## APPETIZER S

**Sambussas *2.25***

*Veggie* - Made with lentils, onions, jalapeños, chickpeas, bell peppers, herbs and spices.

*Meat* - Made with ground beef, onions, raisins and spices.

### Grilled Shrimp *10*

Jerk or Berbere (8 pieces)

**ENTREE S**

# ETHIOPIAN

*Each entrée is served on Injera and comes with your choice of 3 sides: Mild, Medium or Spicy.*

### Doro Tibbs *18*

Cubed chicken sautéed in a blend of spices and braised onions, peppers, and purified butter.

### Beef Tibbs *21*

Cubed beef sautéed with purified butter and seasoned onions, garlic, and ginger.

### Lamb Tibbs *24*

Cubed fresh lamb sautéed with purified butter and seasoned onions, garlic, and ginger.

### Lamb Curry *24*

Boneless, skinless lamb sautéed with Jamaican curry and spices.

# ETHIOPIAN VEGAN

*Each entrée is served on Injera*

**CARIBBEAN CONTINUED**

*Each entrée comes with your choice of 3 sides.*

### Curry/Berbere Shrimp *20*

Curried or red sauce. Tender juicy tiger shrimp marinated and skewered in Jamaican curry or red sauce with onions, peppers, herbs and spices. Mild, Medium, or Spicy.

### Braised Oxtail *23*

Marinated in our Jamaican house seasoning then slowly braised in red wine and butter beans.

Mild, Medium or Spicy.

### Curried Goat *23*

Lean cut of bone-in goat slowly cooked in Jamaican curry, roasted rosemary, and Jamaican Herbs and spices. Mild, Medium, or Spicy.

**Red Snapper *Market Price***Seasoned whole fish, fried and topped with our Red Sea Sauce. Mild, Medium or Spicy.

# CARIBBEAN VEGAN

### Portabella Mushrooms *17*

Sliced portabella mushrooms sautéed in your choice of Jamaican curry *or* our Jamaican house jerk seasoning with onions, tomatoes, and herbs.

### Coconut Curried Chickpeas *17*

Simmered in our curry coconut sauce and Jamaican herbs and spices. Mild, Medium, or Spicy.

*Add spinach ($3)*



**\*Please ask about our daily secret menu items.**

**SIDE S**



### Side Salad *4*

Romain lettuce, tomatoes, red onions, avocado tossed with olive oil and vinegar

### Fried Plantains *3*

Sliced plantains lightly deep fried in vegetable oil to a golden perfection.

### Miser Kik Wot *4*

Special lentil peas simmered in a spicy berbere sauce.

### Yekek Alcha Wot *4*

Yellow split peas cooked with special Ethiopian spices.

### Atkilt Wot *4*

Vegetable stew with carrots, cabbage, and potatoes in a special blend of turmeric seasonings.

### Gomen *4*

Cooked spinach with onions, garlic, and a blend of Ethiopian spices.

### Collard Greens *4*

Hand picked greens slow cooked in Caribbean herbs and spices.

### Rice and beans *4*

Authentic Caribbean rice and beans infused with coconut milk, herbs, and spices.

**Ingudai Portabella Mushroom Tibbs *17***

*Choice of 3 sides (Add black beans $3)*

**Vegan Combo** (Choice of 4 sides)

## SALAD S

### That Rice! *5*

**Specialty white rice steamed with chopped spinach, herbs and spices**.

### Signature Combo

(Choice of 5 sides)

### House Salad *12*

Chopped romaine lettuce with tomatoes, sheep milk cheese, red onions, and avocado.

### Shiro Wot *6*

Ethiopian style ground split peas simmered in a

**Essential Combo** (Choice of 7 sides)

# CARIBBEAN

*Each entrée comes with your choice of 3 sides.*

### Jerk Chicken *15*

Chicken leg quarters marinated in our one-of-a-kind signature house jerk seasoning, grilled to perfection.

**Curry Chicken *17***

### Jerk Chicken Salad *16*

Chicken breast marinated in our signature jerk seasoning, lettuce, tomatoes, red onions, sheep milk cheese, and avocado.

### Jerk Salmon Salad *22*

Salmon marinated in our jerk seasoning, with

lettuce tomatoes, red onions, sheep milk cheese, and avocado. Choice of our original Ethiopian dressing or ranch.

spicy Berbere sauce.

**White Rice *3***

**SPECIAL T Y JUICE S**

*House made specialty juices by the Glass/Pitcher*

**Sorrel *5/25***

**Mango Lemonade *3/22***

**Pineapple Mango Ginger *5/25***

**Strawberry Lemonade *5/25***

**We Also Serve**

**Jamaican Ginger Beer  *4***  *By the bottle. Not made in-house*

Boneless, skinless chicken breast and thigh seasoned with Jamaican curry and spices.

**Jerk Salmon  *24***

Marinated in our jerk seasoning, grilled to perfection.

## EXTRAS

**Jerk Sauce *.50***

#### Awaze Sauce *.50*

**Injera *2***

#### Red Sea Sauce *5*

*\*\*Consuming raw or undercooked meats, poultry, seafood, shellfish, eggs, ,or unpasteurized milk may increase your risk of food borne illness.*