

ADS ETHIOPIAN MENU

APPETIZER

ADS MIXED GREENS SALAD \$5.99

Fresh chopped romaine lettuce, onions, tomatoes, and jalapeños.
Mixed with our house dressing.

ADS TOMATO SALAD \$5.50

Chopped tomatoes, onions, and jalapeños. Mixed with our house dressing.

SAMBUSSA \$1.50

Triangle wraps deep fried till golden crispy. Stuffed with onions, lentils, and pepper.

ADS LAMB SHORT RIBS \$7.99

Baby lamb short ribs sautéed with peppers and onions.

BEEF ENTRÉE \$18.99 per
person

KITFO

Ground beef cooked with mitmita, Ethiopian butter and spices, and served with homemade cheese. * Can be ordered raw, medium

SPECIAL KITFO

Ground beef cooked with mitmita, Ethiopian butter and spices, onions, jalapeños, and served with homemade cheese.

GORED GORED

Cubes of beef mixed with Ethiopian butter, Awaze, onions, and jalapeños. * Can be ordered raw, medium, or well done.

DULLET

Ground beef, tripe, and liver cooked with mitmita, Ethiopian butter and spices, onions, jalapeños, and served with homemade cheese.



KURT

Fresh beef served raw with Mitmita (spicy orange powder) or House Awaze (house-made hot sauce).

YABEREA SENBER

Tender pieces of beef tripe cooked well done in with carrots, tomatoes, onions, garlic, and Ethiopian butter.

SPECIAL ADS TIBS – HOUSE SPECIAL

Cubes of beef cooked with pieces of fat, sautéed on a frying pan with onions, jalapeños, and garlic.

TIBS

Cubes of beef sautéed with onions, tomatoes, jalapeños, garlic, and house sauce. *medium or well done

YABEREA AWAZE TIBS

Cubes of beef sautéed with tomatoes, onions, jalapeños, and garlic. Cooked with our house Awaze.

YABEREA GODEN TIBS

Beef short ribs sautéed with onions and jalapeños. Served on a cast-iron skillet.

KEY WOT

Beef stew with beef marinated with Ethiopian butter and spices, ginger, onions, and garlic.

ALYCHA WOT

Beef stew with beef marinated with Ethiopian butter and spices, turmeric, onions, and garlic.

TIBS FITFIT

Cubes of beef cooked with injera. Spicy or non Spicy. [Read More](#)

QUANTA FITFIT

Air-dried beef cooked in a special red sauce mixed with Injera. [Combinations](#)

KEY WOT AND ALYCHA WOT COMBINATION

Combination of mild and regular beef marinated with Ethiopian butter and spices, ginger, onions, and garlic.

½ KITFO AND ½ TIBS COMBINATION

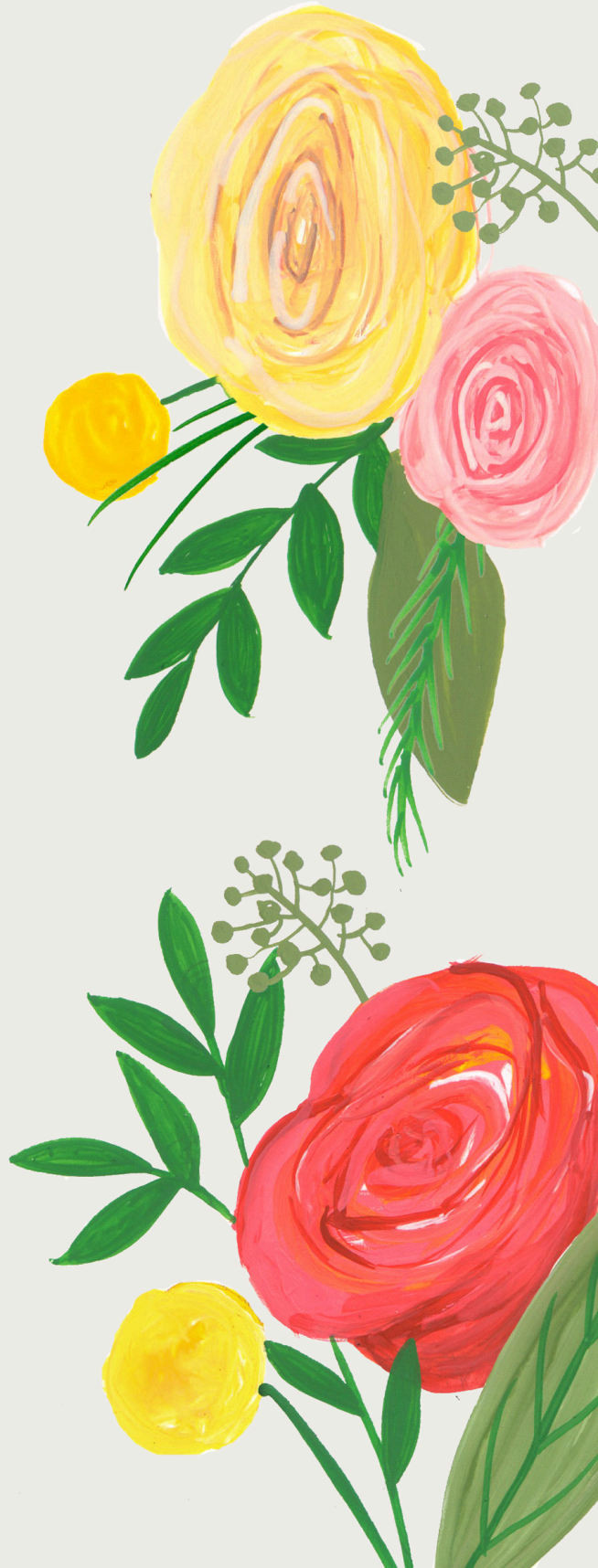
Ground beef and beef tibs cooked with mitmita, Ethiopian butter, and spices, and served with homemade cheese.

BOZENA SHIRO

Ethiopian butter and meat cooked with onions, garlic, and powdered peas cooked in an Ethiopian-made clay pot.

DORO WOT

Chicken leg and boiled egg cooked in a spicy & sweet sauce, with Ethiopian Butter, onions, and garlic.



LAMB ENTRÉE \$18.99 per person

YABEG TIBS

Cubes of lamb marinated in house seasoning and sautéed with onions, tomatoes, and green peppers.

YABEG DAREK

Cubes of lamb cooked well done with onions and jalapeños.

YABEG AWAZE TIBS

Cubes of lamb marinated in our house Awaze sautéed with onions, tomatoes, and jalapeños.

YABEG KIKIL

Lamb stew made with garlic, onions, Ethiopian Butter, and turmeric.

SEAFOOD ENTRÉE \$18.99 per person

ASA DULLET

Chopped red snapper mixed with onions, jalapeños, garlic, and mitmita.

ASA AWAZE TIBS

Cubes of spicy red snapper sautéed in our house Awaze mixed with onions, tomatoes, and jalapeños.

WHOLE FISH

Whole fish served with choice of rice or salad.

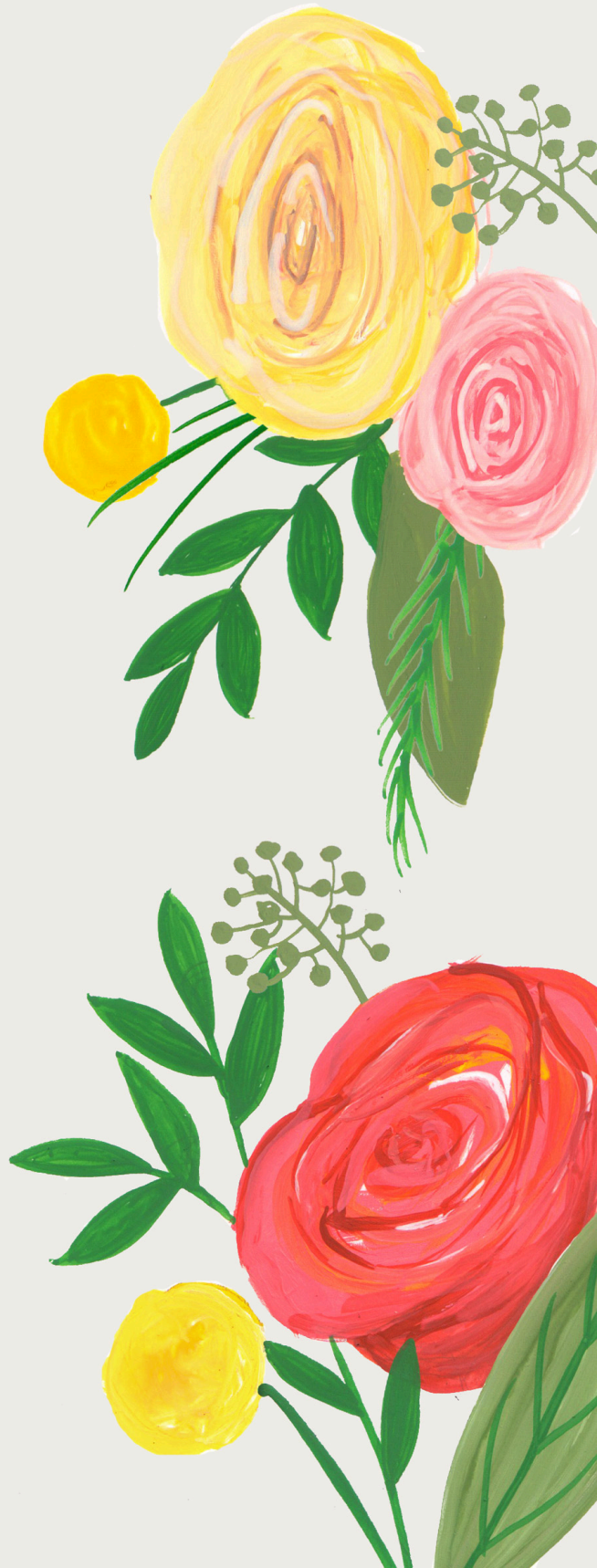
SPECIALTY DISHES \$18.99 per person

RICE COOKED WITH YOUR CHOICE OF CHICKEN, BEEF OR FISH

Rice cooked with tomatoes, jalapeños, onions, garlic, and your choice of meat.

SPAGHETTI COOKED WITH YOUR CHOICE OF CHICKEN, BEEF OR FISH

Linguine cooked with tomatoes, jalapeños, onions, garlic, and your choice of meat.



BREADED CHICKEN CUTLET

Breaded boneless chicken breast served with rice or spaghetti and a salad.

BREADED BEEF CUTLET

Breaded beef filet cooked well done served with rice or spaghetti and a salad.

BREADED FISH CUTLET

Breaded Fish Filet served with rice or spaghetti and a salad.

VEGETARIAN & VEGAN

REGULAR VEGETARIAN COMBO

Spicy lentils, yellow chick peas, collard greens, cooked cabbage, and salad.

SPECIAL VEGETARIAN COMBO

Spicy lentils, yellow chick peas, collard greens, cooked cabbage, carrots and potatoes, shiro and salad.

ADS VEGETARIAN COMBO WITH FISH

Spicy lentils, yellow chick peas, collard greens, cooked cabbage, salad, and a whole fish.

SHIRO

Powdered chick peas cooked in an Ethiopian made clog pot with olive oil, garlic, onion, and topped with fresh

TOMATO FITFIT

Pieces of injera mixed with tomatoes, onions, jalapeños, Awaze, and house dressing.

MISIR WOT

Lentils cooked with onions, garlic, oil and spicy red sauce.

ATIR KIK

Yellow lentils cooked with onions, garlic, oil and spicy red sauce.

