

ABYSSINIA ETHIOPIAN RESTAURANT

LUNCH MENU

BEVERAGES

COCA COLA PRODUCTS \$0.99

Coke, Diet Coke, Sprite, Fanta and Dr. Pepper.

PEPSI COLA PRODUCTS \$0.99

Pepsi, Diet Pepsi, Mountain Dew, Diet Mountain Dew and Sunkist.

OTHER SODAS \$0.99

Canada Dry Ginger Ale, Schweppes Ginger Ale, Schweppes Club Soda and Soda Water.

PERRIER BOTTLED WATER \$1.49

A French brand of bottled mineral water made from a spring in Vergèze in the Gard département.

OTHER BOTTLED WATER \$0.99

A national brand mineral water.

GLASS OF FRUIT JUICE \$1.99

Mango/ Guava/ Passion Fruit/ Apple/ Cranberry/ Pineapple Juice

LELA JUICE \$2.49

A special house blend of mango, cranberry and guava juices.

FRESHLY BREWED ETHIOPIAN COFFEE \$1.49

Freshly ground Ethiopian coffee brewed with special Ethiopian herbs and spices.

SPICED ETHIOPIAN TEA \$1.49

Fresh tea brewed with special Ethiopian herbs and spices. Served hot.

APPETIZERS

BEEF SAMBUSA \$1.99

Pastry shell filled with freshly minced beef mixed with green peppers, onions, special herbs and a hint of garlic. It is cooked to a golden brown color.

LENTIL SAMBUSA \$1.99

Pastry shell filled with slowly cooked green lentil mixed with green peppers, onions, special herbs and a hint of garlic. It is cooked to a golden brown color.

SALADS

TIMATIM SALAD \$2.99

Freshly chopped red tomatoes mixed with a touch of red onion and green bell peppers tossed in our special house dressing.

TIMATIM FITFIT \$3.99

Freshly chopped red tomatoes mixed with a touch of red onion and green bell peppers and crumbled "injera" tossed in a lemon and oil vinaigrette.

YETIMATIM FITFIT \$3.99

Freshly chopped red tomatoes mixed with a touch of red onion and green chili hot peppers and crumbled "injera" tossed in a lemon and oil vinaigrette.

ETHIOPIAN HOUSE SALAD \$2.99

Fresh lettuce hearts, few slices of red tomatoes, onion and green bell peppers tossed in our special house dressing.

MEAT DISHES

***All entrees come with one side and "Injera"*

("Injera" is a yeast-risen flatbread with a unique, slightly spongy texture. Traditionally made out of teff flour; it is a national dish in Ethiopia).

KAY WAT \$7.99

Cubes of prime tender beef cooked with olive oil and spices and then slowly simmered in spicy red pepper sauce, fresh garlic, onion and our special seasoned house butter.

BERE ALICHA \$7.99

Cube-cut pieces of prime tender beef slowly braised in Abyssinia special turmeric sauce, a touch of ginger, fresh garlic and green peppers.

YEBEG WAT \$7.99

Cube-cut pieces of lamb tenderloin cooked with olive oil and spices and then slowly simmered in spicy red pepper sauce, fresh garlic, onion and our special seasoned house butter.

YEBEG ALICHA \$7.99

Cube-cut pieces of lamb tenderloin slowly braised in Abyssinia special turmeric sauce, a touch of ginger, fresh garlic and green peppers.

FIYEL (GOAT) WAT \$9.49

Goat meat cut to size and then cooked with olive oil and spices and then slowly simmered in spicy red pepper sauce, fresh garlic, onion and our special seasoned house butter.

GOAT CURRY \$9.49

Goat meat cut to size and then slowly braised in Abyssinia special curry sauce, a touch of ginger, fresh garlic and green peppers.

15% gratuity included for parties of 6 or more.

www.abyssiniarestaurant.net



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VEGETARIAN DISHES

MISER WAT \$6.99

Cracked red lentils cooked in a specially prepared red pepper sauce (berbere), fresh garlic, onion and seasoning. Served with your choice of cabbage or collard greens.

KIK ALICHA \$6.99

Cracked yellow peas cooked in special turmeric sauce. Served with your choice of cabbage or collard greens.

SHIRO \$6.99

Regular shiro comprised of beans cooked with onion and garlic. Served with your choice of cabbage or collard greens.

YE'ABESHA GOMEN \$6.99

Collard greens cooked with an Ethiopian-style spiced butter flavored with fresh garlic, onions, cardamom and other Ethiopian spices

ATAKILT WOT \$6.99

Fresh string beans and long cut carrot are cooked in tomato sauce, tomatoes and onions and our rich blend of seasonings.

VEGETARIAN COMBINATION \$8.79

Our veggie platter is composed of split red lentils, cracked yellow peas, house salad, cabbage, string beans and collard greens.

CHICKEN DISHES

DORO WAT TIBS \$8.99

Marinated boneless skinless tender chicken cooked with olive oil and spices and then slowly simmered in spicy red pepper sauce, fresh garlic, onion and our special seasoned house butter.

DORO (CHICKEN) CURRY \$8.99

Cube-cut pieces of boneless skinless chicken breast tenderloin slowly braised in Abyssinia special curry sauce and spices then blended with a touch of ginger, fresh garlic and green peppers and finally cooked to perfection. (Mild)

SIDE ITEMS

EXTRA SIDE ITEM \$2.59

Collard greens, cracked yellow peas, fresh sautéed green beans, red lentils, steamed white/brown rice, house salad, Ethiopian-style cabbage.

Extra Injera Roll \$0.50

DESSERTS

***Inquire from your server for availability.*

BAKLAVA \$3.49


A rich, sweet pastry made of layers of filo dough filled with chopped nuts, brushed with a touch of butter and sweetened with homemade syrup. It is baked to a golden brown color.

TIRAMISU CAKE \$4.49

Three layers of espresso-soaked cake, filled with mascarpone custard and topped with cocoa powder and whipped cream.

NEW YORK CHEESECAKE \$4.49

Decadent, creamy New York style cheesecake with no added sugar atop a delicious graham crust.



15% gratuity included for parties of 6 or more.

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