sauté of onions, garlic and lemon zest

*Shiro (v) 12

Ground **chickpeas** seasoned and pureed into a homogeneous stew-like gravy

*Key Wat/Zigni 16

Stewed **beef** slowly braised in a spicy stew of berbere blend, tomato, garlic and onion

**entrees also available separately

If you're allergic to gluten, you may substitute our housemade *injera* with rice

SPECIALTY ENTREES

Ye'Beg Wat 17

Tender **lamb** shoulder chopped and slow-braised in a spicy tomato and onion based stew; popular and deliciously addictive.

Doro Spinach 17

Tender **chicken** cooked with a blend of spinach, onions and garlic.

Dahlak Tibs 17

Traditional **beef** stir-fry, top sirloin seasoned and sautéed with peppers, onion and tomatoes.

Shiro Shrimp Wat 17

Shrimp braised and seasoned in a pureed chickpea stew with garlic, onion, jalapeño, and a turmeric curry

Beef Okra 18

Lean beef cooked with baby okra cuts braised in a berbere spiced stew.

Bozena Shiro 18

Pureed chickpeas (Shiro) w/ cuts of stewed beef, in an onion, garlic & turmeric gravy

Salmon Tibs 19

Pan-seared Salmon bites sautéed w/ onions, garlic, peppers and herby traditional seasoning

SALADS

Add: Chicken +4 | Shrimp +4 | Salmon +5

Tomato Salad (v) 8

Or **Timatim**, a bright salad w/ onions, chili pepper, citrus house dressing

Chopped Parm Salad 7

lettuce, onion, parmesan, lemon pepper & oil dressing

House Feta Salad 8

feta cheese, iceberg lettuce, chopped tomato, onion, green chili and olive oil house dressing.

+ \$2 Fitfit (add bits of ripped injera bread)

TRADITIONAL APPETIZERS

Injera Rolls

chicken/beef 9 | spinach/lentils(v) 7

Sambussa (v) 4

fried phyllo stuffed w/ potatoes, peas, lentil

--Samosas sourced through International Market, a proud local wholesaler. Supporting them means strengthening our shared community and celebrating diverse flavors!

Chicken Sambussa 6

2 stuffed mini phyllo w/ side of chutney

Baklava 3

rich, sweet pastry made of layered phyllo filled w/ chopped nuts and honey

SOUP

Zigni-Misir 10

braised beef, lentil, berbere, onion & tomato broth

Doro-Gomen 11

braised chicken, collard greens, onion & tomato broth, rice

Misir-Gomen(v) 10

seasoned lentils, braised collards, onion & tomato broth, rice

NON-TRADITIONALS

Sweet Potato Fries (v) 5

berbere & salt | aioli taco dressing +1 | shredded parmesan +1

Chicken Wings 8

signature oven-baked wings with proprietary blend of seasonings [mango bbq//berbere buffalo//honey mustard//ranch] +1

Grilled Chicken Sando 11

Chicken breast marinated in a lemon-herb aioli topped with lettuce, onion, tomato, & honey mustard on brioche

Tibs Taco 10

doro/chicken | tsega/beef | shrimp | beyond meat(v)

Cheesesteak 9

beef/chicken, cheese, braised stew sauce, fried onion, amaroso

Vegan Chopped Cheese (v) 11

plant-based ground beef prepared like "Kitfo", vegan cheese, lettuce, onion, tomato, mitmita, amaroso

PASTA

Add: Chicken +4 | Shrimp +4 | Salmon +5

Aglie e Olio (v) 11

a traditional Italian derivation made with just garlic, olive oil, and parsley w/ simple seasonings on spaghetti

Cacio e Pepe 12

spaghetti, black pepper & a ton of parmesan

Spaghetti Alla Key Wat 14

Spicy, Ethiopian braised beef stew w/ chunks of cubed beef

Rasta Pasta 15

peppers, onion, basil, spiced crème, parmesan on penne

HAPPY HOUR

(4-7pm)

Drinks:

Philly-Wide 7

(shot) BirdGang Bourbon + (beer) Garage Classic Lager

House Red Blend 5

Miller High Life 3

American-style Lager beer

Paloma 7

Tequila, Lime, Grapefruit Soda

Mango Mule 7

White Rum, Mango, Ginger Beer, Lime

Expresso Mezcalini 10

Vicio Mezcal, Kahlua, Coffee, Simple Syrup

Food:

Sambussa 3

Fried pastry, potato, peas, fennel seeds, chutney

Tomato Salad (v) 6

Or Timatim w/ onions, chili pepper, citrus house dressing

Shiro Shrimp Wat 13

Shrimp cooked in pureed chickpea stew

Tibs Taco 8

beef or shrimp

Injera Rolls 6

chicken | lentils (v)



Beer

- | | | | |
|------------------------|--------------------------|-------------------|------------------------------|
| Miller High Life 4 | Yuengling Lager 4 | Red Stripe 6 | Corona 6 |
| Yards IPA 8 | Bell's Two Hearted Ale 7 | Dogfish 60min 7 | Evil Genius #Adulting IPA 7 |
| Habesha Cold Gold 7 | Stella 6 | Stella Cidre 6 | Down East Blackberry Cider 6 |
| Victory Berry Monkey 9 | Victory Golden Monkey 8 | White Claw Lime 6 | Athletic Brew (Zero Proof) 6 |

Seasonal

Ask bartender for new specials...

Spirits

- | | | |
|-------------------------|-----------------------------|----------------------|
| Jack Daniels 8 | Makers Mark 9 | Woodford Reserve 10 |
| Jameson 8 | Bulleit RYE 9 | Crown Apple 8 |
| Fernet Branca 6 | Southern Comfort 100 6 | Bird Gang Bourbon 9 |
| E&JXO 7 | Hennessy 10 | Remy 1738 13 |
| Malibu 6 | Bacardi Gold 6 | Captain Morgan 100 7 |
| Suntory Toki 9 | JW Black Label 9 | McCallan 12yrs 13 |
| 1800 9 | Espolon Blanco 9 | Casamigos Blanco 10 |
| Don Julio Reposado 12 | Tres Generaciones *Anejo 12 | Don Julio 1942 22 |
| Vicio (Joven) *Mezcal 9 | | Don Ramon *Mezcal 14 |
| Absolut Citron 6 | Titos 8 | Stateside Vodka 8 |
| Bombay 7 | Revivalist Gin 8 (Seasonal) | Bluecoat 8 |

Wine

- | | |
|-------------------|----------------------------|
| BlackBox Merlot 6 | BlackBox Chardonnay 6 |
| House Red Blend 6 | Prosecco (375ml bottle) 20 |

Cocktails

Philly LIIT 12

½ Vodka, ½ Rum, ½ Gin, ½ Tequila, Sour Mix, Blue Curacao, OJ, Sprite

Mango Mule 10

Rum, Mango, Ginger Beer, Lime

Hot Bees Knees 10

Gin and lemon juice shaken w/ *Berbere & Honey /Syrup

Paloma 9

Tequila, Lime, Grapefruit Soda

Bird Flip 11

½ Rum, ½ Tequila, Aperol, OJ, Club

Hennything Goes Pal 14

Hennessy, Campari, Mango, Strawberry, Sour Mix

Startender 9

Tequila, Lime, Passionfruit, Ginger Beer

Twilight Tango 12

Empress Indigo Gin w/ Butterfly Pea Flower, Ginger Liqueur, Passionfruit, Club

WooWoo 8

Vodka, Peach Schnapps, Grenadine

Expresso Mezcaltini 13

Vicio Mezcal, Kahlua, Coffee, Simple Syrup

Margarita 9

Tequila, Lime, Sour Mix, Syrup
Choice: Plain / Spicy
Passionfruit/Mango/Strawberry (+2)

Cure for Hiccups 8

Fernet, Lime, Simple Syrup, Ginger Beer, Berbere (Spice blend)



Mock-tails

(non-alcoholic)

Bellini Fraullini 4

Mango Juice, Ginger Ale

Philly Palmer 5

Spiced Tea, Lime Juice, Simple Syrup

Spicy Pineapple 5

Pineapple Juice, Simple Syrup, *Berbere

Berry Bubbly 6

Strawberry J, Simple Syrup, Lime, Club

Paradise Punch 6

Passionfruit, Pineapple, OJ, Grenadine, Lime, Club

Hookah \$25

+5 to mix flavors

FLAVORS

Mint		Blueberry
Lemon	Jasmine	Strawberry
Orange	Watermelon	Mango
Love 66*	Magic Love*	Harvest Moon* (Green Tea & Lime)

*Wait times may vary 15-25mins.
Flavor refills are \$15. Extra coals are \$1
Not recommended to exceed 45min of use in one session.