

BLUE NILE

Ethiopian Cuisine

MILD



MEDIUM



HOT



POPULAR



We specialize in Catering.

All dishes are served with injera.

(Ingredients: 40% teff, 40% self raising, 20% barley)

If your choice is gluten-free Injera imported from Ethiopia there is an extra cost of \$3.00

Sales Tax not included

VEGAN

Add any vegetarian dish as a side order for \$7

1. NILE VEGAN PLATTER

For one \$15.00 | For two \$27.00



A combination of Splitpeas, Red & Green Lentil, Chickpeas (Shiro), Cabbage, Collard green, Green Beans and Salad.

2. CABBAGE WAT\$10.00



Steamed cabbage and vegetables with onions, seasoned with garlic and ginger.

3. KIK WAT\$10.00



Steamed split peas with onions, seasoned with garlic and ginger.

4. GOMEN\$10.00



Collard greens steamed and lightly seasoned with garlic.

5. YE TSOM FIRFIR.....\$15.00



Scrambled pieces of injera with a delicious Berbere sauce, flavored with garlic, and Ethiopian herbs.

6. MISER WAT.....\$13.00



Split lentil in red pepper sauce, seasoned with assorted spices.

7. CHICKPEA\$10.00



Split chickpea flour cooked in wat.

8. SHERO WAT\$15.00



Cooked chickpea flour sauce blended with red onions, garlic and spices.

9. FOSOLIA WAT.....\$12.00



Sauteed green beans, carrots and onion seasoned with garlic.

POULTRY

10. DORO WAT\$15.00 ●

*Authentic Ethiopian traditional food.
Tender chicken cooked in a hot sauce
and served with a hard-boiled egg.*

11. DORO TIBS.....\$15.00 ●

Tender, Marinated pieces of chicken
cooked with onions, garlic, tomato,
with a touch of rosemary and spices.



BEEF & LAMB

12. CHACHA\$17.00 ●

Cubes of tenderloin beef meat sauteed
with flavoured butter, onions, spices
and our chef's special sauce. Served
with salad.

13. LAMB KIKIL.....\$15.00 ●

Lamb stew seasoned with lightly
seasoned mitmita and tossed in injera.

14. DULET\$15.00 ●

Carefully prepared lamb tripe and mixed
with red meat, diced onion, garlic,
jalapeño, a shot of UZO Ethiopian butter
and mitmita. It can be ordered raw,
medium or well done.

15. KEY WAT / ALICHA WAT.....\$15.00 ●●

Succulent cubes of sirloin tip meat cooked
With onion. (mild or spicy)

16. LAMB TIBS (MILD OR SPICY)....\$17.50 ●●

Succulent cubes of lamb meat cooked
with onion in a special sauce.

17. TIBS (MILD OR SPICY).....\$15.00 ●●

Cubes of tenderloin beef tibs sauteed in
our chef's special sauce lightly cooked.
This dish can be prepared hot or mild.

18. BOZENA SHERO.....\$15.00 ●

Cooked chickpea flour sauced mixed
With lightly seasoned cubes of lean beef
simmered in berbere sauce, served in a
traditional pot.

19. GODEN TIBS\$25.00 ●★

Barbecued short ribs served with seasoned
salad.

20. GEBE WETA /CHEKENA\$15.00 ●★

Rib eye beef cut into pieces and cooked
to perfection, with onion and Jalapeno.

21. MISR BESEGA\$15.00 ●

Lentils simmered in spicy berbere sauce with cubes of lean beef.

22. GOMEN BESEGA\$17.00 ●

Tenderloin cubes and lamb bones flavoured with spices and mixed with collard greens.

23. DINICH BESIGA.....\$15.00 ●

Cubes of tender meat sauteed with our special hot sauce with cube potatoes.

24. KITFO DULE.....\$16.00 ●

Freshly chopped very lean beef mixed with butter, onions and Jalapeno.

25. KITFO\$16.00 ●

Freshly chopped lean beef served raw or very rare mixed with hot spice and spiced butter.



26. QUANTA FIRFIR\$15.00 ●

Sundried meat strips sauteed with onions, garlic sauce soaked with pieces of enjera

27. NILE PLATTER

For one \$19.00 | For two \$32.00 ● ●

Combination of vegetarian dishes: (alcha, chickpeas, cabbage ,miser wat.) meat dishes: (include key wat, alecha wat and Ketfo) arranged on a platter.

28. MEAT COMBINATION

For one \$16.00 | For Two \$28.00 ● ●

Combination of Key wat, Kitfo, Doro wet, Aliche wat, Gomen besiga and salad.

29. CORNIS (SUNDRY MEAT OR CUBES MEAT).. \$26.00 ●

Combination of Kitfo, Kinche, Ayib and Collard greens with choice of Tebis or sundry meat.

30. ASA TIBS (Seasonal) \$20.00 ●

Tilapia fish served with salad.

31. ASA GULASH\$15.00 ●

Chopped sea bass fish fillet cooked with onions, green & red peppers served with Injera.

32. PASTA Ethiopian style\$15.00 ●
Cooked Pasta sauteed with homemade
fresh tomato sauce or meat-based sauce.

33. COUSCOUS\$15.00 ●
couscous served with ketfo or tibes and comes
with a salad.

WINE

WHITE & RED

Glass of wine **(6OZ)**.....\$8.84

WINE BOTTLE:

Red(Cabernet Sauvignon) Santa Carolina **750ml**
Beringer **750ml**..... \$43.36

BEER Bottle

Domestic\$5.00
Imported\$6.00

DRAFT BEER

IPA \$7.00
Natural \$7.00
Premium\$8.00

Soft Drinks\$3.50
Juice.....\$3.50
Perrier.....\$2.50
Ambo water\$3.00
Bottle water.....\$2.00

HOT DRINKS

Tea\$2.50
Espresso \$2.50
Regular coffee\$3.00
Latte \$3.50
Macchiato\$3.00
Ginger Tea\$3.00
Tea with Ouzo \$6.00
House special tea.....\$5.00

ETHIOPIAN COFFEE CEREMONY \$15.00

The hostess of an Ethiopian coffee ceremony
roasts the coffee beans, creating aromatic
smoke.The Ethiopian coffee ceremony is much
more than sipping a good cup of joe. It's an
important cultural ritual that's been passed
from generation to generation in the country
believed to be the birthplace of coffee.

