

Aster's Ethiopian Restaurant

Food from the Birthplace of Humanity

• Oil-Free Vegan Dishes

(Each entree will be served with injera and three side dishes.)

- additional side dish for \$4.95
- additional injera for \$1.25
- gluten free injera for \$1.50

10. **Fasolia Wott** – Potato, green beans, carrots, onions, tomatoes with garlic cinnamon, and ginger sauce.....\$11.50
11. **Gomen** - Ethiopian style collard greens cooked with onion, garlic, and spices.....\$11.50
12. **Alicha Miser (Mild)** - Split lentil cooked to perfection with ginger and garlic. \$11.50
13. **Keyi Miser** - Split lentil cooked with Berbere, onions, cooked to perfection with other Ethiopian spices(Spicy).....\$11.50
14. **Timatim Fitfit** - Ethiopian mixed salad with diced tomatoes, green peppers, onion, and diced injera, topped with olive oil, fresh lemon juice, and spices. (served cold).....\$11.00
15. **Azifa** - This is an Ethiopian lentil salad. Traditionally served cold, these mixed lentils with onion, green peppers, mit'mit'a, fresh lemon juice and a touch of olive oil and vinegar will leave your taste buds jumping for joy.....\$11.50
16. **Atakelt Wott** - Fresh cabbage, green beans, carrots, onions, garlic, and ginger, in a zesty turmeric sauce.....\$11.50
17. **Bedergan** - Eggplant spiced and prepared with tomatoes sauce, garlic, onions, and special Ethiopian seasoning.....\$11.50
18. **Atakelt Beyaynetu** - (Vegetable Combination)- Your choice of vegetarian dishes from those listed above..... \$13.95

Beverages

Coke Sprite Sunkist Diet Coke
Iced Tea Dr. Pepper Bottled Water

Perrier Ethiopian Coffee
Spiced Ethiopian Hot Tea
Topo Chico, Orange & Apple Juice

