



Appetizer

Sambosa - Lentil \$3.00 a pice

Chopped lentil mixed with hot green peppers, onions, and garlic wrapped in homemade thin flat bread (Served Hot)

Entrees - Beef

Regular Tibs

Choice of hot or mild beef meat chunks sautéed in oil seasoned with onions, green pepper, rosemary and fresh tomato \$18

Chercher House Special Tibs

Tenderloin beef tibs cooked with onion and green chillies seasoned with garlic, black pepper and herbed sauce \$22

Geba Weta Tibs

Tender short beef rib eye sautéed in oil with onion, garlic, jalapeno pepper rosemary and exotic herbs. \$21

Zil Zil Tibs

Strips of charbroiled rib eye beef seasoned with garlic, tomato, onion, jalapeno pepper and exotic herbs \$22

Awaze Tibs

Beef cubes cooked in awaze sauce with onion, fresh garlic and tomato. \$19

Gomen Besaega

Collard greens cooked with a special cut of prime beef seasoned with garlic, onions, and ginger \$20

Gored Gored

The Tenderest undercut cubes of beef mixed with onion and jalapeno seasoned with herbed butter sauce and hot-chili powder (mitmita) \$20

Special Kitfo

Finely chopped tender sirloin seasoned with herbed butter sauce and hot chili powder (Mitmita) served raw, slightly cooked, or well done, with collard green and two different style homemade cheese on the side \$20

Deluxe Kitfo

Finely Chopped tender sirloin seasoned with herbed butter sauce and hot chili powder (Mitmita) and served raw, slightly cooked or well done, with collard green, Qocho (traditional fermented flat bread) and homemade cheese on the side. . . \$23

Bozena Shiro Wot

Ethiopian style ground split peas simmered in a spicy berbere sauce and topped with beef tibs \$16

Konta Firfir

Dried beef stew sautéed in berbere sauce, onions, tomatoes, butter and garlic served mild or hot mixed with injera pieces \$20

Tibs Firfir

Tender beef cubes sautéed with onion, tomatoes, awaze and jalapeno mixed with Injera pieces \$20

Vegan and Meat Sampler

Chercher Combination of Vegan and Meat Sampler

Includes choice of 4 items of vegan entrees, lamb stew and Doro Wot. \$35

CherCher Combination of Vegan and Meat Sampler

10 items includes portions of special vegan entrees and 4 meat dishes, yebeg wot (spicy) or yebeg alicha wot, Doro wot (spicy) or Doro alicha, regular tibs and ketfo \$70

Entrees- Lamb

Yebeg Tibs

Tender pieces of lamb sautéed in oil seasoned with onions, jalapeno pepper, and fresh tomato. \$19

Yebeg Wot (Lamb stew)

Tender pieces of lamb simmered in berbere sauce, seasoned with ginger root, garlic, cardamom served with yogurt \$20

Yebeg Alecha Wot

Tender pieces of lamb marinated with spiced butter sautéed with garlic, ginger and turmeric \$20

Entrees- Chicken

Doro Tibs

Chicken breast seasoned with fresh ginger, garlic, tomato, onion and jalapeño pepper. \$18

Doro Wot

Chicken seasoned with onions, garlic, fresh ginger sautéed with herbal butter and simmered in berbere, served with hard boiled egg and yogurt \$20

Doro Alecha Wot

Chicken seasoned with onions, garlic, fresh ginger sautéed with herbal butter and tumeric \$20

"Consuming raw or undercooked meats, poultry, eggs or seafood may increase your risk of foodborne illness, and can be dangerous to those who are children, elderly, pregnant mothers or immunocompromised."



Entrees- Fish

Fish Dullet

Chopped tilapia fish sauteed with olive oil, garlic, onion,lemon and green pepper \$18

Salmon Tibs

Chopped fresh salmon sauteed with tomatoes, garlic, ginger, onion, lemon and jalapeno \$21

Yasa Tibs

Fresh tilapia fish sauteed with garlic, onion, lemon and fried with oil \$18

Pasta w/Tomato Sauce

Pasta served with a homemade tomato sauce and roll of bread \$15

Pasta w/Ground Beef

Pasta served with ground beef, tomato sauce and roll of bread..... \$15

Vegan Dish

Yemiser Kik Wot

Split lentils with garlic, onion, olive oil and simmered in a spicy berbere sauce \$15

Yeater Kik Alecha Wot

Split peas sauteed with onions, garlic, ginger and turmeric \$15

Shiro Wot

Highly seasoned chickpea powder simmered in a spicy berbere sauce mixed with onion, garlic \$15

Tikil Gomen

Finely chopped cabbage are steamed and mixed with carrots, peppers, ginger, garlic, and onions \$15

Fosolia Be Carrot

String beans and carrots saluted in onion, tomato, garlic, ginger and green peppers \$20

Special Vegan Combo (7 items)

Combination of yellow split pea stew, spicy red lentils, collard green, cabbage, whole lentils, string beans stew with carrot and salad, string beans stew and salad \$19

Deluxe Vegan Combo (10 items)

Combination of yellow split pea stew, spicy red lentils, collard green, cabbage, whole lentils, hot chickpeas flour sauce, string beans stew, salad, seasoned scrambled chickpea powder and beets \$23

Salad

Ethiopian Style Tomato Salad

Chopped tomatoes, jalapeno, bell peppers, onion olive oil and lemon served with homemade salad dressing..... \$10

Avocado Salad

Chopped avocados mixed with green onion, tomatoes, jalapeño peppers serve with homemade salad dressing ... \$12

Chercher Beef or Chicken tibs salad

Choice of seasoned beef or Chicken served with mixed green salad, tomato, red onion, garlic, red bell pepper, fresh lemon juice and homemade salad dressing \$11

Kids Menu (under age of 11 years old)

Spaghetti with beef and roll of bread \$10

Vegan combo serve with injera \$10

Dessert \$6

Cheesecake | Tiramisu Cake | Napoleon Cake | Baklava | Ice Cream

Cold Soft Drinks

Soda \$2.50
Perrier Water \$3
evian Water \$3
Juice \$3
Ice Tea \$2.50

Hot Drinks

Coffee \$3.00
Tea \$3.00
Latte \$4.50
Cappuccino \$4.50
Macchiato \$3.50
Espresso \$3.00

we serve all dishes with
Injera Rice & Bread

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