

# APPETIZERS

**SAMBOUSA** -Pastry shells stuffed with lentils, peas and potatoes, or spinach and cheese. \$5  
Lightly deep fried in vegetable oil to a golden crisp

**YETIMATIM FITFIT** -Pieces of Injera tossed in blended fresh tomato, onions, green pepper, and house dressing \$7

**HOUSE SALAD** -Crisp green lettuce topped with green chili pepper, tomato, onion in house dressing \$5

**KATEGNA INJERA** - Injera lightly coated with kebe and berbere and toasted \$7

**AZIFA** -Salad of lentil, onions, garlic, green chili pepper, oil, and lime juice \$7



# ENTRÉES

## VEGETARIAN

	lunch*	dinner
<b>MISSIR WOT</b> -Lentils in spicy house sauce	\$7	\$10
<b>KIK ALITCHA</b> -Split peas simmered with onions, garlic, and ginger	\$7	\$10
<b>GOMEN</b> -Chopped collard greens stewed with shallots, onions, and garlic	\$7	\$10
<b>ATKILT WOT</b> -Cabbage, carrots, and potatoes simmered with onions, garlic, ginger, and vegetable oil	\$7	\$10

Above dishes served with salad

<b>BEYAYENETU</b> -A combination of Missir Wot, Kik Alitcha, Gomen Wot, and Atkilt Wot	\$10	\$14
<b>SHIRO WOT</b> -Roasted chick peas are ground and simmered slowly with pureed onion and tomatoes with berbere sauce and vegetable oil	\$8	\$12
<b>SOY TIBS</b> -Soy cubes sautéed in onions, tomatoes, garlic, and Abesha spices	\$9	\$14
<b>INGUDAI TIBS</b> -Portobello mushrooms sautéed with onions, tomatoes, garlic, and Abesha spices	\$10	\$14

## SEAFOOD

<b>ASSA TIBS</b> -Salmon or catfish marinated in lemon juice, sautéed with onions, garlic, tomatoes, and Abesha spices	\$10	\$16
<b>SHRIMP TIBS</b> -Shrimp marinated in lemon juice, sautéed with onions garlic, tomatoes in house sauce	-	\$17

## CHICKEN

<b>HARRAR DORO TIBS</b> -Chicken breast, marinated in lemon juice sautéed in a special blend of spices, onions, tomato, and kebe	\$9	\$15
<b>YEDORO WOT</b> -Chicken marinated in lemon juice, stewed with onions, garlic, Abesha spices, and kebe -- Served with a boiled egg (very spicy)	-	\$14

## LAMB

<b>YEBEG TIBS</b> -Succulent pieces of fresh lamb sautéed in butter seasoned with onions, green pepper, tomato and rosemary	\$10	\$17
<b>Special YEBEG TIBS</b> -Succulent pieces of fresh lamb sautéed in butter seasoned with onions, hot green pepper, tomatoes, sweet peppers, and rosemary Served in a traditional Ethiopian pot	-	\$20

Each entrée comes with 2 pieces of injera. Extra injera upon request \$2.00

# ENTRÉES

## B E E F

	lunch*	dinner
<b>GODEN TIBS</b> -Beef ribs sautéed in kebe seasoned with onion, black pepper, green peppers & rosemary	-	\$20
<b>KITFO</b> -Ethiopian steak tartar, from selected lean round steak, seasoned with mitmita and kebe --Served with ayib	-	\$18
<i>Consuming raw or uncooked beef may increase your risk of certain food-borne illnesses</i>		
<b>ZILZIL TIBS</b> -Strips of tender beef marinated in Ethiopian honey wine and sautéed with onions and green peppers in kebe	-	\$16
<b>YEBERE TIBS</b> -Cubes of lean, tender beef sautéed with onions, green pepper, kebe, and Abesha spices	\$9	\$15
<b>Special YEBERE TIBS</b> -Cubes of lean, tender beef sautéed with onions, tomatoes, green pepper, sweet peppers, kebe, and Abesha spices Served in a Traditional Ethiopian Pot	-	\$18
<b>SEGA WOT</b> -Spicy beef stew. Very lean beef slowly simmered in berbere sauce and kebe, with Abesha spices	-	\$14
<b>GOMEN BESIGA</b> -Cubed beef cooked with collard greens, herbed butter, garlic, ginger, onions, and green peppers	-	\$15
<b>ATKILT BESIGA</b> -Mild beef stew, with cabbage, carrots, potatoes, spicy butter, onion, garlic, ginger and turmeric	-	\$14
<b>BOZENA SHIRO WOT</b> -Roasted chick peas are ground and simmered in pureed onions and tomatoes; select beef, berbere sauce, and kebe are added and served in Traditional Ethiopian Pot	-	\$14
<b>SHIFENFEN</b> -Cubes beef simmered to perfection in berbere sauce, mixed with injera, flavored with garlic, and Ethiopian spices	-	\$16

## CHEF'S ALTERNATIVES

<b>FRIED WHITING</b> -Friday Nite Fish Fry can be any night. Served with French fries and coleslaw	\$17
<b>BAKED SALMON</b> -For the healthier choice, Alaskan salmon-- Baked just right. Served with rice and vegetable medley	\$16
<b>MARYLAND CRABCAKES</b> -Baltimore pays a visit! Served with potatoes and garlic green beans	\$22
<b>CHICKEN STRIPS</b> -French fries and vegetable medley	\$12

\*Lunch menu available 11:30am -2:30pm, weekdays - No split plates allowed on lunch specials  
Student discount, 15%, from lunch menu only. Please present your ID upon request.

Please indicate to your server your preference for heat (Mild, Medium, or Spicy)  
Please note that each split plate will incur a charge of \$4  
An 18% service charge will be added to all parties of 6 or more.



# BREAKFAST

**SUNDAYS** 10:00AM - 2:00PM

- FOULE** -Cooked fava beans mixed with fresh tomato, green pepper, spice and home made cheese (aybe), Prepared with a choice of oil or butter, Served with fresh bread. \$7
- HARRAR HOUSE EGGS** -Scrambled eggs with medallions of beef, tomatoes, onions, and green chili pepper, Served with injera \$13
- HARRAR EGGS** -Scrambled eggs with tomatoes, onions, and green chili pepper, Served with injera \$10
- SHIFENFEN WITH EGG** -Cubes beef simmered to perfection in berbere sauce, mixed with injera, flavored with garlic and Ethiopian spices; topped with scrambled egg \$16
- EGGS** -2 eggs any style, served with home fries or grits and toast \$7
- DOWNHOME SPECIAL** -2 eggs any style, fish and grits, and your choice of toast or biscuit \$10
- BUTTERMILK PANCAKES** -a serious stack of hearty pancakes \$7
- ORANGE FRENCH TOAST** -The freshest French bread is soaked in light cream and egg, vanilla, nutmeg, and cinnamon, then pan seared to perfection \$8

## SIDES

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- Egg** \$2
- Homefries** \$3
- Kinche** -cracked bulgur wheat cooked and seasoned with kebe \$3
- Grits** -hominy corn cooked and seasoned with salt and butter \$2
- Toast** -white, wheat, rye, or multigrain \$1
- Biscuit** \$2
- Turkey Bacon** \$2
- Beef or Turkey Sausage** \$2

# BEVERAGES

## C O L D B E V E R A G E S (\$2.00)

Cola	Diet Cola	Un-Cola	Diet Un-Cola
Ethiopian Spiced Ice Tea	Fruit Juice	Water	Perrier
	(\$5.00)		
	Pellegrino	Nectars	

## F R O Z E N B E V E R A G E S (\$5.00)

Mango Frosty	Peach Frosty	Banana Frosty
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## H O T B E V E R A G E S (\$2.00)

Decaffeinated Coffee	"Harrar Region" Roasted Coffee	Espresso
	(\$2.50)	
Cappuccino	Ethiopian Spiced Tea	Makiato

# DESSERTS

(\$5.00)

Rich and Flaky Baklava	Premium Ice Cream
Specialty Gourmet Cake	Fresh Tropical Sliced Mango

*Signature*  
H O M E S T Y L E  
**Banana Pudding**  
(\$7.00)

## H A R R A R B U N A C E R E M O N Y

### ETHIOPIAN COFFEE CEREMONY \$25

Tradition at its best! HARRAR Café will serve coffee from the region of Harrar with its full ceremony. To be served this authentic Ethiopian of preparation, please order before meal. Serves 4

**Harrar Buna Ceremony** will be featured on selected **Sundays at 12:30 pm.** During this time, all present may partake in the ceremony at **no charge.**

