

# BRUNCH MENU

SATURDAY AND SUNDAY (11:00AM – 3:00 PM)

## FOUL M'DAMAS 7

Classic breakfast Fava beans cooked and seasoned with garlic, and house blend spices, optionally topped w/ fresh diced tomato, onion, jalapenos, awaze and olive oil, accompanied with a side of sour cream & warm pita bread

W/ Hard Boiled Egg and Feta 9  
W/ Quanta, cube beef jerky 10

## ENQUAL MINCHET 8

Three Eggs cooked in a awaze/tomato sauce, hint of jalapeno, served with a side of cardamom flavored steamed cracked wheat and warm pita

W/ Quanta, cube beef jerky 10

## TOFU FIRFIR VEGAN 8

Tofu cooked with green onions, tomatoes and flavored with cumin and turmeric served with a side of cardamom flavored steamed cracked wheat (Kinche) and warm pita

## FATA 8

Morsels of pita bread mixed in awaze/tomato sauce served with a side of Sour Cream.

W/ Beef Tibs 11  
Topped w/ two Eggs any style 10

## QUANTA FITFIT 10

Pieces of Injera and cube dried beef jerky mixed in a spicy seasoned, tomato, berbere sauce with a hint of clarified butter served with kinche

w/ Teff Injera GF 12  
w/ hardboiled egg and Ayib 12

## XTRA SIDES

Honey drizzled Kinche 3  
( cardamom flavored steamed cracked wheat)  
Two Eggs any style 4  
Katanga w/ Ayib 5  
(Toasted injera brushed with clarified butter awaze sauce topped with farmers cheese)  
Tomato Salad 3  
Injera chips 2

## HOT/COLD DRINKS

Hot Tea/coffee Ethiopian style 2  
Decaff/Herbal Tea 2  
Latte/Macchiato 2.75  
Orange, Mango, Apple Juice 2.75  
Lemonade 2  
Milk 2  
Cardamom Infused Iced tea 2.75  
Ethiopian Iced Coffee with milk 3.75

## HOUSE SPECIALITY DRINKS

Timosa 6  
(Honey wine, Tej Mimosa glass)  
Timosa, Berele serves 2 10  
Gebena Buna serves 4-8 8