

Mela Bistro

MODERN ETHIOPIAN CUISINE

STARTERS

TURMERIC CHICKEN SKEWER \$12

Free range chicken breast marinated in turmeric ginger sauce

DOUBLE BAKED AWAZE CHICKEN WINGS \$12

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

SAMBUSA (V) \$7

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

ROASTED PEPPER AND BERBERE HUMMUS (V) \$9

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

SOUPS

LENTIL TURMERIC (V) \$6

fire roasted corn, lentils, garlic, ginger, shallots, turmeric, sea salt and pepper (V)

SALADS & BOWLS

TOMATOES & CUCUMBERS (V) \$13

ginger marinated tomatoes, cucumbers, red onions, yellow beets, olives, radishes, and garbanzo beans

MELA MELA (V) \$13

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

FROM THE OCEAN

all dishes served with Injera (you can substitute with turmeric rice, couscous or pita bread)

GORED GORED \$23

Cobed wild caught sushi grade ahi tuna

SHRIMP TIBS \$17

sauteed shrimp with onions, garlic, ginger, berbere, rosemary, cumin, salt & pepper

ASA WOT (FISH GOULASH) \$17

wild caught cod fish, cooked with onion, garlic, ginger, cumin, berbere, infused with olive oil - served with injera or rice.

ASA KITFO \$22

wild caught sushi grade ahi tuna tartar, seasoned with mitmita, false cardamom, herb infused olive oil, and Himalayan salt

MEAT ENTREES

all dishes served with Injera (you can substitute with turmeric rice, couscous or pita bread)

CHICKEN & MUSHROOMS \$18

free range chicken breast, sautéed with onions, garlic, ginger, jalapenos, mushrooms and herbs

BEEF TIBS \$18

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

LAMB TIBS \$19

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

CHICKEN TIBS \$16

free range chicken breast cubes, sauteed with onions, garlic, ginger, jalapenos and herbs

VEGETARIAN | VEGAN

all dishes served with Injera (you can substitute with turmeric rice, couscous or pita bread)

MELA'S VEGETARIAN PLATTER \$17

chef's selection of five vegetarian options

VEGGIE KITFO \$16

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

SHIRO WOT \$16

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

MISIR WOT \$15

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

VEGGIE TIBS \$16

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

SIDES(\$5)

YELLOW SPLIT PEAS

GOMEN (COLLARD GREENS)

GINGERED CABBAGE

STRING BEANS & CARROTS

BEETS & POTATOES

DESSERTS

TRES LECHES \$7

Sponge cake, soaked in condensed milk and buttermilk

BEETS AND ALMOND CAKE \$7

Beet almond cake served with warm berries sauce

CITRUS CAKE \$8

Yellow olive and citrus cake filled with mascarpone rum cream

TIRAMISU \$8

House made lady fingers dipped in coffee liquor and mascarpone rum cream

TEF CHOCOLATE CAKE \$8

Tef chocolate cake filled with Bavarian cream, topped with vegan whip cream

BEER AND WINE

WINE (HOUSE - GLASS) \$8

WINE (WACHIRA CA - GLASS) \$10

WINE (HOUSE - BOTTLE) \$35

WINE (WACHIRA CA - BOTTLE) \$40

HONEY WINE (TEJ) GLASS \$8

BEER \$5

HONEY WINE (TEJ) BOTTLE \$30

COCKTAILS

WELL DRINK \$10

2 oz of Spirit plus your choice of mixer; Soda, Tonic, Coke, Sprite, etc.

FRUIT PUNCH \$11

Vodka/Passionfruit/Mango/Guava/Strawberry/Lemon

MELA MULE \$11

Vodka/Ginger/Lime/Soda Water

MELA DAIQUIRI \$11

White Rum/Hibiscus Honey/Falernum/Lime

ROASTED PEPPER GIMLET \$12

Ford's Gin/Calvados/Roasted Red Pepper/SpicyPepper/Lime Juice/Peach Bitters

DRINKS

HOT DRINKS

SPICED TEA \$4

LATTE \$5

COFFEE \$4

MACCHIATO \$4

COLD DRINKS

HIBISCUS ICED TEA \$6

GINGER HONEY LEMONADE \$6

GINGERED ICED COFFEE \$6

PIERRE \$3

SODA \$3