

# ★ RAS DASHEN ★

"Comfort Food from the Mountains of Ethiopia"

A traditional Ethiopian meal is served on a round of Injera (spongy, sour bread made from Teff grains) Meals are typically shared. Create your own tray by selecting from our entrees and sides. Each entree comes with 1 side (feeds 1 person). Increase variety by adding additional sides for \$3 per side. A Veggie Sampler gives you a choice of 5 sides (feeds 1 person). So go ahead mix and match and enjoy an unforgettable dining experience!

## APPETIZERS

(v) *vegan* \* *mildly hot* \*\* *hot*

### Mereq Cup/Bowl

thick and creamy homemade Lentil soup with a richness of Ethiopian spices (v)  
4.95/5.95

### Sambusa

lightly fried pastry dough filled with lentil (v), spinach (v), chickpeas (v) or beef (4 pc) 4.95

### Zenash's Chickpea Salad

caramelized shallots, tomatoes, jalapeno, a touch of vinegar and Zenash's special dressing (v) 6.95

### Ras Dashen Salad

daily mix of fresh greens topped with a light, tangy dressing (v) 7.95

### Cucumber Salad

fresh pickles and red onions marinated, topped w/ Zenash's dressing (v) 6.95

### Qategna

fresh warm injera spread with kibe, garlic and karya, rolled and sliced into bite size pieces (6 pc) \*\* 6.95  
*with olive oil for vegans*

## SIDES

*Veggie Sampler, choice of 5 sides to make your own sampler \$13.95*

(v) *vegan* \* *mildly hot* \*\* *hot*

### 1) Komodoro Salata (v)

diced cucumber, tomato, onion and jalapeno salad

### 2) Ethio Salata (v)

romaine lettuce, green onions, cucumbers, tomatoes and jalapenos

### 3) Yeqaysur Salata (v)

beet salad served chilled, topped with a tangy dressing

### 4) Misser Salata (v)

chilled lentils with red onions and bell peppers

### 5) Tikil Gomen Alichia (v)

mildly spiced cabbage, potato and carrot stew

### 6) Gomen (v)

freshly chopped kale cooked with mild spices

### 7) Qosta (v)

fresh spinach cooked with onions, garlic and Ehtiopian spices

### 8) Diblik Atkilt (v)

green beans, potatoes, zucchini, and carrots stewed in tomatoes

### 9) Ayib

freshly made cheese with cultured buttermilk

### 10) Misser Wat (v)

pureed red lentils in a spicy berbere sauce \*

### 11) Kik Alichia (v)

pureed yellow split peas cooked with onions, garlic, ginger and green peppers

### 12) Yeqay Tikil gomen (v)

Ethiopian style cooked, sweet and sour red cabbage

## VEGETARIAN

### ENTREES

(v) *vegan* \* *mildly hot* \*\* *hot*

#### 13) Telba Shimbera

##### Misser Wat

pureed chick peas, split peas and flaxseed in a dark berbere sauce (v) \* 14.95

#### 14) Shimbera Asa Wat \*

"vegetarian fish" - ground chick pea dough balls in berbere sauce (v) 14.95

#### 15) Misserana Bowmia \*

okra and lentils in a dark berbere sauce (v) 14.95

#### 16) Komodoro Fetfet

cold and tangy, injera based salad with tomatoes, garlic, red and green onions and jalapeno peppers (v) 12.95

#### 17) Shirro \*

spicy Ethiopian ground chickpea stew (v) 14.95

#### Dupa Wat \*\*

pumpkin in a tasty berbere stew (v) 14.95

#### Mushroom Wat \*\*

mushrooms, chickpeas and potatoes in a rich berbere stew (v) \* 15.25

### CHICKEN ENTREES

#### 18) Doro Wat \*\*

"National Dish of Ethiopia" - chicken and boiled egg in a spicy berbere sauce 17.95

#### 19) Doro Alich

chicken and a boiled egg cooked in a mild, tasty sauce of onions, garlic, ginger and green peppers 17.95

## LAMB ENTREES

#### 20) Yebeg Tibs (Lega Tibs)

lamb lightly cooked with onions, jalapeno peppers and Ethiopian seasonings 25.95

#### 21) Yebeg de Berbere \*\*

"Spicy Juicy" tomato infused lamb stew with bold spices 24.95

#### 22) Yebeg Dereq Tibs

lamb chunks pan fried with onions, garlic, peppers, jalapeno and rosemary 25.95

#### 23) Yebeg Wat \*\*

lamb stew in our dark berbere sauce 24.95

#### 24) Yebeg Alich

cooked lamb in a mild alich sauce, served with pieces of injera 24.95

## BEEF ENTREES

#### 25) Segal Wat \*\*

beef stew in our spicy berbere sauce 17.95

#### 26) Yeqay Ferfer \*

beef and injera pieces cooked in a spicy sauce with tomatoes and garlic 17.95

#### 27) Lebleb Tibs

beef chunks lightly sauteed with onions, jalapeno, peppers and Ethiopian spices 18.95

#### 28) Kitfo Tere \*\*

Ethiopian steak tartar, seasoned with kibe (spiced butter) and mitmita (red pepper blend) 18.95

#### 29) Kitfo Lebleb \*

slightly cooked Kitfo Tere 18.95

#### 30) Zilzil Alich

strips of beef cooked in a tasty alich sauce with onions, garlic and green peppers 17.95

#### 31) Qelulu \*\*

premium pieces of steak, slow cooked in its own juices with shallots, garlic, ginger, berbere and spices 20.95

#### 32) Kwanta Ferfer \*

Ethiopian beef jerky cooked with pieces of injera in berbere sauce 17.95

#### 33) Gored Gored \*\*

tender beef brisket slightly cooked with shallots, spiced butter, garlic, awaze and a hint of cognac, served medium rare 23.95

#### 34) Zilzil Tibs

strips of beef sauteed with peppers in a special berbere sauce 21.95

## FISH ENTREES

#### 35) Asa Wat \*

tilapia fillet in a dark berbere sauce made from roasted, ground flaxseeds 16.95

#### 36) Asa Tibs

pan seared tilapia fillet with ginger and black pepper, served with fresh-cut sauteed vegetables 16.95

## HOUSE SPECIALS

#### 37) Grilled Tibs

##### Beef/Lamb

beef strips or lamb chops, grilled to perfection on an open flame with Zenash's hot sauce on the side 25.95/28.95

#### 38) Awaze Tibs

##### Beef/Lamb \*\*

beef or lamb sauteed with caramelized onions in a lightly spicy awaze sauce 21.95/25.95

#### 39) Yebeg Tibs Ferfer \*

Lamb sauteed in mit mita sauce, onion, garlic and rosemary and spices, served with pieces of injera 24.95

## BEVERAGES

### **Ethio Chai**

black tea infused with  
Ethiopian spices 2.00

### **Qezqaza Chai**

Ethiopian Iced tea 3.00

### **Soft Drinks**

coke products, ginger ale,  
root beer, ginger beer 2.00

### **Juices**

ask server for assortment  
2.25

### **Snapple Mango**

mango juice tea 3.00

### **Mineral water**

Perrier / Pellegrino (500 ml)  
2.50/3.50

### **Espresso**

made from freshly ground  
Ethiopian coffee beans 3.00

### **Cappuccino**

Espresso and frothy steamed  
milk 3.50

### **Machiato**

Espresso layered with  
foamed milk 4.50

### **Americano Nebeb**

a shot of espresso with hot  
water added 3.50

### **Americano Samuel**

two shots of espresso and hot  
water 4.00

### **Americano John**

three shots of espresso and  
hot water 4.50

### **Buna be Jebena**

Ethiopian coffee brewed in a  
clay pot over an open flame.  
Traditional in Ethiopian meal  
and a delight to the palate.  
individual 3.95 / 3.50 (2 or  
more)

## SPECIALTY COCKTAILS

### **Makeda Martini**

Ras Dashen style margarita with pear and ginger tones 9

### **M Dashen Martini**

tea, gin, lime juice and fresh mint leaves make this a pleasant  
cocktail all year round 10

### **Tilahun Gessesse**

Ras Dashen style vodka mojito 9

### **Warka**

a fig old-fashioned, inspired by Ethiopian flavors 9

### **Amaretto Adane**

from brother Adane, amaretto and absolut citron 9

### **Aster Awake**

wonderfully refreshing with tanqueray, chambord, lime juice and  
ginger ale, built over ice 9

### **Bizunesh**

An Ethiopian old-fashioned, muddled ginger and honey combined  
with hennessy, served over ice, topped with soda 10

### **Ferenj Punch**

lovely sweet white sangria, sauvignon blanc, cognac and peach  
schnapps, garnished with apples and oranges 9

### **Kevin's 50-yr-old-fashioned**

Kevin's favorite American classic made with makers mark 10

### **Menelik I**

Coffee martini made with our fresh roasted Ethiopian espresso, stoli  
vanilla, kahlua with bailey's served up 10

### **Meseret**

A spicy take on the classic margarita, jalapeno tequila and Cointreau  
10

### **New Maritu Mix**

Maritu's special midori melon martini, absolut and pineapple served  
up 13

### **Peach/Pear Martini**

peach or pear nectar, cointreau and fresh limes, served up 10

### **Qay Arafa**

bitters and a cube of sugar make this champagne cocktail a true  
celebration 9

### **Scotonic**

a light rum cocktail with muddled ginger and honey, served over ice  
and topped with soda 9

### **The New Zenash**

hendricks gin, sweet vermouth and bitters, a lovely version of the  
classic martinez from which the martini originated 10

## BEERS & CIDERS

*Domestic*

### **Angry Orchard**

refreshing and slightly sweet, ripe apple cider 5.5

### **Firestone**

"Aggressively hopped west Coast style IPA" 5.25

### **Founders Centennial IPA**

unfiltered, dry-hopped with a lovely bitter edge 5.5

### **Inversion IPA**

award winning IPA with an intense multi-hop kick 5.5

### **Eugene Porter**

striking, robust porter full of warmth and chocolate malt 5.5

### **DH Crooked Tree IPA**

heavily dry hopped with aroma of pine and citrus 5.25

### **Lagunitas Lil' Sumptin**

IPA and wheat beer lover's choice 5.25

### **Left Hand Milk Stout**

robust stout, spiked with lactose, accentuates the bold Ethiopian flavors 5

### **Matilda Goose Island**

golden sunrise Belgian style pale ale 6.5

### **Revolution Anti Hero IPA**

crisp bitterness with floral and citrus aromas 5.5

### **312**

densely populated with flavor and loaded with character 5.5

### **Rocky's Revenge**

American brown ale with a portion aged in bourbon barrels 4.75

### **Two Brothers Prairie**

### **Path (Gluten free)**

crisp savory ale, light in color, strong in flavor 5.5

*Imported*

### **Heineken**

Dutch pride pale lager 4.5

### **Tusker**

Kenyan lager with high quality barley and hops, with a bright finish 5.5

### **Stella Artois**

delicious Belgian Ale 5

### **Xingu Black Lager**

Brazilian lager, dark and slightly fruity 5.5

### **Castel**

Euro Pale lager style beer from Ethiopia 5.25

### **St George / St George**

### **Amber**

our Ethiopian lager and Amber beers 5.5

## RED WINES

*By Glass or Bottle*

### **Fair Valley Pinotage,**

### **South Africa 2012**

dark cherry, citrus. notes of plum with a warm oak finish 7/26

### **Bodegas Oro, Bluegray**

### **Spain 2012**

complex blend, black fruit and cherry flavors, accented by herbal, mineral and spicy notes 9/33

### **Buried Cane, Cabernet**

### **Sauvignon, USA 2014**

deep colored with dark fruit and herbal varietal character and coffee aroma 9.5/34

### **Yalumba Patchwork**

### **Shiraz, Australia 2011**

full bodied with rich aromas of black berries and plum 9/33

## WHITE WINES

*By Glass or Bottle*

### **Fair Valley Chenin Blanc,**

### **South Africa 2012**

fresh, light bodied with flavor of apple and citrus 7/25

### **Kung Fu Riesling**

### **Germany 2014**

apricot, kumquat, nectarine and lime leaves 8/26

### **Alois Lageder Pinot**

### **Grigio, Italy 2014**

floral and spicy notes, rich in flavor, slight smokiness and bright finish 8/30

### **Errazzuris Sauv. Blanc,**

### **Chile 2013**

crisp, tropical sweetness with herbaceous finish 7/28

### **Hope Chardonnay,**

### **Australia 2011**

estate grown fruit, elegant with lemon, apple and stone flavored finish 8/30

## SPECIAL WINES

### **Enat Tej Honey Wine**

Ethiopian style honeywine made from honey and gesho 8/32

### **Homemade Honey Wine**

made and aged right here at Ras Dashen 7/30

### **Fig Mead Wine**

South African fig aged wine 10/39

## BY THE BOTTLE

### **Jardin Cabernet, SA 2011**

flavors and aromas of Blackberry, cassis and vanilla 42

### **Brazos Blend, Argentina 2011**

rich blend w/ ripe fruit and and good tannin structure 39

### **Tridente Tempranillo, Spain 2013**

full flavors of ripe red fruit, delicate spices and chocolate 33

### **De Meye Cabernet, SA 2011**

full bodied with pepper spice, dark fruit and a hint of coffee 32

### **Iona Mr. P Pinot Noir, SA 2013**

elegant cherry and berry nose 36

### **Catherine Marshall Sauv. Blanc, SA 2014**

passion fruit and mango. Clean, mineral and zesty citrus finish 36

### **Cederberg Cabernet Sauvignon, SA 2008**

dark fruits of blackcurrant and cassis, laced with a subtle mint undertone 49

### **Clio Mouvedre, Spain 2013**

bold aromas and flavors, a thick, dense palate, and a long finish 59