

Appetizers

FUOLE NACHOS

Pure of lava beans with tomatoes, onions, homage jalapeño cottage cheese and garlic served with pita bread.
\$4.50

VEGETARIAN SAMBUSSA

Pastry shell filled with sautéed onions, lentils, garlic, cilantro and jalapeños.
2 for \$3.50

MEAT SAMBUSSA

Pastry shell filled with ground beef, onion, garlic cilantro and jalapeños.
2 for \$3.50

Salads

HOUSE SALAD

Crisp romaine hearts and croûtons in a creamy classic Caesar dressing.
\$5

TIMATIM SALAD

Fresh romaine, tomato, red onion, jalapeños and cilantro tossed with house dressing.
\$5.50

Soups

CUP

\$3.50

BOWL

\$5.50

*Please ask for available soups

Vegetarian

SPINACH TEBSIE

Sautéed fresh spinach, onions, garlic and tomatoes seasoned with white pepper.
\$10

FASOLEYA

Fresh green beans, potatoes, carrots, onions, garlic, simmered with vegetable broth and served with injera.
\$10

CAWLO

Sautéed fresh cabbage, carrots, potatoes, onions, garlic, ginger and olive oil seasoned with curry.
\$10

SHIRO

Highly seasoned puree of ground yellow split peas cooked with onion tomato and clarified spiced butter or olive oil.
\$10

TIMITIMO

Split red lentils, sautéed onion, tomato, pure olive oil, simmered in berbere vegetable broth.
\$9

AYENE ATER

Yellow split peas, red onion, garlic, ginger, cilantro, situated with olive oil and simmered with vegetable broth.
\$10

VEGETARIAN SAMPLER (feeds 2)

Can't decide what to get? This dish tastefully samples each vegetarian dish.
\$20

Beef

ZEGENIE

Chopped tips of lean beef sautéed with onion, tomato puree and garlic, simmered ginger in a berbere sauce.
\$11

FASOLYA BESEGA

Sautéed lean beef, green beans, onion and carrot seasoned with white pepper and garlic.
\$11

MICHET ABESH

Ground lean beef, garlic, ginger, onion sautéed with olive oil simmered in berbere sauce.
\$10.50

TIBSIE

Chopped tips of lean beef sautéed with onion, tomato and jalapeño or green pepper.
\$11

ZEGENIE FITFET

Pieces of injera dipped into zegenin sauce seasoned with clarified spice butter.
\$11.50

Poultry

TIBSIE DERHO

Chicken drumstick, onion, tomato sauce, cooked and with berbere sauce, seasoned with clarified spiced butter.
\$11

TIBSIE DERHO

Chopped chicken breast sautéed with olive oil, tomatoes, garlic, cilantro and seasoned in clarified spiced butter.
\$10.50

DERHO FITFET

Pieces of injera dipped into derho sauce seasoned with clarified spiced butter.
\$11

POULTRY SAMPLER (feeds 2)

Sample Tsebhie Derho and Tesbsie Derho in this delightful poultry sampler.
\$20

Seafood

TSEBHIE SHRIMP

Jumbo shrimp, onion, tomato sauce, cooked and simmered with berbere sauce, seasoned with clarified butter.
\$11.50

TIBSIE JUMBO SHRIMP

Shrimp, onion, tomato, garlic, cilantro, sautéed with olive oil, seasoned with clarified spiced butter.
\$11.50

FISH TIBSIE

Cubed and marinated fish of the day with lemon sauce, sautéed with onion, tomatoes, green pepper, garlic and ginger.
\$11.50

Chef Teddy's Specials

CURRY LAMB

Chopped and marinated lamb sautéed with onions, jalapeños and tomato simmered in curry sauce. Served with vegetables and mixed rice.

\$11.50

CURRY CHICKEN

Chopped and marinated chicken sautéed with onions, jalapeños and tomatoes, simmered in curry. Served with vegetables and mixed rice.

\$11

JUMBO SHRIMP

Marinated jumbo shrimp sautéed with onions, jalapeños and tomatoes, simmered in curry sauces and served with vegetables and mixed rice.

\$11.50

SPECIAL TIBSIE

Cubes of beef sautéed with onions, green peppers, tomatoes and seasoned with fresh pepper, black pepper and served with mixed rice.

\$10.50

Breakfast Favorites

ALL AMERICAN VEGETARIAN

Two eggs cooked any style served with toast and hash browns.

\$8

GARDEN OMELET

Three eggs filled with sautéed mushrooms, onion, tomatoes, green pepper and cheddar cheese served with hash browns and toast.

\$9

HARVEST FRESH FRITTATA

Three egg frittata filled with sautéed mushroom, onion, tomatoes, green pepper and cheddar cheese, served with hash browns and toast.

\$10

FUOLE

Puree of lava beans, sautéed onions, tomatoes, jalapeños and garlic garnished with fresh tomato and jalapeño. Served with French bread.

\$9

BANNY FITFET

Pieces of French bread dipped in selsi sauce.

\$9

SELSI FITFET

Pieces of injera dipped in selsi sauce and seasoned with special spiced butter.

\$9

Questions? Special Requests? Call today!

(651) 600 6567