



CATERING MENU

\$18 2 meat and 3 vegetable dishes

\$21 3 meat and 2 vegetable dishes

\$25 4 meat dishes and 1 vegetable dishes

All catering packages include salad and injera or couscous.

VEGETARIAN DISHES

- Timitimo Tsebhi
Split lentil stew in red or white sauce with seasoning
- African Tsebhi
Boiled split peas in a mild sauce
- Asmarino Tsebhi
Imported roasted chickpeas cooked with berbere sauce
- Cabbage
Cabbage and carrot mixed with potato and garlic
- Mamma Asmara
Cooked collared greens, onions, green peppers, seasoned with garlic and ginger
- Mushroom Tibsi
Sautéed mushrooms, onions, special sauce with a touch of berbere

CHICKEN

- Chicken
In a mild white sauce or spicy red sauce
- Her Majesty
Spicy hot chicken stew with eggs
- Tibsi Hiwas
Boneless chicken cooked with your choice of collard greens or cabbage
- Chicken/Mushroom
Boneless chicken mixed with mushrooms and onions, sautéed with our special sauce

BEEF

- Keyeh Tsibhi
Braised diced beef in a red hot sauce
- Zigni
Asmara style potatoes with meat in red sauce
- Beef Tibsi
Beef sautéed with onions and green chilli pepper and awaze
- Awaze Tibsi
Cubed tender beef marinated and cooked with tomato, jalapeno, garlic, and berbere sauce
- Beef/Collard
Berebere braised all natural beef mixed with collard greens, stewed tomato and onion
- Beef/Mushroom
Mushroom topped with sautéed beef, house herb blend, garlic and onions
- The Gigolo 14
Cubes of lean ground beef mixed with chickpeas, cooked slowly in flavorful berbere sauce, and a blend of spices and seasoned butter

LAMB

- Dullet
Liver, tripe, freshly minced lean lamb mixed with butter and mitmita