



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



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

DULET

diced king oyster mushrooms, sauteed onion, jalapeño, spiced grapeseed oil. 19

MAMA’S TOFU

tomato, onion, berbere sauce. 18

MINCHET ABISH

pea protein, porcini mushrooms, berbere, garlic, onion, turmeric + cabbage + collard. 28

HANDHELDS



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

ADD-ONS



AVOCADO SALAD

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

BEET & POTATO SALAD

tomato, onion, jalapenos 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

INJERA ROLL 1 – TEFF INJERA 6

AZIFA LENTIL DIP

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

SAMBUSA

two flaky pastry rolls filled with your choice of mixed veggies, lentils or butternut squash + homemade hot sauce. 10 or all three flavors. 15 add kitfo sambusa + 6

KITFO SAMBUSA

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

CAULIFLOWER WINGS

crispy golden cauliflower florets tossed in a flavorful berbere spiced batter. 16

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 + 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 stew + beets & carrot + avocado & beet/potato salad with parsley in a lime vinaigrette. 19

PLATTERS

(NO SUBSTITUTIONS)



MERCATO (SERVES ONE)

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

GRAND MERCATO (SERVES TWO)

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



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 + raspberry + 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.

REFRESHMENTS

COLD PRESSED JUICE

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



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

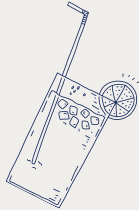
Optimist Botanicals + blueberry + rosemary + grapefruit cordial + lemon + agave + tonic. 11

ROOTS N SPICE

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

NON ALCOHOLIC BEER 7

PHONY NEGRONI 10



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

HAPPY HOUR

3 - 7 PM MONDAY - FRIDAY

NEGRONI

Spring 44 Gin, Campari, Vermouth. 11

MARGARITA

Sauza Blanco, Triple Sec, agave, lime. 11 add a flavor + 2 (pineapple, hibiscus, strawberry, passionfruit, watermelon)

ESPRESSO MARTINI

Titos, Mr Black, Kahlua, cold brew, demerara. 11

WELL SHOTS

select from Tito's Vodka, Spring 44 Gin, Evan Willian Bourbon, Mi Campo Tequila. 1 OZ - 5

BEER

rotating-ask for today's selection. 8

WINE

red or white. 9

SPIRIT FREE PINA FAUX-LADA

pineapple + coconut cream + lime juice. 7

