



Addisu Ethiopian

BEEF DISHES

All served with teff injera (bread used for eating the sauces).

- | | |
|---|----------------|
| 1. #1 Kitfo | \$12.95 |
| <i>Finely chopped prime beef, mixed with spiced butter, mitmita (seasoned hot pepper). Served raw like steak tartar, rare or well done.</i> | |
| 2. #2 Tibs | \$11.95 |
| <i>Tender beef cubes sauteed with Ethiopian seasoning and cooked to your taste with hot green peppers.</i> | |
| 3. #3 Yessiga Wet | \$10.95 |
| <i>Beef strips specially seasoned berbere (hot pepper) sauce. Choice of hot or mild.</i> | |
| 4. #4 Gomen Bessiga | \$10.95 |
| <i>Sauteed selected cut of prime beef seasoned with garlic, onions and ginger, then finished with boiled collard greens.</i> | |
| 5. #5 Addisu Special Afaagn | \$12.00 |
| <i>Western Ethiopia's famous dish! Ground beef, hot peppers, garlic, ginger and a blend of spices. Choice of hot or mild.</i> | |

POULTRY DISHES

- | | |
|---|----------------|
| 9. #9 Doro Wet | \$10.95 |
| <i>Tender chicken gently simmered in seasoned berbere (hot pepper) sauce with hard boiled eggs.</i> | |
| 11. #11 Doro Tibs | \$10.95 |

LAMB DISHES

- | | |
|---|----------------|
| 6. #6 Ye'beg Wet | \$10.95 |
| <i>Lamb stew seasoned and hearty. Comes with berbere (hot pepper) sauce.</i> | |
| 7. #7 Ye'beg Aliche | \$10.95 |
| <i>Tender pieces of lamb marinated with butter then sauteed with ginger, garlic, green peppers and curry (mild).</i> | |
| 8. #8 Ye'beg Tibs | \$11.95 |
| <i>Tender cubes of lamb barely sauteed with onions, green peppers, black pepper, fresh rosemary and other exotic herbs.</i> | |

VEGETARIAN DISHES

- | | |
|--|---------------|
| 12. #12 Yemisir Wet | \$9.95 |
| <i>Split lentils with garlic, onions, canola oil and finished with berbere (hot pepper) sauce.</i> | |
| 13. #13 Yedifin mirir Wet | \$9.95 |
| <i>Whole lentils with garlic, onions, canola oil and sliced green peppers.</i> | |
| 14. #14 Yekikk Aliche | \$9.95 |
| <i>Mild yellow split peas cooked with onions, garlic and sliced green peppers.</i> | |
| 13. #13 Yedifin misir Wet | \$9.95 |
| <i>Whole lentils with garlic, onions, canola oil and sliced green peppers.</i> | |
| 16. #16 Cabbage & Potatoes | \$9.95 |
| <i>A special blend of cut up and cooked cabbage, fried potatoe slices, onions and mild spices.</i> | |
| 14. #14 Fasolya | \$9.95 |
| <i>String beans, carrots and onions sauteed in a blend of exotic spices.</i> | |
| 17. #17 Addisu Special Salad | \$9.95 |
| <i>Selected lettuce, tomatoes, onions and dressed with Addisu's specially seasoned salad dressing.</i> | |

- | | |
|--|----------------|
| 18. #18 Special Blend of Beans | \$10.95 |
| <i>Beans sauteed with tomatoes, onions and garlic, finished with awaze sauce.</i> | |
| 19. #19 Special Shero | \$10.95 |
| <i>Yellow split peas with a litter berbere (hot pepper) sauce.</i> | |
| 20. #20 Vegetarian Combination | \$12.00 |
| <i>Consists of small portions of Yemisir Wet, Yekikk Aliche, Fasolya and Cabbage & potatoes.</i> | |