

Entree - Poultry

Doro Key Wot: *chicken legs simmered in spicy hot sauce. Served with hard-boiled egg, (spicy)*

Entree - Lamb

Yebeg Wot: *tender pieces of lamb simmered in mild sauce (curry) seasoned with spices and fresh herbs. (mild)*

Vegetarian Entree

Miser Wot: *split lentils simmered in spicy hot **berbere** (CAYENNE) sauce. (Spicy)*

Kik Aletcha: *yellow split peas simmered in a mild and flavorful onion & herb sauce (mild)*

Tikile Gomen: *cabbage and carrots simmered in mild sauce (mild)*

Kosta: *spinach and potato simmered with red onions, garlic, olive oil, fresh herbs & spices (mild)*

All dishes are served with **injera** (flat bread made of wheat & Teff)

Ethiopian Coffee Ceremony

Delicious Herb infused roasted coffee lovingly prepared in the traditional Ethiopian way.

Ask your server for the recommended wines to compliment these flavors!