



አይቤክ ካፌ
CAFE IBEX

\$20  *Vegetarian*

Misir Wot

Split red lentil cooked with sautéed onion, red pepper and tomato sauce

Spinach

Chopped spinach in vegetable oil, garlic and home ground spices

Salad

Atakletlte Alich

A mixture of cabbage and potatoes sautéed in vegetable oil, garlic, and home spices

Kike

Yellow split pea sauce

Shiro

Typical Ethiopian style stew prepared from ground beans, peppers, onion and oil/butter

Served with Injera

Soft, spongy, sour bread made from Teff (rye-like grain)

\$35

Dried Beef

Cooked with onion, garlic, and pepper

Doro Wat (chicken in spicy sauce)

Whole pieces of chicken cooked with sautéed onion and garlic simmered with hot pepper sauce

Derek Yebeg Tibs

Dry-cooked lamb

Vegetable Combo

Spicy lentil sauce, greens, yellow split pea sauce, mild vegetable, salad

Served with Injera

Soft, spongy, sour bread made from Teff (rye-like grain)

Dessert



**IN PARTNERSHIP WITH
SEATTLE
RESTAURANT
WEEK**