

# Abyssinian Kitchen



Our Ethiopian & Eritrean cuisine is prepared using locally sourced produce, quality meat, fish and poultry products, preservative-free dried legumes and delicately balanced authentic spice blends; and served with courteous and warm hospitality that's the hallmark of the people and culture we represent.

We offer mainly traditional dishes. However, options and alternatives are available to guests with dietary restrictions - please ask your server.

Our injera is made from 100% teff flour (gluten-free).



## NON-ALCOHOLIC BEVERAGES



### Bunna

espresso coffee

4

### Shahi

black tea | cinnamon | cloves | cardamom  
ginger | non-dairy

4

### Bottled Soda

Coke | Fanta | Sprite

3

### Sparkling Water

San Pellegrino

3



*In order to ensure a more equitable living wage for ALL our employees, a 20% service charge is added to each check.*

## APPETIZERS || SALADS



### Sambusa

savory pastry | choice of filling | beef  
spinach & feta | lentil

8

### Key Sir

roasted beets served cold | seasonal greens  
feta | serrano peppers

10

### Selata

mixed green salad | flaxseed sprinkles  
house dressing

8

## VEGETARIAN || VEGAN



### Shiro b' Tsahli

slowly simmered in a seasoned clay pot  
roasted chickpeas | ground with spices

15

### Kik Aicha & Gomen

stewed in a spice blend | yellow split peas  
collard greens

15

### Timtimo & Atakilti Aicha

red split lentils in berbere sauce  
spicy seasoning blend | mixed vegetables

15

### Shiro & Hamli

slowly simmered roasted chickpeas  
ground with spices | kale | garlic

15

### Beyaynetu

kik aicha | gomen | timtimo | atakilti aicha  
combination sampler | stewed yellow split peas  
seasoned collard greens | spicy red lentils  
mixed vegetables

20

## POULTRY || LAMB || BEEF || FISH



### Kitfo\*

marinated & minced lean beef\* | mitmita spice  
herb infused clarified butter | ayb  
22

### Doro Wot

stewed chicken in berbere sauce | spicy  
seasoning blend | boiled egg | ayb  
18

### Awaze Tibs

tender chunks of sautéed beef | onion | tomato  
peppers | smothered with awaze sauce  
20

### Kilwa Beggie

sautéed cubes of lamb | onion | garlic  
herbs & spices | with or without berbere sauce  
22

### Zilzil

strips of ground beef | rosemary | garlic  
clarified butter | awaze dip  
22

### Siga & Gomen

sautéed beef flanks | collard greens  
herb infused clarified butter | mitmita  
20

### Asa Dulet

minced & sautéed tilapia fillet | serrano peppers  
onion | savory & spicy mitmita seasoning  
18



*\*Items are served raw or undercooked.  
Regarding the safety of these items,  
written information is available on request.*

## SIDES



*Side dishes do not include injera.*

### Atakilti Alich

mild vegetable stew | potatoes | carrots | cabbage  
8

### Gomen

collard greens | garlic | serrano peppers  
8

### Hamli

kale | garlic | seasoning blend  
8

### Timtimo

red lentil stew | berbere seasoning  
10

### Kik Alich

yellow split pea stew | alich seasoning  
10

### Shiro

roasted chickpeas | ground with spices  
10

### Ayb

mild & fresh soft cheese  
8

### Extra Injera

3

## GLOSSARY

- Injera** | spongy unleavened flat bread | distinctive tangy flavor | used to scoop up meat & stews
- Berbere** | red chili powder | blend of ginger garlic & spices
- Mitmita** | ground chili pepper seasoning blend cardamom, ginger, cumin & spices
- Alich** | a mild dish where flavor is derived from onions, ginger, garlic & turmeric
- Awaze** | chili sauce used as a side dip
- Ayb** | mild & fresh soft cheese
- Tsahli** | seasoned clay pot used to simmer stews