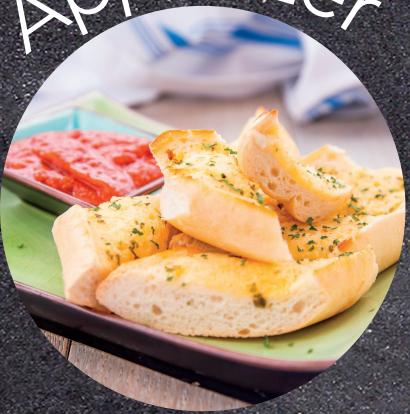




Appetizer/Drink

menu

Appetizer



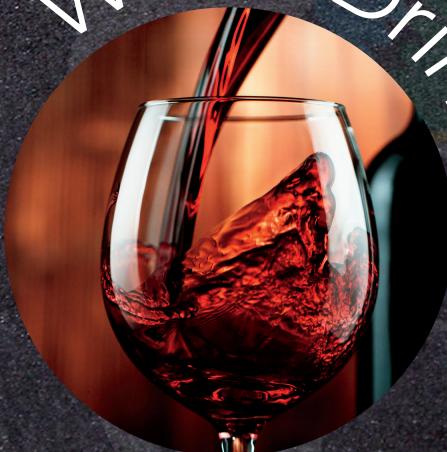
Samosas	\$8
French Fries	\$6
Fried Zucchini	\$8
Mozzarella Sticks	\$9
Garlic Bread	\$6

Salad



Greek Salad	\$9
Romain, tomato, onion, cucumber, olive feta cheese	
Caesar Salad	\$9
Romain, croton, shaved parmesan cheese	

wine / Drinks



Can Soda	\$3
Bottled Water	\$2
Sparkling Water	\$3
Red Wine	\$7
White Wine	\$7
Bottled Wine	\$20
Heineken	\$5
Lagunitas IPA	\$5
Stella Artois	\$5
Corona	\$5
Angry Orchard Hard Cider	\$5
Ethiopian Beer	\$5

Dessert



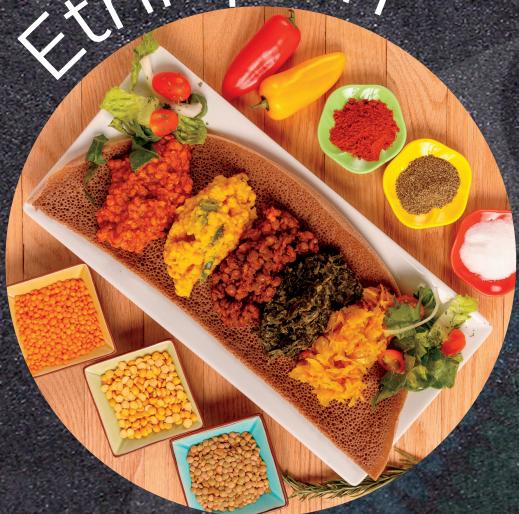
Chocolate Cake	\$6
Cheese Cake	\$6



Lunch/Dinner

menu

Ethiopian



All Ethiopian foods come with injera bread

Veggie combo

The perfect sampler with red lentil, yellow lentils, brown lentils and collard green

Meat Combo

Meat dish with beef, lamb alicha, chicken wot and collard green

Chicken tibes

Chicken breast, native Ethiopian spice includes onion, tomato, garlic

Red Lentils

Cooked with ethiopian spice includes onion, tomato, garlic and ginger

Mushroom Tibs

Ethiopian spice includes onion, tomato, garlic, and ginger

Tofu Tibs

Ethiopian spice includes onion, tomato, garlic, and ginger

\$14

Pasta



Spaghetti Meatball

Fresh pomodoro sauce, olive oil, rosemary meatballs garnished with parmesan cheese

\$16

Chicken Alfredo Penne

\$15

Grilled chicken, house made alfredo sauce with fresh spinach garnished with cheese

\$17

Chicken Pesto Penne

\$16

Grilled chicken, spinach, Pesto sauce garnished with parmesan cheese

\$14

4 Cheese Ravioli Alfredo

\$16

Cheese Ravioli cooked in house made alfredo, mushroom, pesto sauce and spinach garnished with parmesan cheese

\$14

Meat Lasagna

\$16

Fresh pomodoro sauce, olive oil, rosemary, ground beef, mozzarella cheese, garnished with parmesan

\$14

Spaghetti Aglio E Olio

\$12

Sliced garlic, butter, parsley, garnished, parmesan