

Ras-ka

ETHIOPIAN CUISINE

Starters

Fit Fit Injera | GF | 5.00 (Traditional)

Injera served with turmeric lentils, tomatoes, and veggies

Sambosa | 3.00

lentils, chickpeas, potatoes, carrots, fresh spinach, and cabbage crust contains gluten and can be substituted with Rice Tortilla

Patty | GF | 3.00

flaxseed, hemp, and sesame seed puree with sambas style crust served with a savory sauce

crust contains gluten and can be substituted with Rice Tortilla

Vegetables | GF | 6.00

raw cabbage, sprouted lentils, red peppers, shredded beets and carrots, greens, and seed medley served with Ras-ka or coconut sauce

Ras-ka Starter Salad | GF | 5.00, add salmon | 4.00

Soup of The Day | GF | 4.00

Drinks

Ethiopian Pressed Coffee | 3.00/8.00

Washed, roasted, ground daily, by the cup with free refill or whole press

Sophie's African Tea | 2.50

Hand blended cardamom, cinnamon, and more, mixed with red tea and sweetened with honey or organic brown sugar

Hibiscus Tea | 2.50

House of Gite Specialty Drinks

All drinks served hot or cold

Gite Coffee | 3.00

Ethiopian coffee with blended almond milk

Gite Tea | 2.50

Spicy red tea with blended almond milk

Turmeric Drink | 6.50

A delicious blend of turmeric, ginger, and pineapple

Fresh Juices

Green Juice | 6.50

Fresh Kale, lemon, apple, ginger

Wild Berry | 5.00

Fresh assortment of berries well blended

Citron Presse | 3.00

Fresh lemon, raw sugar

Vegan Entrees

Rice and Injera Included

Mushrooms | GF | 10.00
sautéed with onions, sea salt, kale, Ras-ka Sauce
add sautéed veggies | 2.50

Eggplant | GF | 10.00
Sautéed with kale and served with Ras-ka sauce
add sautéed veggies | 2.50

Plantain | GF | 11.00
Crispy plantains with asparagus and side of yam sauce
add sautéed veggies | 2.50

Duba Stew | GF | 9.50 (Traditional)
Butternut squash stew Ethiopian style

Sprouted Lentils | GF | 9.00
Served raw or sautéed with peppers and Ras-ka sauce
add sautéed veggies | 2.50

Sautéed Vegetables | GF | 10.00
Fresh and seasonal veggies sautéed to perfection

Kale or Fresh Spinach | GF | 8.50
Kale and Bell Peppers sautéed until crispy with a side
of Ras-ka sauce

#1 Chickpea Stew | GF | 9.00 (Traditional)
Diced tomatoes, chives, cumin, and Ras-ka sauce

#2 Sweet Yams | GF | 9.50
with caramelized coconut cream Ras-ka sauce

#3 Pink Lentil Alecha Stew | GF | 9.50 (Traditional)
Slow cooked with Turmeric, jalapeños and other spices

#4 Alecha Vegetable Stew | GF | 9.50 (Traditional)
potatoes, carrots, cabbage, turmeric and other spices

**Numbered items above can be added as sides
to any entree for 2.50 each**

Entrees

Rice and Injera Included

Ethiopian Chicken | GF | 11.50 (Traditional)
slow cooked with our homemade famous Ras-ka sauce

West African Chicken | GF | 11.50
Chicken in a sweet and spicy peanut sauce

Chicken Tibs | GF | 11.50 (Traditional)
Onion, cardamom, rosemary, peppers, and greens

White Fish Ras-ka Style | GF | 11.00
Served with sautéed vegetables and Ras-ka sauce

Salmon | GF | 15.00
Wild high-grade Alaskan Salmon and sautéed veggies

Enkulal Firfir | GF | 10.00 (Traditional)
Local organic scrambled eggs, tomatoes, green chilis,
onion, bell pepper, spinach, and Ras-ka sauce

Family Style Dining

Choose 4 entrees to share, comes with a hot drink and
rice pudding | 20.00/person

Sides

Injera | 1.00

Avocado | 2.00

Dessert

Fruit Medley | GF | 6.00
an assortment of seasonal fresh fruits

Dark Chocolate Cake | 8.00
with caramelized coconut cream and fresh fruit

Coconut Rice Pudding | GF | 4.00
served hot or cold