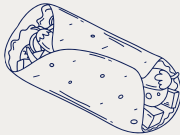




BRUNCH



BEC

toast, eggs, cheddar cheese, bacon, avocado, sriracha aioli, arugula + breakfast potato. 19

ETHIOPIAN SCRAMBLED EGGS

tomato, onion + cucumber salad + potato hash + two injera roll. 18

FRENCH TOAST & FRESH BERRIES

sliced bread soaked in cinnamon-vanilla custard + blueberries, strawberries and walnuts served with butter and maple syrup. 19

BREAKFAST BURRITO

eggs, avocado, black beans, cheese, potato hash, lettuce and RAS sauce + cucumber salad. 18

KITFO BURRITO

sauteed soy protein crumble, avocado, black beans, onion, jalapeño, turmeric brown rice and RAS sauce + cucumber salad. 18

RAS BREAKFAST COMBO

spiced injera stir fry + scrambled eggs + cucumber salad + breakfast potato + two injera rolls. 21

LENTIL BURGER

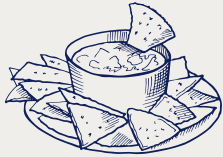
homemade lentil patty, cheddar cheese, caramelized onion, pickle, lettuce, tomato, secret sauce. served with fries. 18 add avocado + 3

CHICK’N SANDWICH

lion’s mane ‘shrooms, lettuce, pickle, secret sauce. served with choice of fries or salad. 18 add cheese + 2, add avocado + 3

CHILAQUILES

tortilla, salsa verde, black beans, feta cheese, sour cream. 18 add avocado + 3



STARTERS



MASHED AVOCADO

avocado, tomato, onion, serrano pepper, cilantro and fresh lime juice + injera chips. 14

TOFU KALE SALAD

kale, tofu, tomato, onion, jalapeño tossed in a lime vinaigrette. 17 , add sliced avocado + 3, add feta cheese + 2, add injera roll + 1

CUCUMBER SALAD

cucumber, tomato, onion and field greens tossed in lime vinaigrette. 13 add injera roll + 1, add sliced avocado + 3

INJERA NACHOS

injera chips, berbere cheese sauce, black beans, a soy protein crumble, avocado, pico de gallo, sour cream. 19

AZIFA LENTIL DIP

pureed brown lentil, tomato, onion, serrano pepper and wasabi + lime vinaigrette + injera chips. 12

SAMBUSA

two flakey pastry rolls filled with your choice of mixed veggies, lentils or butternut squash + homemade hot sauce. 10 or all three flavors. 15

KITFO SAMBUSA

two flakey pastry rolls filled with kitfo + RAS green hot sauce. 12

RICE BOWLS



BOLE BOWL

soy protein crumble and jalapeño + ground chickpea + collards + cabbage, carrots & bell peppers + avocado salad with lime vinaigrette.18

LANGANO BOWL

seitan + string beans, carrots, & onion + cabbage & bell peppers + collards + mashed avocado. 18

KAZANCHIS BOWL

brown lentil stew + beets + ground chickpea + string beans, carrots & onion + avocado salad with a lime vinaigrette. 18

SHASHAMANE BOWL

string beans, carrots & onion + collards + cabbage & bell peppers + yellow split pea + beets + avocado & beet/potato salad with parsley in a lime vinaigrette. 19



ENTREES



MUSHROOM TIBS

sautéed white button 'shrooms, onion, rosemary. 18

KITFO

soy protein crumble, onion, jalapeño, spice infused grapeseed oil. 18

CHEF’S SPECIAL

kitfo topped with collards, avocado salad with pico de gallo and house dressing drizzled in our homemade hot sauce. 28

RAS TIBS

stir-fried seitan and onions in our zesty berbere sauce. 19



PLATTERS

(NO SUBSTITUTIONS)



MERCATO (SERVES ONE)

an assortment of Grandma's red lentil stew + string beans & carrots + ground chickpeas + cabbage, carrots & bell peppers + collard greens. 22

GRAND MERCATO (SERVES TWO)

an assortment of Grandma's red lentil stew + string beans & carrots + ground chickpeas + cabbage, carrots & bell peppers + collards + split pea stew + beets + brown lentil stew + kale salad. 40

ADD-ONS



AVOCADO SALAD

tomato, onion, jalapeño tossed in a lime vinaigrette. 6

BEET & POTATO SALAD

tomato, onion, jalapeño and parsley tossed in a lime vinaigrette. 8

KALE SALAD

kale, tomato, onion, jalapeño tossed in a lime vinaigrette. 8

SPICED MAC N CHEESE

elbow pasta, mozzarella & cheddar cheese, coconut milk, berbere sauce and Ras spice blend with crumbled injera. 12

ETHIOPIAN SPICED FRIES 7

BREAKFAST POTATOES 7

INJERA ROLL 1 - TEFF INJERA 6

PLEASE ADVISE US OF ANY ALLERGIES.

*Although every effort will be made to accommodate food allergies, we're afraid we cannot always guarantee meeting your needs.*A 20% gratuity will automatically be added for a group of 5 or more.

COCKTAILS



FIG FIG BANG BANG

Fig Vodka + Vida Mezcal + black cherry juice + lemon + agave + jalapeño. 15

UNDER THE INFLUENCE

Ojo de Tigre Mezcal + Strega + peach schnapps + pineapple juice + demerara syrup + lime. 15

FRANKLIN DAISY

Spring 44 Gin + St. Germain + cucumber juice + lime + agave. 15

WET ASS PASSIONFRUIT

Malibu Rum + Vida Mezcal + passionfruit syrup + lime. 15

RASBERRY BERET

Pierre Ferrand Cognac + raspberries + grapefruit cordial + pineapple + angostura bitters + agave + lime. 15



BASIL INSTINCT

Mi Campo Tequila Blanco + Aperol + basil syrup + passionfruit syrup + lime. 15

MY COUSIN VINNY

Vida Mezcal + Amaro Nonino + Aperol + rhubarb bitters + lime. 15

BEERS



SOUR

tart, juicy and refreshing.

IPA

loaded with hops, juicy and bursting with tropical fruit.

PILSNER

spritz carbonation and a crispy finish.

STOUT

dark, heavy bodied.

WINES



PETIT SAUVAGE ROUGE (FRANCE)

Blackcurrant, fig jam, and roasted pine with an earthy finish of rosemary and thyme. 15/55

PETIT SAUVAGE BLANC (FRANCE)

Ripe apple, pear, quince with hints of hibiscus and walnuts. 15/55

SAPERE SPARKLING ROSE (CALIFORNIA)

Chardonnay–Pinot Noir blend bursting with ripe strawberry and raspberry, layered with toast, earthy notes, and a crisp, tart finish. 15/55

AXUM TEJ (NEW YORK)

Blends organic wildflower honey, hops, and filtered water for a sweet start and a dry, earthy finish. 15/55



BRUNCH COCKTAILS



MIMOSA

flavor options: classic, cucumber, watermelon/passionfruit. 13

SPIKED HIBISCUS PUNCH

Madre Mezcal + Plantation Rum + Grand Marnier + homemade hibiscus cinnamon syrup + lime. 14

SPRING OF GONDAR

Spring 44 Gin + Aperol +rhubarb bitters + mint + agave + lemon. 14

BLODDY MARY 14

SPIRIT-FREE

CROWN HEIGHTS QUEEN

watermelon + ginger beer + mint + lime + agave. 8. spiked + 8

SORREL CHAI ICED TEA

hibiscus +cinnamon + cardamom + cloves + ginger + allspice + bay leaves. 8 spiked + 8

DAYS IN THE EAST

cucumber + coconut cream + lime + mitmita. 8 spiked + 8

PURPLE HAZE

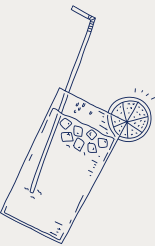
Optimist Botanicals + blueberry + rosemary + grapefruit cordial + lemon + agave + tonic. 11

ROOTS N SPICE

Fluère Botanical Blends + pineapple juice + ginger beer+ cilantro + jalapeño + lime + agave. 11

NON ALCOHOLIC BEER 7

PHONY NEGRONI 10



REFRESHMENTS

COLD PRESSED JUICE

12 oz, ask for rotating flavors. 10

KOMBUCHA

please ask for available flavors. 8

LEMONADE

traditional or strawberry. 7

BRUCE COST GINGER ALE

ginger ale or blood orange. 6

UNITED SODAS

please ask for available flavors. 5

BROOKLYN CRAFTED SPICY GINGER BEER 6



COFFEE & TEA

TEA

please ask for available flavors. 4

MIGUEL’S COLD BREW

cold brew, oat milk, agave, cocoa bitters. 7

ETHIOPIAN COFFEE 4

