

HAIGET'S

ETHIOPIAN ENTRÉES

All Ethiopian Entrees are served with Injera and a choice of One Side for Lunch and Two Sides for Dinner.

TIBS Tender beef, chicken or Lamb cubes sautéed with onions, tomatoes, garlic and jalapeno peppers cooked with Kibe (Ethiopian clarified butter).

	LUNCH	DINNER
🔥 CHICKEN	9.99	13.99
🔥 BEEF	10.99	14.99
🔥 LAMB	14.99	18.99

DORO WOT 🔥🔥🔥 Chicken drumsticks slow cooked with onions, Berbere (Ethiopian chilli powder), ginger, garlic, Korerima (native Ethiopian spice), and Kibe (Ethiopian clarified butter) served with a hardboiled egg.

11.99 15.99

SIGA WOT 🔥🔥🔥 Slow cooked beef with Berbere (Ethiopian chilli powder), onions, ginger, garlic, Kibe (Ethiopian clarified butter), and Korerima (native Ethiopian spice).

11.99 15.99

YEBEG ALICHA FITFIT Tender Lamb cooked in mild sauce with onions, ginger, garlic, and Kibe (Ethiopian clarified butter). Mixed with shredded injera and garnished with jalapeno peppers.

12.0 16.99

YEMSIR WOT 🔥🔥 Split red lentils sauce cooked with onions, tomatoes, garlic, ginger and Berbere (Ethiopian chilli powder).

9.5 12.99

SHIRO 🔥 Ground chick peas seasoned with Berbere (Ethiopian chilli powder) and cooked with tomatoes and chopped onions.

9.5 12.99

TRADITIONAL MESOB DINING

Traditional group dining, served on a tray. Same portions and pricing for lunch and dinner. No utensils needed.

MESOB VEGETARIAN a choice of Shiro or Yemsir wot and three sides.

15.99

MESOB MEAT a choice of one meat entree and three sides.

TIBS	🔥 CHICKEN	18.99
	🔥 BEEF	19.5
	🔥 LAMB	25.0

DORO WOT 22.5

SIGA WOT 22.5

YEBEG ALICHA FITFIT 20.0

SPICE METER

EXTREMELY SPICY 🔥🔥🔥

VERY SPICY 🔥🔥

SPICY 🔥

APPETIZERS

BEEF SAMOSAS 6.95

2 pieces of pastry shells filled with ground beef sautéed with garlic, black pepper, jalapeno peppers and garnished with cilantro.

VEGETARIAN SAMOSAS 5.99

2 pieces of pastry shells filled with sautéed potatoes, carrots, jalapeno peppers and black pepper garnished with cilantro.

YETIMATIM FITFIT 4.5

Shredded Injera mixed with tomatoes, jalapeno peppers and onions tossed with olive oil and garlic.

SIDES

- all sides are vegetarian -

Additional sides to any entrée will be \$3.25

AVOCADO SALAD

Cubed pieces of avocado mixed with tomatoes, onions, and jalapeno peppers dressed with our house vinaigrette.

MSIR KIK

Split red lentils seasoned with garlic and ginger made into a mild sauce.

MANGO SALAD

Large mango cubes mixed with cilantro and a pinch of chili powder.

GOMEN/SUKUMAWIKI

Kales cooked with onions, tomatoes, garlic, and olive oil.

YEDENICH WOT

Potatoes and carrots cooked with onions, ginger, garlic, and olive oil.

PHOSOLEA

Green beans cooked with carrots, onions and potatoes.

ATAKLIT ALICHA

Cabbage, carrots, and potatoes cooked with onions and a pinch of turmeric, garnished with jalapeno peppers.

KEYSIR

Beets cooked with onions, potatoes and olive oil.

CHIPS MASALA OR REGULAR CHIPS

Julienne cut potatoes, dried mint, red pepper, black pepper and lemon juice, deep fried to golden brown.

STEAMED CABBAGE

Shredded pieces of cabbage steamed with onions and tomatoes.

KOSTA/SPINACH

Spinach sautéed with onions and olive oil.

SENIG 🔥🔥

Jalapeno peppers stuffed with sautéed onions and tomatoes.

SELATA

Shredded lettuce with onions, jalapenos, tomatoes and our house vinaigrette.

KACHUMBARI

A mixture of tomatoes, jalapenos, and onions all tossed in our house vinaigrette.

PILAU Rice cooked with onions, garlic, tomatoes, and Kenyan masala spice. 2.0

INJERA Ethiopian flat sourdough (1 PIECE) 2.0 bread.

MANDAZI (3 PIECES) 2.0 Kenyan sweet deep fried bread.

CHAPATI Kenyan sweet flat bread.(1 PIECE) 2.0

BY THE DOZEN

DOZEN BEEF SAMOSAS 20.99

DOZEN VEGGIE SAMOSA 15.99

DOZEN MANDAZI 9.99

DOZEN CHAPATI 18.99

TEN INJERA 11.99

KENYAN ENTRÉES

All Kenyan Entrees are served with a choice of One Side for Lunch and Two Sides for Dinner.

UGALI

(White corn flour added in hot boiling water and stirred in to a soft compact form of a cake) served with your choice of meat.

	LUNCH	DINNER
BEEF STEW	9.99	10.99
🔥 TIBS CHICKEN	9.99	13.99
🔥 TIBS BEEF	10.99	14.99
🔥 TIBS LAMB	14.99	18.99

PILAU MASALA WITH BEEF STEW

Rice cooked with onions, garlic, tomatoes, and Kenyan masala spice served with Beef stew. 9.99 12.99

FISH AND CHIPS

Grilled Salmon, prepared in our home made soy sauce base marinade. Served with chips (French fries). 9.99 12.99

SAUSAGE AND CHIPS

Kenyan beef or pork sausage deep fried to golden brown. Served with chips (French fries). 8.99 10.99

MUKIMO AND BEEF STEW

Mashed potatoes, peas, and spinach sautéed with onions and butter served with beef stew. 9.99 11.99

CHAPATI AND BEEF STEW

Beef stew served with chapati (Kenyan sweet flat bread). 9.99 12.99

CHAPATI AND NDENGU

Mung beans cooked with onions, tomatoes, garlic, and Royco (Kenyan spice) served with one chapati (Kenyan sweet flat bread). 8.99 10.99

CHAPATI WRAP

Choice of chicken or beef wrapped in chapati (Kenyan sweet flat bread) with lettuce and Kachumbari (mixture of tomatoes, onions, jalapenos peppers with our house vinaigrette). 10.99 13.99

DINNER SPECIAL

(Friday and Saturday only)

KUKU MFALME

Maple glazed chicken oven roasted to perfection. Served with two sides. 14.99

BEVERAGES

SOFT DRINKS 2.5

Diet Coke, Dr. Pepper, Lemonade. Bottled Coke, Sprite and Fanta with cane sugar (same soft drink served in Africa)

SHAI (Ethiopian hot Tea) 2.65

CHAI MASALA 2.65 (Kenyan hot tea made with milk)

ICE TEA 1.99

REGULAR COFFEE 2.65

MILO (Kenyan Hot chocolate) 1.99

COFFEE CEREMONY Traditional Ethiopian coffee ceremony. Please call to book. MAX OF 6 PEOPLE 35.0

CATERING

Call for catering at your next event and we will gladly bring our delicious cuisine.