

Kay Seer Selata

\$7.25

Chopped beets, potatoes, sliced onion, and seeded jalapenos served with fresh lime vinaigrette.

Azifah Selata

\$7.25

Lentils sautéed with sliced onions, and seeded jalapenos in a fresh lime vinaigrette.

Ye-timatim Fitfit

\$7.25

Diced tomatoes, onions, jalapenos, and shredded pieces of injera with a fresh lime vinaigrette.

Demera Tibs Selata

\$8.94

Prime beef sautéed with onion, garlic, and cardamom served on romaine lettuce with our delicious honey wine based dressing.

Appetizers

Beef Sambussa

\$4.75

3 smaller fried dumplings with a filling of minced prime beef, with Demera's Sambusa Mix. Sautéed onions, bell peppers and our special combination of Demera seasonings and a hint of spices.

Chicken Sambussa

\$4.75

3 smaller fried dumplings filled with breast meat and Demera's Sambusa Mix.

Tuna Sambussa

\$4.75

3 smaller fried dumplings stuffed with tuna, & Demera's Sambusa Mix.

Lentil Sambussa

\$4.75

2 large fried dumplings with spinach, & Demera's Sambusa Mix.

Spinach Sambussa

\$4.75

2 large dough shells filled with spinach.

Sambussa Sampler

\$6.95

A five piece combination of each of our sambussa options.

Ambasha

\$5.95

Traditional mildly sweet skillet baked bread served with a choice of: A. Ayib be Mitmita - ethiopian cheese with Mitmita and spiced butter. B. Ayib be Gomen - ethiopian cheese flavored with collard greens.

Appetizer Messob

\$8.25

Combination of sambussa sampler and ambasha.

Messob

Vegetarian Messob

\$14.95

For Two **\$28.95**, Beyanetu (for One) **\$17.50**, Beyanetu (for Two) **\$32.00**

Select from vegetarian options lists. for one: choice of any four vegetarian options, for two: choice of any six vegetarian options, Choice of any six vegetarian options. C. Beyanetu - combination of all nine of our Vegetarian options

Vegetarian

Ye-Misir Wot

\$10.95

Split red lentils stewed in our deliciously rich berbere sauce with onions, garlic, and ginger.

Ye-Shimbra Assa

\$12.95

Ground chickpeas shaped into dough pieces and cooked in our special berbere sauce.

Kik Alich

\$10.95

Yellow split peas prepared with onion, garlic, ginger, and turmeric.

Shiro

\$12.95

Mixed legumes prepared with ginger root, rue seed, bishops weed and garlic and cooked with our Demera seasoning.

Gomen

\$10.95

Chopped collard greens sautéed with onions, garlic and ginger and then lightly mixed with sliced and seeded jalapenos.

Quosta

\$10.95

Chopped spinach sautéed with onions, garlic, ginger, and Demera seasoning.

Tikle Gomen

\$10.95

Cabbage and carrot cooked with onion, garlic and ginger and seasoned with seeded jalapenos.

Ye-Dinich ena Carrot Alich

\$10.95

Potatoes and carrots stewed with onions, garlic, ginger, tumeric, and special Demera seasoning.

Kayseer Ena Carrot Tibs

\$11.50

Beets and carrots cooked with onion, garlic, ginger and special Demera seasoning with a hint of seasoning and finished off with seeded jalapenos.

Entree

Lamb Entrees

Ye-beg Wot

\$14.50

Tender pieces of cubed and bone-in lamb marinated in onions, garlic, and ginger root and stewed in our special Demera spicy sauce.

Ye-beg Alich

\$14.50

Tender pieces of cubed and bone-in lamb marinated in onions, garlic, sliced, and seeded jalapeños and ginger root stewed in our Demera mild sauce

Lega Tibs

\$14.95

Tender pieces of cubed lamb sautéed in olive oil seasoned with onion, fresh tomatoes, garlic, sliced jalapenos, awazé, and rosemary.

Derek Tibs

\$15.50

Savory cubed lamb dry-sautéed with onions, sliced, and seeded jalapenos in special Demera seasoning.

Goden Tibs

\$16.95

Sizzling platter of lamb ribs grilled with a blend of onions, tomatoes, and sliced, seeded jalapenos.

Chicken Entrees

Doro Wot

\$14.00

Two chicken drumsticks marinated in lemon then stewed in a delicious spicy berbere sauce with onions, garlic and ginger root, served with hardboiled egg and a side of ayib cheese.

Doro Alich

\$13.50

Two chicken drumsticks marinated in lemon and stewed in a special mild sauce of onions, garlic, ginger, sliced jalapeños and rosemary; served with hardboiled egg and a side of ayib cheese.

Ye-doro Tibs

\$13.75

Chicken breast cubes marinated in lemon juice and garlic, then sautéed with onions, tomato, sliced jalapeños and rosemary; spicy, medium or mild.

Beef Entrees

Ye-Siga Wot

\$13.95

Beef stewed with our spicy berbere sauce, flavored with onions, garlic, and ginger root.

Ye-Siga Alich

\$13.75, Add Firfir \$2.00

Beef stewed in our mild sauce of onions, garlic, ginger root, and turmeric.

Sides

Extra Vegetarian Side

\$3.00

Extra Stew Side

\$3.75

Extra Tibs Side

\$4.00

Gluten Free Injera

\$2.50

Extra Injera

\$1.00

Ayib (Ethiopian Cheese)

\$3.00

Ambasha (Ethiopian Bread)

\$3.50

Seafood

Ye-Asa Wot

\$15.00

Boneless tilapia fillets cooked in spicy berbere sauce with onion, garlic, and ginger roots.

Ye-Asa Tibs

\$16.25

Pan-fried whole fish with onion, garlic, jalapeños, ethiopian spice, and awaze.

Ye-Shrimp Tibs

\$15.25

Sautéed shrimp marinated in honey wine, rosemary, awazé sauce, jalapenos, onions, and tomatoes.

Ye-Shrimp Wot

\$15.00

Shrimp in spicy berbere sauce with onion, garlic, and ginger roots.

Ye-Asa Lebleb

\$15.25

Fillets of tilapia sautéed with onions, tomatoes, garlic, ginger, with mitmita, and jalapenos.

Desserts

Missionary's Delight

\$3.75

Vanilla ice cream; choice of rich chocolate sauce or sweet mango juice toppings.

Basil Lime Sorbet

\$3.75

Fresh basil and freshly squeezed lime transformed and sweetened into a refreshing vegan and gluten free treat.

Sambussa Turnovers

\$5.00

Sweet pastry filled with almonds, walnuts, cardamom, rose water, and saffron served over our very own raspberry sauce.

Baklava

\$5.50

Rich pastry made from layers of phyllo dough filled with honey, walnuts, and pistachios.

Ethiopian Style Tiramisu

\$6.00

Ladyfinger cookies in our organic buna (coffee) and brandy layered with mascarpone cheese.

Hibist Volcano

\$6.50

Vanilla ice cream, hibist, lemon sauce, cinnamon, cardamom, and cloves.