



Lunch Buffet Special Price!

MEAT

- *Chicken*
- *Beef*

VEGETARIAN

- *Lentils*
- *Split Peas*
- *Collar Greens*
- *Zucchini*
- *Spinach*
- *Salad*
- *And More!*



***ALL** 12 menu options,
ALL you can eat,
for just **\$9.99*!***

**Plus tax. Types of items subject to change.*

APPETIZERS

1. **Yemisir Sambusa** 6.95
Pastry stuffed with spiced lentils.
2. **Yesiga Sambusa** 6.95
Pastry stuffed with spiced ground beef.
3. **Yedoro Sambusa** 6.95
Pastry stuffed with spiced chicken.
4. **Key Sir Selata** 6.95
Beets, potatoes, carrots, shallots & green peppers with house dressing.
5. **Timatim Fitfit** 7.95
Tomatoes, shallots & green peppers in house dressing
mixed with injera.
6. **Selata** 6.95
Tomato salad with house dressing.
7. **Senge Karya** 6.95
Two long hot peppers stuffed with sautéed fresh tomatoes,
onions, garlic & shallots. Served with injera.
8. **Yater Fitfit** 7.95
Dried peas slowly cooked with fresh garlic, ginger roots & spices,
mixed with injera & garnished with long hot peppers. Served chilled.
9. **Kategna** 8.95
Injera is rendered into an amber toast with a coating of awaze and kibe

LALIBELA VEGETARIAN

10. **Yemisir Wot** 13.95
Lentils slowly cooked in a flavorful berbere sauce
with a blend of spices.
11. **Ater Kik** 12.95
Yellow split peas cooked in a specially flavored mild sauce.
12. **Fosolia** 14.95
Green beans, carrots & onions sautéed in a blend of
exotic herbs.
13. **Gomen** 13.95
Collard greens slowly cooked in a flavorful mild sauce
with garlic & a blend of spices.
14. **Misir Aliche** 12.95
Green lentils slowly cooked in a flavorful mild sauce with a blend
of spices.

(Vegetarian & Vegan continued on next page)

Vegetarian & Vegan (continued)

15. **Shuro** 14.95
Highly seasoned chick peas in a berbere sauce.
16. **Tikel Gomen** 12.95
Cabbage & potatoes cooked in vegetable oil, onions, fresh
garlic & a blend of spices.
17. **Kosta** 13.95
Spinach & potatoes slowly cooked in a blend of mild spices.
18. **Zucchini** 12.95
Green squash, carrots & onions sautéed in a blend of exotic herbs.
19. **Lalibela Vegetarian Combination Sampler Dishes**
Choice of four different dishes from the above entrees.
For one person 15.95
For each additional person 13.95

CHICKEN

25. **Doro Tibs** 14.95
Diced chicken sautéed with onions, rosemary & pepper.
Served with awaze (*hot pepper paste*).
30. **Doro Wot** 15.95
Chicken cooked in butter & sautéed onions, seasoned with garlic,
fresh ginger, berbere & herbs, & slowly simmered until tender.
31. **Doro Alichu** 13.95
Tender chicken cooked as above, but in a mild sauce.

BEEF

32. **Kitfo** 17.95
(*Ethiopian version of steak tartare*) Finely chopped prime beef
seasoned with mitmita, purified butter & Ethiopian spices,
served with homemade cottage cheese (*when available*).
33. **Siga Wot** 15.95
Cubed prime beef cooked in onions, ginger, garlic,
purified butter & berbere.
34. **Siga Alichu** 14.95
Cubed beef sautéed in butter, turmeric, garlic, fresh ginger
& white pepper.
35. **Gored Gored** 18.95
Very lean beef marinated in red wine & rosemary,
then sautéed in vegetable oil with onions & garlic.
Served with awaze (*hot pepper paste*).

Beef (continued)

36. **Special Tibs** 17.95
Tender tip pieces of beef sautéed in vegetable oil with fresh tomatoes, green peppers & red onions, with a touch of rosemary & other spices.
37. **Atkilt Besiga** 13.95
Cubes of tenderloin beef, potatoes & carrots sautéed in a mild sauce & garnished with green peppers.



38. **Yebeg Kikil** 18.95
Succulent lamb cooked & seasoned with a special blend of spices.
39. **Yebeg Wot** 19.95
Lamb cooked in garlic, onions & berbere sauce.
40. **Zilbo Gomen** 18.95
Collard greens & tender pieces of lamb seasoned with onions & green peppers.
41. **Yebeg Tibs** 18.95
Lamb sautéed in vegetable oil & seasoned with onions & green peppers.



42. **Shrimp Wot** 18.75
Shrimp sautéed in vegetable oil with garlic, in berbere sauce.
43. **Shrimp Alichu** 17.95
Shrimp sautéed in vegetable oil with garlic, in a mild sauce.
44. **Yasa Wot** 18.95
Chunks of filleted white fish cooked in berbere & herb sauce.

LALIBELA COMBINATIONS

Specialty Dish Platter

Create your own combination. Choose four different dishes from among the following entrees: #10, 11, 12, 13, 14, 15, 16, 17, 18, 30, 31, 33, 34, 37.

- For one person** 17.95
For each additional person 14.95
(Gluten-free Injera available – please add \$5.00)



DESSERTS

- 50. Cheesecake 5.95
- 51. Chocolate Cake 5.95
- 52. Baklava 5.95



BEVERAGES

- Pot of Ethiopian Coffee per person: 3.00
(Served in traditional Ethiopian style — minimum charge \$6.00)
- Coffee or Tea 3.00
- Pepsi, Diet Pepsi, Seven Up, Club Soda,
Ginger Ale, Root Beer, Iced Tea, Lemonade 1.95
- Orange Juice or Cranberry Juice 2.50
- Perrier Sparkling Mineral Water 3.00
- Budweiser, Bud Light, Coors Light,
St. Pauli NA *(non-alcoholic)* 4.00
- Heineken, Samuel Adams, Corona, Bass Ale,
Amstel Light 5.00

Fine Wines Available Upon Request



*Available upon request,
with additional charge.*