

CATERING MENU

All orders must be placed at least 2 business days prior to the event.

A credit card will be required to hold the date & reservation.

Small order feeds 10-15 people

Large order feeds 25-30 people

STARTERS

SAMBUSA

Spinach tortilla filled with black lentils, leeks, ginger, garlic and jalapeños

Small \$80

Large \$130

TURMERIC CHICKEN SKEWER

Free range chicken breast marinated in turmeric ginger sauce

Small \$190

Large \$250

ROASTED PEPPER AND BERBERE HUMMUS

Garbanzo beans, roasted peppers, tahini, berbere, garlic, evoo, lemon juice and sea salt; served with pita bread

Small \$40

Large \$80

DOUBLE BAKED AWAZE CHICKEN WINGS

Free range chicken wings marinated in awaze sauce (Ethiopian hot sauce) served with yogurt parsley dip

Small \$250

Large \$300

SANDWICH PLATTERS

CILANTRO LIME TURMERIC GRILLED CHICKEN

Small \$180

Large \$300

VEGETARIAN DELIGHT WRAP

Small \$150

Large \$270

SALADS

MELA MELA

Lettuce, red and green tomatoes, jalapenos, cucumbers, onions, parsley, garlic, ginger and marinated garbanzo beans served with chef's special dressing

Small \$125

Large \$175

COUSCOUS SALAD

Couscous, mixed fresh herbs, cherry tomatoes, Kalamata olive, Himalayan pink salt

Small \$150

Large \$235

QUINOA KALE SALAD

Kale, quinoa, onion, garlic, ginger, tomatoes, cumin, infused olive oil

Small \$160

Large \$220

RATATOUILLE SALAD

Beets, squash, zucchini, potatoes, tomatoes, parsley, and garlic with house made avocado mayo

Small \$125

Large \$210

COLD BREATH

Ginger marinated tomatoes, cucumbers, red onions, beets, olives, and garbanzo beans

Small \$150

Large \$235

ETHIOPIAN STYLE SALAD

Lettuce, tomatoes, onions, and garbanzo beans served with special house dressing

small \$75

Large \$235

VEGETARIAN | VEGAN

Injera can be substituted with turmeric rice, couscous or pita bread

VEGGIE TIBS

Sautéed Portobello mushrooms, onions, garlic, ginger, tomatoes, red and green bell peppers, mitmita, and jalapenos

Small \$150

Large \$280

MISIR WOT

Red lentils simmered in berbere sauce, ginger, garlic, onions, false cardamom, sea salt and pepper

Small \$110

Large \$220

VEGGIE KITFO

Portobello mushrooms seasoned with Ethiopian spices, red onions, Anaheim peppers, garlic, ginger and herb infused evoo

Small \$225

Large \$285

MUSHROOM WOT

Mushroom cooked in berbere sauce, organic herbs and infused evoo

Small \$175

Large \$250

VEGGIE PLATTER

Misir wot, yellow split peas, collard greens, beats and potatoes, gingered purple cabbage and sting beans and carrots

Small \$200

Large \$300

SHIRO WOT

Chickpea powder simmered in onions, garlic, tomato sauce and herbs

Small \$150

Large \$260

PASTA AND RICE ENTREES

TURMERIC RICE

Small \$80

Large \$135

ETHIOPIAN STYLE SPICY PASTA SELTATA

Small \$150

Large \$250

ETHIOPIAN STYLE COUSCOUS

Small \$140

Large \$200

MEAT AND FISH ENTREES

**Injera can be substituted with turmeric rice, couscous, pita or quinoa.
We proudly serve locally sourced grass fed beef and free range chicken.**

ASA WOT (FISH GOULASH)

Wild caught cod fish, onion, garlic, ginger, cumin, berbere, herb-infused evoo

Small \$180

Large \$260

CHICKEN MUSHROOM

Free range chicken breast and shiitake mushrooms sautéed with organic herbs

Small \$225

Large \$325

SHRIMP TIBS

Sautéed shrimp with onions, garlic, ginger, berbere and rosemary

Small \$185

Large \$260

LAMB TIBS

lamb sautéed with garlic, ginger, onions, clarified butter and herbs

Small \$235

Large \$330

ASA KITFO (AHI TUNA TARTAR)

Wild caught sushi grade ahi tuna, mitmita, false cardamom, herb infused olive oil, Himalayan pink salt

Small \$250

Large \$365

BEEF TIBS

grass fed beef, sauteed with garlic, ginger, onions, clarified butter (ghee) and herbs

Small \$220

Large \$300

SIDE DISHES

Small: \$125 Large: \$230

YELLOW SPLIT PEAS

GOMEN (COLLARD GREENS)

STRING BEANS & CARROTS

BEETS & POTATOES

GINGERED CABBAGE

DESSERTS

TEFF COCOA CAKE OR CITRUS MINI CAKE

Small \$80

Large \$160

CHOCOLATE COFFEE CAKE - MADE WITH ETHIOPIAN COFFEE

small \$80

Large \$180

TIRAMISU

Small \$70

Large \$135

OUR SIGNATURE COOKIES - ASK FOR PLATTER SELECTION

small \$80

Large \$135