

Beverages

Bunna (Coffee)

Harar Imported organic coffee

Yekemem Shai (Tea)

Addis imported organic tea

Sodas - Sprite, Coke, Diet Coke

Ambo- Ethiopian Sparkling Water

Juices - Orange, Apple, Cranberry, Mango

Ethiopian Beers

Hakem (dark), Meta, harar

Domestic Beers

Ancer Steam, MGM, Budweiser, Bud Light, Miller Light, Coors Light

Imported Beers

Guinness, Corona, Fat Tire, Beck's, Heineken, Pilsner, Blue Moon, Red Stripe

House Wine

Merlot Bottle

White Wine

Ethiopian Honey Wine

Enat Tej Bottle

Dessert

Baklava

A brief description of the dish.

Ice Cream

Served in chocolate shells. Vanilla and chocolate flavors.

Chocolate Muse Cake

topped with your favorite ice cream

Enssaro Ethiopian Cuisine



At *Enssaro Ethiopian Cuisine*, we strive to create an atmosphere that will take you to what Ethiopians lovingly call, "back home". With our old style recipes, traditional décor, and genuine customer service, our goal is to bring Ethiopia to you.

Ethiopian cuisine is not only food, it is an experience. Enjera is the main ingredient in Ethiopian meals. Enjera is made from Teff. A whole grain rich in iron and other nutrients. It is made into a flat, spongy, light bread, with a slightly sour flavor that complements the rich and spiced dishes characteristic of Ethiopian tradition. Most dishes are sauce or "wat" based, and are eaten with the enjera using the hands as a utensil. A meal in Ethiopia is a family affair, with everyone sharing and sampling foods from the same tray.

Appetizers

Ye Siga Sambusa

Four thin shells hand-wrapped and stuffed with a blend of minced beef, peppers and herbs.

\$0.00

Ye Timatim Fit-Fit

Diced tomatoes tossed with onions and peppers in a dressing of olive oil and fresh lime juice, and minced Engera mixed together.

Ye Messer Sambusa

Four thin shells hand-wrapped and stuffed with a combination of lentils, onions, peppers and herbs.

\$0.00

Ye Enssaro Selata

Leaf lettuce, white onions, and tomatoes in a dressing of olive oil and fresh lime juice with a dash of salt.

\$0.00

Ye Timatim Selata

Diced tomatoes tossed with onions and peppers in a dressing of olive oil and fresh lime juice.

\$0.00

Meat Dishes

Kitfo

Lightly cooked or rare, minced lean beef. Spiced with organic, hand crushed Ethiopian spices and melted Ethiopian style clarified butter.

\$0.00

Special Kitfo

Lightly cooked minced lean beef. Spiced with mitmita, onion, jalapeno, and butter.

\$0.00

Doulet

A succulent combination of minced lamb-tripe, liver, and lean beef, stir-fried with aromatic spices with melted Ethiopian butter.

\$0.00

Ye Bere Tibs

Tenderized, lean, cubed beef, cooked in a flavorful turmeric sauce.

\$0.00

Ye Beg Tibs

Tenderized, lean, cubed lamb, cooked in a flavorful turmeric sauce. Perfect for those who prefer less spice and subtler flavor.

\$0.00

Ye Doro Tibs

A superbly aromatic combination of pan-fried, cubed chicken breast filets, spicy green peppers, onions, garlic, and a flavorful Ethiopian red spice.

\$0.00

Ye Beg Wot

Lean, chopped lamb slowly simmered with berbere (Ethiopian spicy red pepper) and combination of seasonings.

\$0.00

Ye Doro Wot

An unforgettable, savory dish potent with rich flavor. A combination of fresh chicken drum, Ethiopian red sauce, and boiled eggs characterize this famous Ethiopian cuisine. A traditional food always present at celebrations and special occasions.

\$0.00

Gored Gored

Tender, juicy, cubed beef, served raw and mixed with Ethiopian clarified butter, and aromatic spices.

\$0.00

Gomen Besiga

Lean, cubed beef slow-cooked and blended with kale, peppers, ginger, garlic and onions.

\$0.00

Bozena Shirow

Finely ground split peas, and chickpeas simmered in minced beef with Ethiopian organic clarified butter and a combination of seasonings.

\$0.00

Banatu

Made using a unique blend peaces of Enjera and hot aromatic spices, cubed lean beef, fresh tomatoes, onions, and garlic to give it a distinctive and potent flavor

\$0.00

Vegetarian Dishes

Messir-Wot

This spicy lentil dish is cooked slowly with organic, hand crushed Ethiopian spices, a sustaining and comforting served with fresh Enjera and salad.

\$0.00

Kik-Alicha

A slow simmered dish of whole yellow pigeon peas is made using just the right proportions of Ethiopian pepper mixes, garlic, onion, ginger, and turmeric powder to create this saucy, smooth, golden dish.

\$0.00

Shiro-Wot

This is a tasty, yet light dish made using imported chickpea powder, sun dried spices, and freshly sautéed garlic and onions. It is a spicy and savory dish with a very thin, smooth texture. It is delicious!

\$0.00

Ata-Kilt

A tasty and nutritious medley of slow-cooked vegetables, including fresh cabbage, carrots, and potatoes, sautéed with fresh, onions, ginger, garlic and turmeric

\$0.00

Gomen

A wonderful accompaniment to any dish, fresh collard greens sautéed with onion, garlic, ginger, and tomato.

\$0.00

Vegetarian Banatu

Injera mixed with sauce made from berbere with onion tomatoes, garlic and jalapeno peppers

\$0.00

Yetsome Beyaynetu

Vegetarian combination which includes: Messir Wot, Kik-Alcha, Ata-kilt, and Gomen.

\$0.00

Ye Feseg Beyaynetu

Meat Combination, witch includes Doro wot, Ye Beg Wot amd Gommen Be Sega

