

## **Hawi Ethiopian Cuisine Menu**

### **APPETIZERS**

#### **Sambusa [5]**

Pastry shells filled with vegetables or spiced beef.

#### **Suff Fitifit [8]**

Injera dipped in homemade sunflower milk with fresh onions, jalapeños and herbs.

#### **Katenga [5]**

Toasted Injera lightly coated with berbere and butter.

#### **Azifa [5]**

Crushed whole lentils seasoned with mustard seed and olive oil.

#### **Mushroom tibs [8]**

Sautéed mushrooms, onions and jalapeños seasoned with berbere sauce.

#### **Yater Kik Fitfit [6]**

Specially seasoned split peas and jalapeños mixed in with Injera.

#### **Avocado Salad [8]**

Fresh tomatoes, onions and avocados mixed with a house dressing.

#### **Timatim Salad [5]**

Fresh tomatoes, onions and jalapeños with olive oil and lemon juice

### **Entrées**

All Entrée are served with Injera and two veggie side dishes.

#### **Beef [16]**

##### **Tibs**

Beef cubes sautéed with Ethiopian seasoning and cooked with jalapeños and onions.

##### **Awaze Tibs**

Boneless beef, sautéed onions, fresh tomatoes, green peppers and finished with awaze.

### **Kwanata Firfir**

Seasoned and dried beef sautéed with red wine and finished with berbere sauce and pieces of Injera dipped in it.

### **Tibs Wat**

Prime beef cooked in specially seasoned berbere sauce.

### **Bozena Shiro**

Beef cooked in a spicy chickpeas stew.

### **Lamb [17]**

#### **Yebeg Wat**

Tender lamb meat braised in red pepper sauce with assorted spices.

#### **Yebeg Alich**

Mild lamb stew delicately seasoned with garlic, ginger and turmeric.

#### **Yebeg Tibs**

Tender boneless lamb marinated in wine and sautéed to perfection

#### **Gomen Besiga**

Lamb and collard greens cooked in butter and seasoned with spices.

### **Chicken [15]**

#### **Doro Wat**

Chicken drumsticks cooked in berbere sauce flavored with seasoned butter, with a boiled egg.

#### **Doro Alich**

Chicken drumsticks cooked in mild stew.

#### **Doro Tibs**

Cubes of boneless chicken sautéed with onions, tomatoes and jalapeños and finished with berbere.

## **Vegetarian [14]**

### **Misir Wat**

Split red lentils simmered in red pepper sauce.

### **Yater Kik Alich**

Split peas cooked in mild sauce with garlic, ginger and onion

### **Shiro**

Chickpeas stew cooked with onions

### **Gomen**

Collard greens seasoned with fresh garlic and ginger.

### **Keysir Alich**

Red beets and carrots cooked in a mild spiced sauce.

### **Yatakilt Alich**

Mixed vegetables: fresh carrots, potatoes and cabbage cooked with garlic and ginger.

### **Fasolia**

String beans and carrots sautéed in caramelized onions.

## **Chef's Specialty [20]**

### **Kitfo**

Steak tartar seasoned in butter infused with herbs and spices and mitmita.

Served raw, rare or well done.

### **Beef Dulet**

Minced beef, onion and jalapeños cooked in butter and spices, served with ayib

(Optional to have raw or rare)

### **Derek Tibs**

Sliced spiced beef, onions and jalapeños, marinated in wine and awaze grilled to perfection, served with three sides of vegetables.

## **Gored Gored**

Tender beef cubes dipped in butter and seasoned with berbere, served raw with three sides of vegetables

## **Combinations**

\*\$6 sharing fee for combinations

### **Veggie Combo**

Platter of all 8 veggie dishes

For 1=17 for 2=32 for 3=47 for 4=59

### **Meat Combo**

Choice of two meat and three vegetables

For 1=18 for 2=34 for 3=50 for 4=60

### **Special Combo**

Kitfo, Derek tibs, doro wat and 2 veggie side dish, served with ayib

For 2=36 for 3=52 for 4=65