



## Appetizer

- 1. Sambosa - Beef (3 Pieces)**  
Chopped prime beef mixed with hot green peppers, onions, and garlic wrapped in homemade thin flat bread. (Served Hot) **6**
- 2. Sambosa - Lentil (3 Pieces)**  
Chopped lentil mixed with hot green peppers, onions, and garlic wrapped in homemade thin flat bread (Served Hot) **6**

## Entrees - Beef

- 3. Regular Tibs**  
Choice of hot or mild beefmeat chunks sautéed in oil seasoned with onions, green pepper, rosemary and fresh tomato **14**
- 4. Chercher House Special Tibs**  
Tenderloin beef tibs cooked with onion and green chillies seasoned with garlic, black pepper and herbed sauce **16**
- 5. Geba Weta Tibs**  
Tender short beef rib eye sautéed in oil with onion, garlic, jalapeno pepper rosemary and exotic herbs **15**
- 6. Zil Zil Tibs**  
Strips of charbroiled rib eye beef seasoned with garlic, tomato, onion, jalapeno pepper and exotic herbs **16**
- 7. Awaze Tibs**  
Beef cubes cooked in awaze sauce with onion, fresh garlic and tomato. **14**
- 8. Gomen Besaega**  
Collard greens cooked with a special cut of prime beef seasoned with garlic, onions, and ginger **16**
- 9. Gored Gored**  
The Tenderest undercut cubes of beef mixed with onion and jalapeno seasoned with herbed butter sauce and hot-chili powder (mitmita) **16**
- 10. 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 **16**
- 11. 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 **18**
- 12. Bozena Shiro Wot**  
Ethiopian style ground split peas simmered in a spicy berbere sauce and topped with beef tibs **14**
- 13. Konta Firfir**  
Dried beef stew sautéed in berbere sauce, onions, tomatoes, butter and garlic served mild or hot mixed with injera pieces **16**
- 14. Tibs Firfir**  
Tender beef cubes sautéed with onion, tomatoes, awaze and jalapeno mixed with Injera pieces **14**

## Chercher Combinations

- 15. Chercher Combination of Vegan and Meat Sampler (1)**  
Includes choice of 4 items of vegan entrees, lamb stew and Doro Wot **25**
- 16. Chercher Combination of Vegan and Meat Sampler (2)**  
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 **45**

## Entrees- Lamb

- 17. Yebeg Tibs**  
Tender pieces of lamb sautéed in oil seasoned with onions, jalapeno pepper, and fresh tomato **16**
- 18. Yebeg Wot (Lamb stew)**  
Tender pieces of lamb simmered in berbere sauce, seasoned with ginger root, garlic, cardamom served with yogurt **16**
- 19. Alecha Wot**  
Tender pieces of lamb marinated with spiced butter sautéed with garlic, ginger and turmeric **16**

## Entrees- Chicken

- 20. Doro Tibs (Organic)**  
Organic Chicken breast seasoned with fresh ginger, garlic, tomato, onion and jalapeno pepper **14**
- 21. Doro Wot (Organic)**  
Chicken seasoned with onions, garlic, fresh ginger sautéed with herbal butter & simmered in berbere, served with hard boiled egg & yogurt **18**
- 22. Doro Alecha Wot (Organic)**  
Chicken seasoned with onions, garlic, fresh ginger sautéed with herbal butter and turmeric **18**

## Entrees- Fish

- 23. Fish Dullet**  
Chopped tilapia fish sautéed with olive oil, garlic, onion, lemon and green pepper **14**
- 24. Salmon Tibs**  
Chopped fresh salmon sautéed with tomatoes, garlic, ginger, onion, lemon and jalapeno **16**
- 25. Yasa Tibs**  
Fresh tilapia fish sautéed with garlic, onion, lemon and fried with oil **14**

## Pasta

- 26. Pasta w/Tomato Sauce**  
Pasta served with a homemade tomato sauce and roll of bread **11**
- 27. Pasta w/Ground Beef**  
Pasta served with ground beef tomato sauce and roll of bread **13**

## Vegan Dish

- 28. Yemiser Kik Wot**  
Split lentils with garlic, onion, olive oil and simmered in a spicy berbere sauce **13**
- 29. Yeater Kik Alecha Wot**  
Split peas sautéed with onions, garlic, ginger and turmeric **13**
- 30. Shiro Wot**  
Highly seasoned chickpea powder simmered in spiced butter **13**
- 31. Tikil Gomen**  
Finely chopped cabbage are steamed and mixed with carrots, peppers, ginger, garlic, and onions **13**
- 32. Fosolia Be Carrot**  
String beans and carrots sautéed in onion, tomato, garlic, ginger and green peppers **18**
- 33. 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 **16**
- 34. 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 **18**

## Salad

- 35. Ethiopian Style Tomato Salad**  
Chopped tomatoes, jalapeno, bell peppers, onion olive oil and lemon served with homemade salad dressing **8**
- 36. Avocado Salad**  
Chopped avocados mixed with spring salad, onion, tomatoes, jalapeno peppers serve with homemade salad dressing **8**
- 37. Chercher Beef or Chicken tibs Salad**  
salad Choice of seasoned beef or chicken served with spring mixed salad, tomato, red onion, garlic, red bell pepper, fresh lemon juice and homemade salad dressing **10**
- 38. Kids Menu (under age of 11 years old)** **8**  
Spaghetti with beef and roll of bread  
Vegan combo serve with injera
- 39. Dessert** **5**  
Cheesecake | Tiramisu Cake | Napoleon Cake | Baklava | Flavored Gelato