

All entrees served with injera (flat bread) and fresh salad.

1. Foul \$8.00

crushed fava beans, garnished with fresh onion, jalapino paper, sour cream, fresh tomato, served with fresh bread

2. Sambusa (meat or lentile)

An eggroll shell filled with prime ground beef or lentile and prepared with onions and spices.

\$4,00 each for 2 pices 6.00 with a side salad

3. Green salad

A combination of fresh tomatoes, onion and Italian dressing.

\$6.00

4. Timatim Fitfit

Chopped fresh tomatoes, onions, and Jalapeños mixed with Injera. Served cold.

\$8.00

ENTREES

5. Kilwa (beef)

Lean beef sauteed with vegetable oil (or clarified butter), onion, tomatoes, garlic, seasoned red pepper sauce. Served spicy or mild.

\$11.00

6. Kilwa Dorho (Chicken)

Tenderized, boneless chicken sauteed in New Eritrea's own spices cooked with vegetable oil (or clarified butter), onion, tomatoes and garlic.

\$11.50

7. Alichu Begee (lamb)

Mildly seasoned cubes of lamb mixed with potatoes, carrots, peppers, curry and Eritrean spices.

\$11.00

8. Gored Gored (Beef)

Cubes of tenderloin tips served rare in awaze (New Eritrea's own spices) and carified butter dip. (Spicy)

\$11.95

9. Kitffo (Beef)

Tartar of finely chopped lean flank steak, mixed with seasoned clarified butter accompanied with homemade yogurt and mitmita (Spicy).

\$11.95

VEGETARIAN (100% VEGAN)

10. Tumtumo

Lentil beans pureed and simmered with Eritrean spices, tomatoes, onion and herbs.

\$8.95

11. Hamli

Collard greens and spinach simmered in authentic Eritrean spices.

\$8.95

12. Vegetarian Allichu

Mildly seasoned mixture of potatoes, carrots, cabbage and garlic authentic Eritrean spices.

\$9.95

13. Alichu-Ater

Chickpea pureed and simmered in onion, garlic and authentic Eritrean spices. \$8.95

14. Okra

Okra cooked lightly and flavored with fresh tomatoes, onions and Eritrean spices.

\$8.95

15. **Shiro**

A traditional Eritrean dish prepared with split peas, tomatoes and onions. Deliciously seasoned to perfection.
\$9.00

16. **Vegetarian Combo**

A combination all vegi listed above \$11.00

17. **Mushroom Tibsy**

Chopped mushrooms simmered in a spicy sauce of onion, herbs, and spices.

SEAFOOD

18. **Asa Kilwa**

Select cuts of fresh tender fish sauteed with onion, tomatoes, garlic seasoned red pepper sauce and olive oil.
\$12.50

19. **Shrimp Kilwa**

Shrimp sauteed with onion, tomatoes, garlic seasoned red pepper sauce and olive oil.
\$12.50

Extra veggie items for entrees \$5.00

Extra salad \$3.00

Extra injera \$1.00

All Beer \$4.00

Mimosa \$7.00

Wine \$6.00