

# Major Restaurant

Authentic Ethiopian-Eritrea Dining

## APPETIZER

**1, 2, 3=SAMBUSSA**-----\$4.50

Three thin dough shells stuffed with a blend of minced <sup>1</sup>BEEF, <sup>2</sup>CHICKEN or <sup>3</sup>FISH and herbs.

**4=LENTILS SAMBUSSA** -----\$3.00


Three thin dough shells stuffed with combination of lentils, onion and herbs.

**5=CABBAGE AND CARROTS SAMBUSSA** -----\$3.00

Three thin dough shells, stuffed with combination of onion, cabbage, carrots and herbs.

**6=SAMBUSSA COMBINATON**-----\$7.00

Pick one piece of each Sambussa.

**7=TOMATO FITFIT** -----\$6.00


Fresh tomato, red onion and green pepper mixed with INJERA (traditional bread)

**8=POTATO SALAD** -----\$6.00

Fresh potato, red onion, tomato, green pepper and vegetable oil

**9=CABBAGE AND CARROTS SALAD** -----\$6.00

Fresh cabbage, carrots, onion, green pepper and Mayonnaise

**10=MAJOR SALAD** -----\$6.00

Fresh green life, onion, fresh tomato and carrots served with house made dressing.

**11=MAJOR ROYAL SALAD**-----\$8.00

Fresh green life, onion, fresh tomato, carrots and grilled chicken breast served with house made dressing.

**12=TUNA SALAD**-----\$8.00

Fresh tomato, onion, green pepper and MAYONNAISE mixed with TUNA.

## VEGETABLE

**13=YE-MISIR WOT**  -----\$12.00

Split red lentils simmered made with onions, fresh tomato and vegg.oil in homemade spicy sauce.

**14=YE-MISIR WOT (MILD)**-----\$12.00

Split yellow lentils simmered made with onion, fresh tomato, egg oil, garlic and turmeric.

**15=KIK ALICHA WOT**-----\$12.00


Yellow split peas cooked with onions, garlic, ginger and turmeric.

**16=NON-SPLIT LENTILS**  -----\$12.00


Non-split lentils made with homemade spicy sauce and onions, tomato and garlic.

**17=NON-SPLIT LENTILS (MILD)** -----\$12.00


Non-split lentils made onions, tomato, garlic and turmeric.

**18=GOMEN** -----\$12.00

Chopped collard green simmered in a mild sauce of onions, tomato and fresh garlic.

**19=QUOSTA** -----\$12.00

Chopped spinach simmered in a mild sauce of onions, tomato and fresh garlic.

**20=TIKLE GOMEN** -----\$12.00

Sliced cabbage and carrots cooked in mild sauce with onions, garlic and turmeric sauce.

**21=DINICH WOT**  -----\$12.00

Potato cubes and carrots cooked in homemade spicy (berbere) with onions, garlic and tomato.

**22=DINGH ALICHA WOT (MILD)** -----\$12.00

Potato cubes and carrots cooked in a mild sauce of onions, tomato and turmeric.

## VEGETABLE

### 23=SHIRO -----\$12.00

Seasoned chick pea flour cooked with onions, tomato and spicy sauce.

### 24=SPECIAL SHIRO -----\$15.00

Seasoned chick pea flour cooked homemade spicy sauce serve with special CLAY PATE.

### 25=ROYAL MAJOR VEGETABLE -----\$13.00

Mixed two types of veggies, cabbage and collard green

## CHICKEN

### 26=TRADITIONAL DORO WOT -----\$15.00

One tender chicken legs marinated in lemon juice cooked with homemade spicy sauce and served Ethiopian style with hardboiled egg.

### 27=TRADITIONAL DORO WOT (MILD) -----\$15.00

One tender chicken legs marinated in lemon juice cooked with homemade mild sauce and server Ethiopian style with hardboiled egg.

### 28=DORO AWAZE TIBS -----\$15.00

Tender pieces of chicken breast cooked with homemade spicy sauce onions, tomato, green pepper and garlic.

### 29=DORO ALCHA TIBS (MILD) -----\$15.00

Tender pieces of chicken breast cooked with homemade mild sauce and onions, tomato, garlic and rosemary.

### 30=DORO BE-GOMEN (SPINICH) -----\$15.00

Tender pieces of chicken breast mixed with spinach and onions, tomato and garlic. SPICY SAUCE or MILD SAUCE of your choice.

### 31=DORO BE-SHIRO -----\$15.00

Tender paces of chicken breast mixed with shiro (pea flour) cooked with onions, tomato, garlic and spicy sauce.

### 32=SPECIAL DORO WOT -----\$18.00

Tender chicken leg marinated in lemon juice cooked in homemade spicy sauce with hardboiled egg served with special CLAY PAT.

## LAMB

### 33=YE-BEG WOT -----\$15.00

Tender pieces of lamb cooked onions, tomato and garlic.

### 34=YE-BEG WOT (MILD) -----\$15.00

Tender paces of lamb mixed with potato, carrots, onions, tomato and turmeric.

### 35=YE-AWAZE TIBS -----\$15.00

Tender pieces of limb cooked with onions, tomato, garlic, green pepper and rosemary.

### 36=YE- BEG ALICHA TIBS (MILD) -----\$15.00

Tender pieces of limb cooked with onions, tomato and rosemary.

### 37=GOMEN BE-SIGA -----\$15.00

Tender pieces of lamb mixed with gomen (spinach) onion, tomatoes and garlic served mild or spicy.

### 38=DEREK TIBS -----\$15.00

Savory lamb chunks dry fried with onions, green pepper and special seasoning.

### 39=SHIRO BE-SIGA -----\$15.00

Tender pieces of limb mixed with shiro (pea flour) onions, tomato, and garlic and lies spicy.

### 40=MISTO -----\$15.00

Ye- beg wot (spicy) and ye-beg alicha (mild) combs.

### 41=SPECIAL YE-BEG TIBS -----\$18.00


Cubes of tender lions lamb special homemade sauce served with special CLAY PAT.

## LAMB

**42=SPECIAL YE-BEG WOT**  -----\$18.00

Tender pieces of lamb stewed with special homemade sauce served special CLAY PAT.

## BEEF

**43=KAY WOT**  -----\$15.00

Lean beef meat cubes cooked in a spicy homemade of onions, tomato and garlic.

**44=YE-SIGA ALICHA (MILD)** -----\$15.00

Lean beef meat cubes cooked in a mild sauce with onions, potato, carrots, tomato and turmeric

**45=BEEF AWAZE TIBS**  -----\$15.00

Tender pieces of beef cooked with onions, green peppers, garlic and rosemary.

**46=BEEF ALICHA TIBS (MILD)** -----\$15.00

Tender pieces of beef cooked with onions, tomato, garlic .rosemary and turmeric.

**47=GOMEN BE-SIGA** -----\$15.00

Tender pieces of beef meat mixed with spinach, onions, tomato and garlic served MILD OR SPICY of your choice.

**48=KITFO** -----\$15.00

Ethiopian style steak from selected lean round steak seasoned with purified chili powder (mitmita) served TERE (RAW) LUBLUL (RARE) and TIBS (WELL DONE).

**49=MINCETABISH** -----\$15.00

Finely diced prime beef first fried in a pan with ginger, onions, cardamom and with green pepper until golden then sautéed in SPICY sauce or ALICHA (MILD) of your choice.

**50=GORED GORED** -----\$15.00

Lea cubed beef simmered in a blend of red pepper and herbed better. Served RAW or RARE served with spicy sauce.

**51=ZILZIL TIBS** -----\$15.00

Strips of tender beef marinated in spicy sauce seasoned with onions, green pepper and rosemary.

**52=YE-KWANTA FIRFIR** -----\$15.00

Ethiopian style dried beef JERKY stewed in spicy sauce mixed with pieces of INJERA.

**53=YE-KWANTA WOT** -----\$15.00

Ethiopian style dried beef JERKY stewed in spicy sauce.

## COMBINATION

**C1=VEGETARIAN COMBO.**

Fresh vegetables such as #13, 14, 15, 16,17,18,19,20,22,23, fresh tomato salad and fresh green life salad

**FOR ONE==\$17.00 FOR TWO ==\$30.00 FOR THREE==\$45.00 FOR FOUR=== \$50.00.**

**C2=CHICKEN COMBO**

**FOR ONE**-----\$20.00

Eight vegetables with 26, 28, 29 and salad

**FOR TWO** -----\$38.00

Eight vegetables with 26, 28, 29 and salad

**FOR THREE** -----\$50.00

Eight vegetables with 26,27,28,29 and salad

**C3=LAMB COMBO**

**FOR ONE** -----\$20.00

Eight vegetables with 33,34,35,36 and salad

**FOR TWO** -----\$38.00

Eight vegetables with 33, 34.35.36 and salad

**FOR THREE** -----\$50.00

Eight vegetables with 33, 34,35,36,37 and salad

**C4=BEEF COMBO**

**FOR ONE** -----\$20.00

Eight vegetables with 43,44,45,46 and salad

**FOR TWO** -----\$38.00

Eight vegetables with 43,44,45,46 and salad

**FOR THREE** -----\$50.00

Eight vegetables with 43, 44,45,46,47 and salad

**C5=MAJOR COMBINATION**

**FOR ONE** -----\$20.00

Eight vegetables with 26,34,36,43 and salad

**FOR TWO** -----\$38.00

Eight vegetables with 26,34,36,43 and salad

**FOR THREE** -----\$50.00

Eight vegetables with 26, 27,34,36,43 and salad

**SHIRMP (SEA FOOD)**

**54=SHRIMP WOT**  -----\$15.00

Shrimp simmered in home made a spicy sauce with onions, tomato green pepper.

**55=SHRIMP ALICHA WOT (MILD)** -----\$15.00

Shrimp simmered in home made a mild sauce with onions, tomatoes and turmeric.

**56=SHRIMP AWAZA TIBS**  -----\$15.00

Shrimp marinated in fresh lemon juice and garlic with onions, green pepper tomatoes and rosemary.

**57=SHRIMP ALICHA TIPS (MILD)** -----\$15.00

Shrimp marinated in fresh lemon juice and garlic, onions, tomatoes and rosemary.

**58=SHRIMP BE- GOMEN**  -----\$15.00

Shrimp simmered in homemade spicy sauced mixed with gomen (collard green) and onions, green pepper and tomatoes.

**59=SHRIMP BE-GOMEN (MILD)** -----\$15.00

Shrimp simmered in mild sauced mixed with gomen (collard green) and onions, tomatoes and garlic.

**RICE AND SPAGHETTI**

**60=RICE VEGETABLE** -----\$10.00

Mixed vegetable (carrots, cut corn and green bean)

**61=SPAGHETTI** -----\$10.00

Italian grade durum semolina with fresh onions, fresh tomato and vegetable oil

**62=RICE CHICKEN** -----\$13.00

Tender pieces of chicken breast with vegetable (carrot, cut corn and green bean)

**62=SPAGHETTI WITH LAMB** -----\$13.00

Tender pieces of lamb mild (spicy) your choice with tomato sauce.

**64=RICE WITH SHRIMP** -----\$13.00

Shrimp with rice and vegetable (carrots, cut corn and green bean)

**BEVERAGES**

Ethiopian chai (hot tea) -----\$2.00

Ethiopian coffee -----\$2.00

Macchiato -----\$2.00

Soft drinks -----\$2.00

Juice -----\$2.00

Perrier water -----\$2.50

**ETHIOPIAN AND ERITREAN TRADITIONAL COFFEE CEREMONY**

Home roasted coffee ceremony served with traditional clay pot (JEBENA) popcorn and frank incense based on your choice.

**FOR TWO** -----\$5.00

**FOR THREE AND ABOVE** -----\$10.00

**ALCOHOL**

Import Beer -----\$3.50

Domestic Beer -----\$2.00

**ETHIOPIAN AND ERITREAN TRADITIONAL HONEY WINE (TEJ)**

Traditional Glass (barilla) -----\$6.00

BOTTLE -----\$15.00

RED WINE AND WHITE WINE

Glass -----\$5.00

BOTTLE -----\$20.00