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MICHELIN GUIDE

RECOMMENDED



We are honored to have been included in the
Washingtonian Magazine
 February 2018 : 100 Very Best Restaurants List.

**We serve all dishes with:
 Injera Rice & Bread**

Beverages

Coffee & Tea \$2.50
 Latte \$4.50 , Cappuccino \$4.50, Espresso \$3.00
 Sparkling Water: Perrier Water \$3.00 Bottle Water: \$1.50
 Soda: Coke, Diet Coke, Sprite, Ginger Ale \$2.00
 Club Soda : 1 lit. \$4.50 Bottle Soda : \$4.00
 Jucie: Orange , Apple, Pineapple,
 Mango , Cranberray \$3,00

Appetizer

Sambusa \$3.00
Light fillo pastry filled with spicy lentils

Dessert

Cheese Cake \$5.00
 Tiramisu \$5.00
 Napoleon \$5.00
 Baklava \$4.00

Chercher Specials

Special #1 ጨርጨር ንውቅ የጾም **Chercher Vegan** Regular \$15.99
Special \$18.99
Deluxe \$22.99

1. የክክ አልጫ Ye'ater Kik Aicha we't (Yellow Pea Sauce) Split peas cooked with oil, onions, garlic ,curry and ginger.
2. የምስር ወጥ Ye'misir Kike We't (Split Lentil Sauce) Split lentils simmered in a spicy berbere sauce.
3. ጎመን ወጥ Gomen We't (Collard Green) Chopped collard greens cooked in herb oil with onions, green pepper and garlic.
4. ጥቅል ጎመን Tikil Gomen (Cabbage cooked with vegetable oil, garlic, ginger and green peppers.
5. የሸሮ ወጥ Shero We't (**Hot Chickpea Flour Sauce**) Ethiopian style hot pea flour sauce.
6. ሸንብራ ፍርፍር Chickpeas Firir. Chickpeas mixed with pieces of injera
7. ደፍን የምስር ወጥ DeFine Ye'misir We't Whole Lentil Cooked in, ginger, garlic, canola oil and house condiments.



8. ፎሶልያ በካሮት Fosolia Be Carote (String beans and carrots) String beans and carrots cooked with vegetable oil, tomato, garlic,ginger and green peppers.
9. ሳላድ Salad Pieces of injera mixed with chopped tomato, onion, jalapeno,
10. ቀይ ሥር Qey Sir (Beets cooked with vegetable oil, garlic and ginger.

Special #2 ጨርጨር ንውቅ ክትሮ **Chercher Delux Kitfo**

Special \$19.99
Deluxe \$21.99

Ethiopian style finely chopped tender sirloin seasoned with herbed butter sauce and hot chili powder (**Mitmita**)and served with Gomen and two different style homemade cheese.
Traditionally served raw, but can be cooked to your liking.

Deluxe Includes "Qocho"(a thick hearty flat bread made from ensete)



Special #3 ጨርጨር ጥብስ **Chercher Beef Special Tibs**

Spec. \$21.99

Strips of tender beef meat with onions, garlic, jalapeno pepper and exotic herbs.

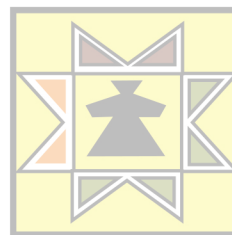
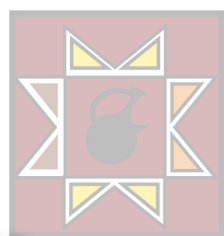


* **Warning** :Consuming raw or under cooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illnesses.

Vegetarian Entrees

Regular Vegetarian Dishes

1. የምስር ወጥ
Yemisir Kik We't (Split Lentil Sauce)
 Split lentils simmered in a spicy berbere sauce **\$13.99**
2. ሽሮ ወጥ
Yemitin Shero We't (Mild Chickpea Flour Sauce)
 Ethiopian style chickpea flour sauce **\$13.99**
3. የካክ አልጫ
Yeater Kik Alichu We't (Yellow Split Pea Sauce)
 Split peas cooked with oil, onions, garlic, turmeric and ginger **\$13.99**
4. **Ethiopian Style Tomato Salad** **\$9.99**
 Chopped tomato, jalapeno peppers, olive oil, lemon
5. **Avocado Salad** **\$10.99**
 Avocados, onion, tomato, jalapeno peppers with house dressing



- 6 Spaghetti with salad or tomato sauce Lunch **\$11.99**
 Dinner **\$13.99**
- 7 Spaghetti or Rice with meat sauce Lunch **\$12.99**
 Dinner **\$14.99**
- 6 & 7 With Salad, Chicken or Fish Lunch **\$15.99**
 Dinner **\$15.99**



8. የሳ ጥብስ **Yasa Tibs** **\$17.99**
 Tilapia fillet, fried Ethiopian style with green salad
9. የሳ ዱሊት **Fish Dullet** **\$17.99**
 Chopped Tilapia mixed with onion, jalapeno pepper seasoned with herbed olive oil and hot chili powder (*Mitmita*).
10. ሳልሙን ጥብስ **Salmon Tibs** **\$19.99**
 Chopped fresh salmon, tomatoes, onions, jalapeno in Ethiopian sauce.

Fish

Any extra side dish \$3.00 Every dish served with Injera (flat Ethiopian bread) Gluten-free Injera is available upon request. For additional \$3.00

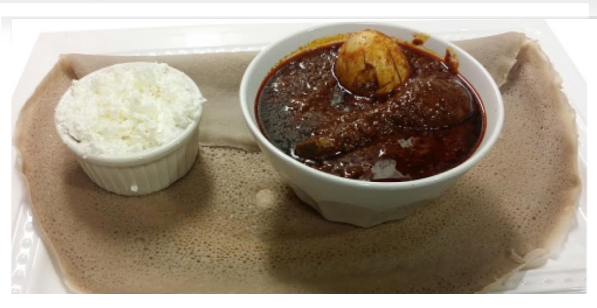
Beef Entrees

- 11. **ዝልዝል ጥብስ Zil Zil Tibs**
Long strips of tender beef meat sautéed with onions, garlic, tomato, jalapeno pepper, and exotic herbs **\$21.99**
- 12. **ደረቅ ጥብስ Derek Tibs** Cubed sirloin mixed with onion and jalapeno seasoned with herbed butter sauce and hot chili powder. (Not juicy. Well done.) **\$21.99**
- 13. **ሰጋ ጥብስ ወይም የአዋዜ ጥብስ Lega Beef Tibs (Choice of hot or mild)**
Beef meat chunks sautéed in oil seasoned with onions green pepper, rosemary and fresh tomato **\$18.99**
- 14. **ጎረድ ጎረድ Gored Gored (Spiced Finely Chopped Tender Sirloin or Cubed)**
Ethiopian style finely chopped tender sirloin or Cubed sirloin mixed with onion and Jalapeno seasoned with herbed butter sauce and hot chili powder (Mitmita) **\$19.99**
- 15. **ገባ ወጣ Geba Weta**
Tender short beef ribs and strips of tender beef meat sautéed in oil with onions, garlic, jalapeno pepper, and exotic herbs **\$20.99**
- 16. **ክፍፍ Kitfo (Regular)**
Ethiopian style finely chopped tender sirloin seasoned with herbed butter sauce and hot chili powder (Mitmita) and served with homemade cheese **\$17.99**
Traditionally served raw, but can be cooked to your liking.
- 17. **ቦዘና ሸሮ Bozena Shero We't**
Ethiopian style ground split peas simmered in a spicy berbere sauce Topped with beef tibs and spiced butter **\$15.99**
- 18. **ቋንጣ ፍርፍር kuenta Firfir**
Dried beef sautéed in berbere sauce and mixed with pieces of injera **\$19.50**
- 19. **ጎመን በስጋ Gomen Besiga (Collard Green)**
Chopped collard greens cooked in herbed oil with onions, with cubed beef meat green pepper and garlic **\$19.50**
- 20. **ቁርጥ ሥጋ Kurt (Tire Siga) Row Meat .** **\$20.99**
- 21. **50/50 (#15. ገባ ወጣ Geba Weta) and Kurt (#20) or kitfo** **\$24.50**

Chicken

- 22. **ደሮ**
Doro Tibs
Chicken breast seasoned with fresh ginger garlic, tomato and jalapeno pepper **\$17.99**
- A**
- B**
Doro Wot
Chicken seasoned with onions, garlic fresh ginger sauteed with herbal butter and simmered in berbere, served with hard boiled egg and cottage cheese **\$19.99**
- C**
Doro Alecha Wot
Chicken seasoned with onions, garlic fresh ginger sauteed with herbal butter and curry **\$18.99**

Lamb stew #24



- 23. **የበግ ቅቅሶ Yebeg Kikil (Rich thick Lamb Soup)** Lamb simmered in a mild sauce, onion, ginger and tumeric. **\$17.99**
- 24. **የበግ ቀይ ወጥ Yebeg We't (Lamb stew)** Lamb simmered in red pepper sauce, seasoned with ginger root, garlic, cardamom and berebere. **\$19.99**
- 25. **የበግ ጥብስ Ybeg Tibs** **\$18.99**
Lamb meat chunks sautéed in oil seasoned with onions, jalapeno pepper, and fresh tomato

Lamb Entrees

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