



THE SPICY ETHIOPIAN



COMBINATION PLATTERS

Vegan Sampler \$24

Includes Misir Wot, Kik Alecha, Shiro, Key Sir, Spinach, Difen Misir, and Cabbage Wot.

Meat Lover's Sampler \$27

Includes Spicy beef, lamb stew, and Doro Wat samplers.

EXTRAS

- Awaze \$2
- Ethiopian spicy sauce.
- Mitmita \$2
- Ethiopian chili powder.
- Cottage Cheese \$3
- Regular Injera \$2.50
- Gluten-Free Injera \$4
- Pickled Egg in Doro Sauce \$4
- Pickled Eggs \$3
- Seneg Karia \$2

STARTERS

Ayib Be'Meetmeeta Truffle \$12

Cottage cheese mixed with Ethiopian chili powder seasoned with kibe.

Ayib Be'Gomen Truffle \$14

Cottage cheese and collard greens seasoned with our secret blend of robust spices.

Gomen Kitfo \$14

Finely chopped collard greens seasoned with our secret blend of robust spices and kibe.

Teemateem Fitfit \$12

Juicy diced tomatoes, pieces of injera, onions, garlic, olive oil, lemon juice, and jalapeño. (Served cold)

Suff Fitfit \$14

Finely cut injera pieces soaked in sunflower milk topped with fresh green chilies. (Served cold)

Ye'Misir Sambussa \$6

(Made to order - Approx. 10 minutes) Three hand-wrapped pastry shells filled with a blend of brown lentils, onions, peppers, and herbs.

House Salad \$8

Lettuce, tomato, onion, jalapeño with house dressing.

ALL OUR DISH'S ARE SERVED WITH SIX ROLLS OF SIDE INJERA. ADDITIONAL INJERA IS AVAILABLE FOR AN EXTRA CHARGE OF \$2.50 OUR DISHES CAN ALSO BE SERVED WITH RICE.

VEGETARIAN & VEGAN

Kik Alecha \$17

Split peas cooked with onion, garlic, and olive oil. A mild dish with a touch of turmeric and a subtle blend of herbs and spices.

Key Kik \$20

Split peas cooked with onion, garlic, and olive oil. A spicy dish with berbere and a subtle blend of herbs and spices.

Cabbage Wot \$17

Cabbage, potato, and carrot cooked with onion and garlic with a touch of turmeric.

Spinach Wot \$17

Finely chopped spinach, cooked with onion, garlic, and ginger with mild seasonings and olive oil.

Misir Wot \$20

Split red lentils stewed with onions, garlic, and a blend of mild Ethiopian herbs.

Shiro Wot \$20

Split peas milled together with a perfect blend of berbere, herbs, and onions, then slow-cooked into a creamy stew.

Difen Misir \$17

Whole brown lentils simmered in a mild sauce.

Fasolia \$17

Green beans and carrot sautéed with onion, ginger, garlic, and a dash of turmeric.

Key Sir Wot \$17

Red beets, potatoes, and carrots sautéed with peppers, onions, garlic, and ginger.

BEVERAGES

ETHIOPIAN TRADITIONAL DRINKS

Suff \$6

Natural drink made from sunflower seeds.

Telba \$6

Natural drink made from flax seeds.

Besso \$6

Natural drink made from barley.

Avocado \$8

Papaya \$8

Pineapple \$8



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BREAKFAST

All breakfast items include one cup of coffee or tea.

Foul \$14

Crushed beans sautéed with spices and garnished with fresh diced onions, tomatoes, and peppers. Finished with olive oil or kibe. Served with bread. Add feta cheese, boiled egg, or scrambled eggs for an extra \$4.00.

Scrambled Eggs \$15

2 eggs sautéed with onions, tomatoes, green chili pepper, and spiced olive oil or kibe. Served with your choice of bread or injera

Kinche \$14

Cracked wheat cooked tender, sautéed with shallot onions, garlic, and spiced olive oil or kibe.

Chechebsa \$14

Small pieces of flatbread braised with berbere and your choice of kibe or spiced olive oil.

Bula \$14

Bulla is a processed starch or dough made from Enset (Enset ventricosum), commonly known as the "false banana tree."

Bula Be'Kitfo \$20

Bulla mixed with our popular kitfo consisting of rare, medium, or well-done beef tartar that is freshly ground and combined with Ethiopian butter or olive oil. Eating this plate is like treating your body as a temple

ENTREES

LAMB

Yebeg Key Wot \$28

Tender pieces of lamb (combination of boneless & on the bone) simmered in rich berbere sauce seasoned with kibe.

Ye'Beg Alichu \$28

Tender lamb (combination of boneless & on the bone) simmered in a mild sauce seasoned with spices and herbs.

Kikel \$26

Bone-in and cubed curried lamb stew cooked with exotic spices mixed with bits of injera.

Cha Cha Tibs \$25

Pan-fried lamb ribs with spiced butter, black pepper, onions, red and green peppers.

CHICKEN

Doro Wot \$27

Two tender chicken legs with spicy berbere sautéed with onions, garlic, ginger, and robust spices and kibe. Slow-cooked for 6 hours. Served with a hard-boiled egg (1 per person) and optional side of cottage cheese.

Doro Tibs \$24

Cubed chicken breast marinated and sautéed with onions, garlic, tomatoes, fresh rosemary, and spices. (Can be prepared mild, medium, or spicy)

BEEF

Nech Tibs \$24

Tender cubes of shoulder beef, rubbed with chef's blend of Ethiopian seasonings and stir-fried with onions, green and red peppers, fresh rosemary, and garlic.

Key Tibs (Spicy) \$24

Tender cubes of shoulder beef, rubbed with chef's blend of Ethiopian seasonings and stir-fried with onions, green and red peppers, fresh rosemary, "Berbere" and garlic.

Kitfo \$27

Ethiopian-styled steak tartar, freshly minced extra-lean beef seasoned with mitmita and Ethiopian spiced butter. Served with a side of feta cheese and collard greens.

- How Daring are You? "Playing it Safe - served well-done"
- "Sort of Brave* - served medium-well"
- "Very Brave* - Served medium-rare"
- "Dare Devil* - served rare"

Quanta Firfir \$22

Seasoned Ethiopian beef jerky, cooked in a spicy berbere and kibe sauce tossed with shreds of injera.

Derek Tibs \$22

Beef brisket cubes fried at extra high heat, tossed in a blend of house spices topped with onion and jalapeño.

DELIVERY CALL



Our Order
(647) 830-5994



www.spicyethiopian.com



175 Queen St. E,
Toronto, ON

FISH

Assa Goulash \$25

Tilapia fish simmered slowly with onion, garlic, tomato, jalapeño, sauce and white wine.

Tilapia Fish \$27

Whole fish, prepared Ethiopian style: flaky yet moist inside with crispy skin.



REVIEW



MENU