

Mela Bistrot

MODERN ETHIOPIAN CUISINE

STARTERS

DOUBLE BAKED AWAZE CHICKEN WINGS 🍴 12
free range chicken wings, marinated in awaze sauce (Ethiopian hot sauce) served with yogurt parsley dip

ROASTED PEPPER & BERBERE HUMMUS 9
garbanzo beans, roasted peppers, tahini, berbere, garlic, evoo, lemon juice, and sea salt; served with pita bread (V)

TURMERIC CHICKEN SKEWER 12
free range chicken breast marinated in turmeric ginger sauce

SAMBUSA (V) 7
spinach tortilla, filled with black lentil, leeks, ginger, garlic, and jalapeños (3 pieces)

LENTIL TURMERIC (V) 6

SOUP

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

SALADS & BOWLS

MELA MELA (V) 13
lettuce, red tomatoes, cucumbers, onions, parsley, garlic, ginger, and marinated garbanzo beans served with chef's dressing

TOMATOES & CUCUMBERS (V) 13
ginger marinated tomatoes, cucumbers, red onions, beets and garbanzo beans

FROM THE OCEAN

ASA KITFO* (ahi tuna tartar) 22

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

ASA WOT (fish goulash)* 17
wild caught (seasonal) fish, cooked with onion, garlic, ginger, cumin, berbere and salt & pepper

SHRIMP TIBS* 17

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

GORED GORED* 23
Cobed wild caught sushi grade ahi tuna

🍴 hot (spicy) items

* you have the option of mild or hot

35 Grand Avenue, Oakland | melabistro.com | 510-844-4886

OPEN Tuesday – Saturday (5pm – 9pm)
Closed Sunday & Monday

MEAT ENTRÉE

All dishes served with injera (you can substitute with turmeric rice, couscous or pita bread)

CHICKEN TIBS* **16**

free range chicken breast cubes, sautéed with onions, garlic, ginger, jalapeños and herbs

CHICKEN & MUSHROOMS* **18**

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

Lamb TIBS* **19**

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

Beef TIBS* **18**

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

VEGETARIAN | VEGAN

All dishes served with injera (you can substitute with turmeric rice, couscous or pita bread)

VEGGIE TIBS* **16**

sautéed mushroom, onions, garlic, ginger, tomatoes, red & green bell peppers and mitmita

MISIR WOT 🌶️ **15**

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

SHIRO WOT **16**

chickpea powder simmered in onion, garlic and herbs

VEGGIE KITFO* **16**

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

MELA'S VEGETARIAN PLATTER **17**

gomen, misir, yellow split peas, beet & potatoes, gingered cabbage

SIDES 5 each

string beans & carrots

gingered cabbage

yellow split peas

beets & potatoes

gomen (collard greens)

🌶️ hot (spicy) items * you have the option of mild or hot

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