

★ 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 Aliche

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 Aliche

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

BEEF ENTREES

25) Sega 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 Aliche

strips of beef cooked in a tasty aliche 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