

## SIDE DISHES

Small: 115 | Large: 215

Gomen (collard greens)	Gingered Cabbage	String Beans and Carrots
Turmeric Garbanzo Beans	Beets and Potatoes	Kik-Alicha (yellow split peas)
Marinated Spicy Tomatoes	Roasted Carrots	

## DESSERTS

	Small	Large
<b>Our Signature Cookies</b> - ask for platter selection	60	120
<b>Chocolate Coffee Cake</b> - Made with Ethiopian coffee	60	120
<b>Tiramisu</b>	70	135
<b>Teff Cocoa Cake or Citrus Mini Cake</b>	80	160

 = hot

\* = option of hot or mild

**Small order feeds 10-15 people**

**Large order feeds 25-30 people**

35 Grand Avenue, Oakland, CA 94612 | 510.844.4886 | <http://melabistro.com>

Hours: Mon-Fri 11am-9pm, Sat-Sun 3pm-9pm

# Mela Bistro


## MODERN ETHIOPIAN CUISINE

## 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.

## STARTERS

	Small	Large
<b>Double Baked Awaze Chicken Wings</b>  Free range chicken wings marinated in awaze sauce (Ethiopian hot sauce) served with yogurt parsley dip	150	200
<b>Roasted Pepper and Berbere Hummus</b> Garbanzo beans, roasted peppers, tahini, berbere, garlic, evoo, lemon juice and sea salt; served with pita bread	40	80
<b>Turmeric Chicken Skewer</b> Free range chicken breast marinated in turmeric ginger sauce	150	200
<b>Sambusa</b> Spinach tortilla filled with black lentils, leeks, ginger, garlic and jalapeños	60	110

## SANDWICH PLATTERS

	Small	Large
<b>Vegetarian Delight Wrap</b> Spinach tortilla, organic baby spinach, marinated sun-dried tomatoes, roasted bell peppers, onions, fresh basil, asparagus and berbere avocado mayo sauce	130	250
<b>Cilantro Lime Turmeric Grilled Chicken</b> Chicken breast marinated in Ethiopian spices, cilantro jalapeno lime dressing, tomatoes, lettuce, and feta cheese on ciabatta bread	150	260

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## SALADS

	Small	Large
<b>Mela Mela</b> Lettuce, red and green tomatoes, jalapenos, cucumbers, onions, parsley, garlic, ginger and marinated garbanzo beans served with chef's special dressing	100	150
<b>Ethiopian Style Salad</b> Lettuce, tomatoes, onions, and garbanzo beans served with special house dressing	55	110
<b>Cold Breath</b> Ginger marinated tomatoes, cucumbers, red onions, beets, olives, and garbanzo beans	130	215
<b>Ratatouille Salad</b> Beets, squash, zucchini, potatoes, tomatoes, parsley, and garlic with house made avocado mayo	80	160
<b>Quinoa Kale Salad</b> Kale, quinoa, onion, garlic, ginger, tomatoes, cumin, infused olive oil	140	200
<b>Couscous Salad</b> Couscous, mixed fresh herbs, cherry tomatoes, Kalamata olive, Himalayan pink salt	125	215

## VEGETARIAN | VEGAN

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

	Small	Large
<b>Veggie Tibs</b> Sautéed Portobello mushrooms, onions, garlic, ginger, tomatoes, red and green bell peppers, mitmita, and jalapenos	150	280
<b>Veggie Kitfo</b> Portobello mushrooms seasoned with Ethiopian spices, red onions, Anaheim peppers, garlic, ginger and herb infused evoo	175	265
<b>Mushroom Wot</b> 🌶️ Mushroom cooked in berbere sauce, organic herbs and infused evoo	150	225
<b>Misir Wot</b> 🌶️ Red lentils simmered in berbere sauce, ginger, garlic, onions, false cardamom, sea salt and pepper	110	220
<b>Veggie Platter</b> Misir wot, yellow split peas, collard greens, beats and potatoes, gingered purple cabbage and sting beans and carrots	175	275
<b>Shiro Wot</b> Chickpea powder simmered in onions, garlic, tomato sauce and herbs	130	240

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## 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.

	Small	Large
<b>Beef Tibs*</b> beef sautéed with garlic, ginger, onions, clarified butter and herbs	180	265
<b>Lamb Tibs*</b> lamb sautéed with garlic, ginger, onions, clarified butter and herbs	195	285
<b>Chicken Mushroom*</b> Free range chicken breast and shiitake mushrooms sautéed with organic herbs	180	275
<b>Asa Kitfo (Ahi Tuna Tartar)</b> Wild caught sushi grade ahi tuna, mitmita, false cardamom, herb infused olive oil, Himalayan pink salt	200	315
<b>Asa Wot (Fish Goulash) *</b> Wild caught cod fish, onion, garlic, ginger, cumin, berbere, herb-infused evoo	165	240
<b>Shrimp Tibs*</b> Sautéed shrimp with onions, garlic, ginger, berbere and rosemary	165	240

## PASTA and RICE ENTREES

	Small	Large
<b>Ethiopian Style Spicy Pasta Seltata</b> Slow cooked fresh tomatoes with berbere marinara sauce, parsley, salt, pepper, evoo	125	225
<b>Ethiopian Style Couscous</b> Couscous, onion, garlic, ginger, cumin, fresh basil, vegetable broth, Ethiopian spices and sea salt	120	180
<b>Turmeric Rice</b> Basmati rice, shallots, turmeric powder, garlic, ginger, false cardamom and mixed fresh herbs	80	135

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