

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