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 Alicha ............................................. 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 Alicha** ...................................... 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 Alicha** ....................................... 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.

**LAMB**

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.

**SEAFOOD**

42. **Shrimp Wot** ................................................. 18.75
   Shrimp sautéed in vegetable oil with garlic, in berbere sauce.

43. **Shrimp Alicha** ............................................. 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.