

Beef Entrees (continued)

- 31. Qelulu** 16.95
beef tibs in a spicy, juicy berbere sauce
- 32. Kwanta ferfer** 15.95
Ethiopian beef jerky cooked with injera and berbere sauce
- 33. Gored gored** 19.95
chunks of beef brisket lightly sautéed with onions, green peppers and berbere
- 34. Zilzil tibs** 17.95
strips of beef sautéed with colorful bell peppers, served with special berbere sauce

Fish Entrees

- 35. Asa wat** 15.95
boneless tilapia fillets cooked in a spicy berbere sauce
- 36. Asa tibs** 15.95
boneless tilapia fillets cooked with ginger, garlic, and Ethiopian spices

Special Entrees

- 37. Grilled zilzil tibs** 22.95
grilled beef or lamb(add\$3) strips with Zenash's special hot sauce
- 38. Awaze tibs** 18.95
strips of beef sautéed in a spicy awaze sauce
- 39. Yebeg tibs ferfer** 17.95
lamb sautéed in mitmita sauce and served with injera pieces

Desserts

- Bread pudding** 5.95
injera pudding baked with raisins, nuts and roasted flax seeds
- Rice Pudding** 5.50
Mid East favorite with Zenash's special touch
- Baklava** 5.50
Traditional Middle Eastern pastries
- Ask about daily dessert specials!**
- Choco molten lava cake** 5.95
- Beverages

- Soft Drinks** 1.50
- Mineral water**
- Perrier 2.00
- San Pellegrino, 500 ml 2.50
- Ethiopian tea** 2.50
hot tea or iced tea flavored with Ethiopian spices
- Espresso drinks** 4.00
made with organic, fair-trade, shade grown, dark roast coffee from Ethiopia
- Espresso, Cappuccino, Americano or Macchiato
- Extra shots in espresso drinks 1.50

CARRY OUT MENU



RAS DASHEN
Ethiopian Restaurant

Comfort Food
from the Mountains of Ethiopia

773-506-9601

Ras Dashen Ethiopian Restaurant

5846 N. Broadway
Chicago, IL 60660

www.rasdashenchicago.com
info@rasdashenchicago.com

Lunch and Dinner

Sun.-Thur. 11am-10:30pm
Fri. & Sat. 11am-11pm

Ask us about catering
& space available
for private parties,
concerts,
meetings,
fundraisers...
773-506-9601

**Organic, fair-trade, shade grown, dark
roast coffee from Ethiopia**
Harrar, Sidamo, or Yirgacheffe 11.95/lb

Appetizers

Mereq	4.25
<i>lentil soup with Ethiopian seasonings</i>	
Sambusa lentil ^v , spinach ^v , shimbera ^v or beef	4.95

Injera (the Bread)

Regular, 3-pack	3.00
100% Teff, 3-pack	6.00

Sides

1. Komodoro salata ^v	
<i>tomatoes, cucumbers, onions, garlic and jalapeños</i>	
2. Ethio salata ^v	
<i>Traditional salad with crisp romaine lettuce</i>	
3. Yeqaysur salata ^v	
<i>red beets and potatoes served cold with a tangy dressing</i>	
4. Misser salata ^v	
<i>cold lentil salad seasoned with lemon juice and spices</i>	
5. Tikil gomen alicha ^v	
<i>cabbage, potatoes and carrots</i>	
6. Gomen ^v	
<i>kale, collard and/or mustard greens</i>	
7. Qosta ^v	
<i>spinach</i>	
8. Diblik atkilt ^v	
<i>green beans, zucchini, potatoes and carrots</i>	
9. Ib	
<i>Homemade soft cheese</i>	

Vegetarian Entrees

10. Misser wat ^v	11.95
<i>lentils in spicy berbere (red pepper) sauce</i>	
11. Kik alicha ^v	11.95
<i>yellow split peas with mild spices</i>	
12. Yeqay tikil gomen ^v	11.95
<i>sweet and sour red cabbage</i>	

Vegetarian Combo	12.95
<i>Choose any five of the above vegetarian dishes (1-12)</i>	

13. Diffen misser wat ^v	11.95
<i>Similar to misser wat, but with whole lentils for a different texture</i>	
14. Shimbera asa wat ^v	12.95
<i>ground chick peas shaped into a dough and cooked in berbere sauce</i>	
15. Misserana bowmia ^v	12.95
<i>lentils and okra in tasty alicha sauce</i>	
16. Komodoro fetfet ^v	11.95
<i>tomato and injera salad, served cold</i>	
17. Shirro ^v	12.95
<i>ground chick peas imported from Ethiopia</i>	

All items marked ^v are vegan; no meat or dairy products used in prep

All vegetarian and meat entrees come with two sides and two rounds of injera. Additional sides are 4.00 each

Chicken Entrees

18. Doro wat	14.95
<i>chicken and egg cooked in a spicy berbere sauce</i>	
19. Doro alicha	14.95
<i>chicken and egg in a mild, tasty sauce</i>	

Lamb Entrees

20. Yebeq tibs	18.95
<i>lamb lightly cooked with onions, garlic and rosemary</i>	
21. Yebeq tibs be berbere	17.95
<i>a spicier, juicier version of yebeq tibs</i>	
22. Yebeq dereq tibs	18.95
<i>lamb tibs pan-fried with onions, garlic and rosemary</i>	
23. Yebeq wat	17.95
<i>lamb in spicy berbere sauce</i>	
24. Yebeq alicha	17.95
<i>lamb tibs in a juicy alicha sauce with injera pieces</i>	

Beef Entrees

25. Segaw wat	13.95
<i>beef chunks cooked in a fiery berbere sauce</i>	
26. Yeqay ferfer	14.95
<i>beef and injera in berbere sauce</i>	
27. Lebleb tibs	14.95
<i>beef chunks lightly sautéed with onions and green peppers</i>	
28. Kitfo tere	14.95
<i>Ethiopian steak tartar seasoned with kibe and mitmita</i>	
29. Kitfo lebleb	14.95
<i>kitfo slightly cooked</i>	
30. Zilzil alicha	13.95
<i>strips of beef cooked in tasty sauce</i>	

(more meat entrees, desserts and beverages on back page)→

Meat Combo	19.95
<i>Order two items from 18-19-21-23-24-25-30 (Lamb add \$2)</i>	

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Prices subject to change without notice.