



FEFF

ERITREAN & ETHIOPIAN
cuisine

ጠፍ

TEFF

ERITREAN & ETHIOPIAN
cuisine

T

ጠፍ

TEFF

ጠፍ

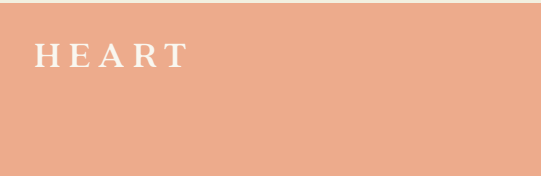
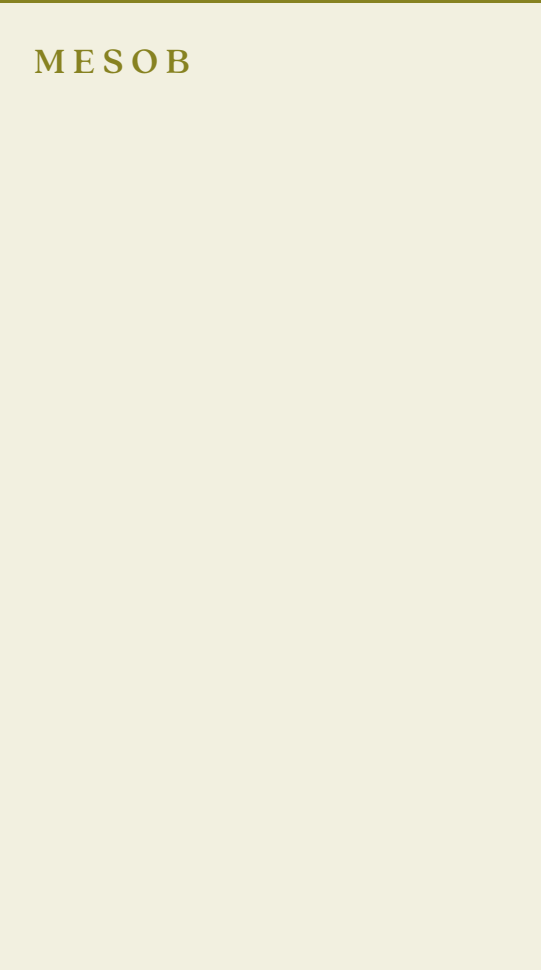
ERITREAN
& ETHIOPIAN
cuisine

eritrean
/ & /
ethiopian
cuisine



*made
with love*





HEADINGS

Halogen

Use for headlines & pullquotes.

The quick brown fox jumps over the lazy dog.

PRIMARY

Quincy

Use for generally all text, including subheadings, body copy, and large paragraphs.

The quick brown fox jumps over the lazy dog.

DECORATIVE

france juice

Use for graphic elements only.

The quick brown fox jumps over the lazy dog.

ተግርኛ

Use for Tigrinya only.

STARTERS

Katenga 8

rolled strips of injera coated with berbere & clarified spice butter. can be prepared vegan with olive oil. (med/spicy)

Komidere Fitfit 9

chopped injera with tomatoes, red onions, garlic, jalapenos, olive oil, parsley & lemon juice - both light and filling!

SIDES

Atkilt

Gomen

Ful

Timtumo

Dinich

Kik

Shiro

Birsin

Ingudai Tibs

+4

EXTRAS

Ingudai Tibs	11
Any Vegan Item	8
Rice	2
Extra Injera	2
Egg	1

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness. Please be aware that our food may contain or come into contact with common allergens, such as dairy, eggs, wheat, soybeans, tree nuts, peanuts, fish, shellfish or wheat.

VEGAN ENTREES TWO SIDES INCLUDED

*served on
fresh injera
or rice*

Ful 16

fava beans slow-simmered with garlic & cumin topped with a colorful medly of red onions, tomatoes, jalapeños, olive oil and berbere. Entrees served with an egg (mild/med)

Atkilt 15

cabbage, green beans, bell peppers & carrots simmered in an Ethiopian curry spice sauce (mild)

Gomen 15

fresh collard greens simmered in a mild sauce seasoned with spices and herbs (mild)

Dinich 15

potatoes and roasted okra simmered in a berbere sauce seasoned with spices, Ethiopian flaxseed and herbs (med/spicy)

Kik 15

yellow split peas simmered in a mild flavorful garlic, onion, and Ethiopian curry sauce (mild)

Keysir 15

beets sautéed in garlic, ginger and berbere (mild)

Timtumo 15

split lentils slow-simmered in a berbere sauce (medium)

Shiro 16

pureed fava beans, chickpeas, and split peas cooked with red onions, garlic and berbere (mild)

Ingudai Tibs 19

portobello mushrooms marinated and sautéed with red onions, garlic, jalapeño peppers, fresh tomatoes, herbs and spices (prepared mild, medium or spicy)

Birsin 19

whole brown lentils simmered in a mild sauce seasoned with Ethiopian curry and herbs (mild)

VEGAN TASTINGS

For One 19	For Two 35	For Three 52
choose 4 vegan dishes. Substitute Ingudai Tibs +4	choose 4 vegan dishes. Substitute Ingudai Tibs +8	choose 4 vegan dishes. Substitute Ingudai Tibs +12

WINE & BEER

Mes

honey wine

Made in-house and brewed for five months.

REDS

Fox Glove 2016 . Pinot Noir . Central Coast, CA

Fleur du Cap 2016 . Pinotage . South Africa

Columbia Crest 2018 . Merlot . Yakima Valley, WA

Filus 2018 . Malbec . Mendoza, Argentina

WHITES

Barone Fini 2019 . Pinot Grigio . Italy

Geyser Peak 2018 . Chardonnay . California

Dr. Loosen 2019 . Riesling . Germany

Bayten 2017 . Sauvignon Blanc . South Africa

Excelsior 2019 . Chardonnay . South Africa

Alexander Valley 2017 . Chardonnay . California

BEER 12OZ CANS

Victory Hop Devil IPA, Downingtown, PA

Boulevard Tank 7 Golden Lager . Kansas City, MO

Ommegang Witte Whitbier . Cooperstown, NY

Steadfast Pale Ale Gluten Free Pale Ale . Albany, NY

Still Hill Rainy Day Czech Pilsner, Rocky Hill, CT





ERITREAN
& ETHIOPIAN
cuisine

*made
with love*

Don't
THE
calor
REMEM
THE
memo

€ 1.50
€ 2.50
€ 3.50
2.50
3.50

