

TRADITIONAL ENTREES

Mesob Combination \$19 | Vegetarian's Combo (v) \$17

~Single serving size (+13 to multiply servings per person..)

--a traditional combination platter includes three choices of **1/3 meat and 2/3 vegan** dishes or just all vegan dishes--

***Gomen Wat \$11**

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

***Yemisir Aicha \$10**

Lentils in a mild yellow, turmeric-based curry stew

***Ye'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 \$11**

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

***Yemisir Wat \$10**

Lentils in a spicier berbere (tomato-based) stew

***Braised Spinach \$10**

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

***Shiro \$11**

Split **chickpeas** generously seasoned and pureed into a homogeneous stew

***Zigene/Key Wat \$15**

Cubed top round **beef** slow-braised in a spicy stew of berbere, tomato, garlic and onion base

**entrees also available separately

SPECIALTY ENTREES

Yebeq Wat \$16

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

Shrimp Aicha \$15

Shrimp sauté in a mild yellowish stew based w/ garlic & netter kibeb (clarified butter w/ traditional herb and spices)

Doro Spinach \$17

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

Beef Okra \$17

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

Zilbo \$18

Braised **lamb** meat stew cooked in with hamli/gomen (collard **greens**). Cooked together and mildly spiced

Dahlak Tibs \$16

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

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 8

also known as **Timatim**, a bright salad w/ onions, chili pepper, citrus house dressing

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

Parmesan Chopped 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.

PASTA

Add: Chicken +4 | Shrimp +4 | Salmon +5
(parmesan optional)

Aglio e Olio (v) 11

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

Creamy Rosè & Spinach 13

tomato sauce, white wine, heavy cream, braised spinach on penne

Spaghetti Alla Key Wat 14

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

Rasta Pasta 15

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





SANDWICH/BITES

Sambussa 4

fried phyllo pastry stuffed with potatoes, peas, lentil

Chicken Sambussa 6

2 mini pan-fried pastry, chicken, spices, chutney

Injera Rolls

chicken/beef 8

spinach/lentils (v) 6

Only Available After 9pm

bERBERE FRIES (v) 5

Chicken Wings 8

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

Cheesesteak 8

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

Grilled Chicken Sando 9

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

Vegan Chopped Cheese (v) 10

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

Baklava 3

Dessert

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

HAPPY HOUR

(4-7pm)

Drinks:

Citywide \$7

Choice of Well Liqueur Shot w/ High Life or Lager

Miller High Life \$3

American-style Lager beer

Lavendar Lily \$8

Gin, Ginger Liqueur, Triple Sec, Lavendar Bitters

Tourist Trap \$7

White Rum, Lime, Pineapple, Passionfruit Juice

Expresso Mezcaltini \$8

Vicio Mezcal, Kahlua, Coffee, Simple Syrup

Food:

Salmon Tibs \$11

Pan-seared Salmon bites stir-fried w/ onions, peppers and traditional berbere seasoning on Injera spongy flatbread

Sambussa \$3

Fried pastry, potato, peas, fennel seeds, chutney

Parmesan Chopped Salad \$6

Lettuce, Bell Pepper, Onion, Parmesan, Lemon & Oil Dressing

BOOZE..



Beer

Miller High Life 4	Budweiser 4	Yuengling Lager 4	Red Stripe 6
Corona 6	Guinness 6	Heineken 6	Stella 6
Dogfish 60min 7	DownEast Cider 6	Angry Orchard 6	Stella Cidre 6
Bell's Two Hearted Ale 7	Victory Golden Monkey 8	Yards I.P.A. 8	White Claw Lime 6

Seasonal

Ask bartender for new specials...

Spirits

Jack Daniels 7	Makers Mark 8	Woodford Reserve 9
Jameson 7	Bulleit RYE 8	Crown Apple 7
Fernet Branca 6	Fireball 5	Jagermeister 5
E&J 6	Hennessy 9	Remy 1738 12
JW Black Label 8		McCallan 12yrs 12
Malibu 6	Bacardi Gold 6	Captain Morgan 100 7
1800 6	Espolon Blanco 8	Casamigos Blanco 9
Tres Generaciones *Anejo 11		Vicio (Joven) *Mezcal 9
Absolut Citron 5	Titos 7	Stateside Vodka 7
Bombay 6	Revivalist Gin 7 (Seasonal)	Bluecoat 7

Wine

House Merlot 6	House Chardonnay 6	
Prosecco		
""Glass 6	""bottle (375ml) 12	""(750ml) 30



Cocktails

Bird of Paradise 9

Rum, Aperol, Pineapple Juice, Lime Juice

Electric Relaxation 11

Hennessey, Triple Sec, Pineapple

Lavendar Lily 10

Gin, Ginger Liqueur, Triple Sec, Lime J, Lavendar Bitters

Tourist Trap 9

White Rum, Lime, Pineapple, Passionfruit J, Salt

Hot Bees Knees 9

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

~ Vibranium 11 ~

Malibu Rum, Citrus Vodka, Blue Curacao, Simple Syrup

Blue Crush 9

Tequila, Blue Curacao, Sprite, Lime

Expresso Mezcalini 11

Vicio Mezcal, Kahlua, Coffee, Simple Syrup

RedSea Sunrise 9

1/2 = Rum, Tequila, Sour Mix, Orange + Pineapple, Grenadine

Henny Punch 13

Hennessey, Orange, Pineapple, Cranberry, Sour Mix

WooWoo 8

Vodka, Peach Schnapps, Grenadine

Cure for Hiccups 10

Fernet, Lime, Simple Syrup, Ginger Beer, Berbere (Spicy)

Mock-tails

(non-alcoholic)

Faux Mimosa 4

Orange Juice, Ginger Ale

Philly Palmer 5

Spiced Tea, Lime Juice, Simple Syrup

Spicy Pineapple 5

Pineapple Juice, Simple Syrup, *Berbere

Berry Bubbly

Strawberry J, Simple Syrup, Lime, Club

Paradise Punch

Passionfruit, Pineapple, OJ, Grenadine, Lime, Club

Hookah \$25

FLAVORS

Mint	Orange	Mango
Mango	Strawberry	Blueberry
Love 66*	Magic Love*	Citrus Breeze*

*wait times vary 10-20mins. Flavor refills are \$15. Additional coals are \$1

Not recommended to exceed 40min of use on one session.