

# Taste of Ethiopia

AUTHENTIC ETHIOPIAN CUISINE

Welcome to Taste of Ethiopia Restaurant, Greensboro, NC's Ethiopian Restaurant, located at 106 N. Westgate Drive. With a plentiful array of both vegetarian and meat dishes, our menu is sure to hit the mark for any customer.

Food is meant to be shared and enjoyed with good company! The small plates, intimate atmosphere and attentive service will allow our diners to sample a variety of creative noshes as a light snack or entire meal.

Our injera is superior, and you will enjoy its slightly sour taste as a starter or with your meal.

## Traditional Coffee

Be sure to try our traditional coffee with your meal or dessert. Did you know that coffee originated in Ethiopia? It is an important ceremonial drink in Ethiopia, and we always have fresh brew available!



**336-299-6449**

106 N. Westgate Drive, Greensboro, NC 27407  
Hours of Operation - 11:00AM to 10:00PM

*Specializing in Vegetarian Dishes*

## Starters

### **TIMATIM FITFIT 4.99**

Chopped injera mixed with fresh diced tomatoes, onions, garlic, jalapeños, olive oil, lemon juice (served cold)

### **TIMATIM SALAD 3.99**

Chopped tomatoes, onions, and green peppers mixed with house dressing

### **SAMBUSA \$2.49**

#### **LENTIL SAMBUSA**

Pastry shell filled with slowly cooked green lentil mixed with green peppers, onions, special herbs and a hint of garlic, then cooked to a golden brown color

#### **BEEF SAMBUSA**

Pastry shell filled with freshly minced beef mixed with green peppers, onions, special herbs and a hint of garlic, then cooked to a golden brown color

### **HOUSE SALAD \$3.99**

Fresh lettuce hearts mixed with tomatoes, onion and green peppers tossed in our special house dressing.

## Entrées

### **KAY SEGA WOT Lunch/Dinner \$11.99**

(Marinated beef in red pepper sauce) Prime beef cubes marinated first in red wine braised in Ethiopia's berbere

### **YEBEG ALECHA FITFIT Lunch/Dinner \$11.99**

Freshly made lamb stew served mixed in pieces of injera

### **DORO WOT Lunch/Dinner \$11.99**

(Lemon chicken in red pepper sauce) Chicken legs are marinated in lemon juice then sautéed in butter and seasoned with garlic, onions, fresh ginger and then the pieces are coated with red pepper sauce, and cooked gently until tender and served with hardboiled eggs

### **KITFO Lunch/Dinner \$12.50**

Lean, tender chopped prime beef seasoned with spiced butter and "mitmita" (powdered small chili pepper and red pepper)

### **QUANTA FIRFIR Lunch/Dinner \$12.50**

Seasoned dry meat sauce mixed with Injera

### **YEBEG TIBS Lunch/Dinner \$12.99**

Cubed tender lamb sautéed with onion, rosemary, tomato, jalapeño pepper, served with salad and spicy awaze sauce on the side

### **YESEGA TIBS Lunch/Dinner \$12.50**

Cubed tender beef sautéed with onion, rosemary, tomato, jalapeño pepper, served with salad & spicy awaze sauce on the side



**YE-DORO WAT**



**KITFO**



**TIBS**

## Vegetarian/Vegan

### **VEGETARIAN COMBO 1 (5 ITEMS)**

Lunch/Dinner **\$11.50**

Spicy split lentil, yellow peas, greens, cabbage, salad

### **VEGETARIAN COMBO 2 (7 ITEMS)**

Lunch/Dinner **\$12.50**

Spicy split lentil, yellow peas, greens, cabbage, shiro, salad, chickpeas in spicy sauce

### **MISER WOT Lunch/Dinner \$10.50**

Split red lentils cooked in Ethiopian red pepper sauce

### **SHIRO WOT Lunch/Dinner \$ 10.99**

Yellow gowned split pea simmered in Ethiopian red pepper sauce

### **KIK ALICHA \$10.49**

Cracked yellow peas cooked in special turmeric sauce. Served with salad and your choice of cabbage or collard greens

## Specialties - Taste of Ethiopia

### **COMBINATION Lunch/Dinner \$14.99 for one**

**\$29.99 for Two**

Combinations of most entrées (5 vegetarian items, regular tibs and beef wot, doro wot)

### **SIDE ITEMS**

Collard greens, red lentils, steamed white or brown rice, house salad.

### **EXTRA SIDE ITEM \$2.89**

### **INJERA \$1.00**

\*\*All entrees come with one side and Injera (a yeast-risen flatbread with a unique, slightly spongy texture. Traditionally made out of teff flour; it is a national dish in Ethiopia).



**VEGETARIAN COMBINATION**



**KITFO, YE-BIEG TIBS, ALICHA (SPECIAL)**



**SPECIALTY COMBINATION**



**INJERA**

## Desserts

**BAKLABA \$2.00**

## Beverages

**SOFT DRINKS \$2.00**

**SPARKLING MINERAL WATER \$2.50**

**ETHIOPIAN COFFEE \$2.00**

**SPICED ETHIOPIAN TEA \$2.00**

**ICED TEA \$2.00**

### **JUICE**

**ORANGE JUICE \$2.50**

**APPLE JUICE \$2.50**

**MANGO JUICE \$2.90**

**CRANBERRY JUICE \$2.50**

### **BEER**

**HEINEKEN \$3.50**

**BUDWEISER 3.59**

### **WINE**

**RIESLING \$5.00/PER GLASS \$15.00/PER BOTTLE**

**PINOT NOIR \$5.00/PER GLASS \$15.00/PER BOTTLE**

**HONEY WINE \$18.00/PER BOTTLE**



**GRAND SAMPLER**



**KITFO, AYB, GOMEN, KOCHO**

\*\*For a group of 6 or more, a 15% gratuity will be added to your bill.

Ethiopian traditions are the focus of our cuisine, atmosphere and beverages at our restaurant. Come in for a complete dining experience and try our injera, wot or one of our beef, lamb, chicken or vegetarian entrées. We offer freshly made meals, served at your table with your choice of beverages and dessert.

## Locally Owned and Great Atmosphere

If you're looking for a place to relax and enjoy a meal, then Taste of Ethiopia Restaurant would be an excellent choice. With plenty of tables and friendly, helpful staff, you will appreciate your surroundings as well as your meal.

As a locally-owned business, with firm roots in our community, we look forward to many more years serving you and your family, with spicy Ethiopian flavors and refreshing beverages.

The menu features a variety of small plates that take the dinner on a tour of Ethiopia.