

Addis Ethiopian Restaurant

Delicious Dining Since 2025

Menu

Starters

Injera Roll	\$12.50
Vegetarian spread rolled in injera. Vegetarian. Vegan.	
Addis Roll	\$12.50
Gomen and ayib rolled in injera.	
Mini Kitfo Sliders	\$15.50
Kitfo served in dinner rolls.	
Kategna	\$13.50
Ethiopian spices butter mixed with berbere and rolled in crispy injera.	
Veggie Samosa	\$13.50
3 pieces Ethiopian style phyllo dough pockets filled with savory lentils, onions & jalapeño fillings.	

From the Sea

Fillet of Fish	\$24.50
Generous portion of breaded tilapia fillet prepared Ethiopian style. Served with Mesir Wot and Salad.	
Shrimp Tibs	\$24.50
Shrimp sautéed in awaze, onions, garlic, peppers, in Addis' seasoned butter and fresh herbs.	
Fish Goulash	\$24.50
Fish sautéed in mild awaze sauce, onions, garlic, peppers and fresh herbs.	
Fish Kotelette	\$25.75
Generous portion of fried tilapia and pasta prepared Ethiopian style. Served with selata.	
Tuna Kitfo	\$25.75
Ahi tuna freshly minced and seasoned with mitmita and Addis' seasoned olive oil.	
Salmon Kitfo	\$25.75
Salmon freshly minced and seasoned with mitmita and Addis' seasoned olive oil.	

Vegan-Vegetarian Dishes

Fassolia	\$21.75
Green beans and carrots cooked in a mild sauce of onions, garlic, green pepper and herbed oil.	
Tofu Tibs	\$21.75
Tofu sautéed in Addis's herb oil with onions, garlic and fresh herbs.	
Zucchini Wot	\$21.75
Zucchini sautéed in tomatoes, onions, garlic, green pepper and fresh herbs.	
Eggplant Wot	\$21.75
Eggplant sautéed in Addis's traditional red sauce. A vegetarian version of the Ethiopian signature Doro Wot.	
Shiro Wot	\$21.75
Ground split peas cooked slowly in flavorful berbere sauce, a blend of spices, and Addis' seasoned oil.	

Veggie Fir Fir	\$21.00
Injera tossed in a sauce of sautéed onions, berbere, tomatoes, garlic, green pepper and fresh herbs.	
Gomen	\$21.00
Chopped collard greens cooked in a mild sauce of onions, garlic, green pepper and herb oil.	
Yemeser Wot	\$21.00
Lentils cooked slowly in flavorful berbere sauce, a blend of spices, and herb oil.	
Ater Kik	\$21.00
Split peas cooked slowly in a blend of spices, onions, garlic, turmeric, and herb oil.	
Tegel Gomen	\$21.00
Chunks of cabbage, carrots and potatoes cooked slowly in a blend of spices, onions, garlic, turmeric and herb oil.	
Selata	\$13.00
Green leaf lettuce, onions, and green peppers with house dressing.	
Pasta Spaghetti	\$21.75
A generous portion of spaghetti prepared Ethiopian style. Served with green salad.	

Combination Plates

Vegetarian-Vegan Combination	\$23.00
A serving of our 4 Ethiopian vegetarian / vegan specialties: Gomen, Mesir Wot, Ater Kik, Tegel Gomen.	
Meat Combination	\$24.00
A serving of our 3 Ethiopian meat specialties: Doro Wot, Segal Wot, and Segal Alichu.	
Addis Combination (Serves 2)	\$45.00
Created to provide the ultimate Ethiopian dining experience. This plate comes adorned with a sampling of our meat and vegetarian dishes. Serves 2 people.	
Kornis (Serves 2)	\$44.00
A sampling of Addis' old time favorites: Kitfo, Lamb Tibs and Quanta Firfir.	
Vegetarian/Vegan Kornis (Serves 2)	\$43.00
A sampling of Veggie Firfir, Fassolia and Tofu Tibs.	

Meat Dishes

Kitfo	\$24.00
Very lean USDA Choice beef top round freshly minced and seasoned with Mitmita and Addis' seasoned butter. Served raw, rare, or cooked.	
Kitfo Special	\$24.00
Kitfo mixed with the right amount of Ayib (Cottage Cheese) and Gomen (Collard Greens).	
Kitfo Dulet	\$24.00
Kitfo infused with diced red onions and green peppers.	
Quanta Fir Fir	\$23.50
Injera tossed in a sauce of quanta (Ethiopian style beef jerky) sautéed in berbere, tomatoes, onions, garlic, green pepper, fresh herbs, and Addis' seasoned butter.	
Banatu	\$23.50
Injera tossed in a sauce of tender pieces of lean beef sautéed in berbere, tomatoes, onions, garlic, green pepper, fresh herbs, and Addis seasoned butter.	
Yesega Wot	\$23.00
Lean cubes of beef cooked in berbere sauce with a blend of Ethiopian spices.	

Yedoro Wot	\$23.00
Chicken and hard-boiled egg cooked in a flavorful and delicately spiced berbere sauce to create Ethiopia's favorite dish.	
Yesega Alichu	\$23.00
Lean cubes of beef cooked in a flavorful mild sauce with a blend of Ethiopian spices, onions, ginger, turmeric and garlic.	
Lamb Tibs	\$24.50
Tender pieces of lamb sautéed in Addis spices, onions, garlic, rosemary and fresh herbs.	
Chicken Tibs	\$23.50
Tender pieces of chicken thigh sautéed in Addis spices, onions, garlic, rosemary and fresh herbs.	
Rib Eye Tibs	\$23.50
Tender pieces of USDA Choice rib eye sautéed in Addis spices, onions, garlic, rosemary and fresh herbs.	