

Major Restaurant

Authentic Ethiopian-Eritrea Dining

APPETIZER

1, 2, 3=SAMBUSSA-----\$4.50

Three thin dough shells stuffed with a blend of minced ¹BEEF, ²CHICKEN or ³FISH and herbs.

4=LENTILS SAMBUSSA -----\$3.00


Three thin dough shells stuffed with combination of lentils, onion and herbs.

5=CABBAGE AND CARROTS SAMBUSSA -----\$3.00

Three thin dough shells, stuffed with combination of onion, cabbage, carrots and herbs.

6=SAMBUSSA COMBINATON-----\$7.00

Pick one piece of each Sambussa.

7=TOMATO FITFIT -----\$6.00


Fresh tomato, red onion and green pepper mixed with INJERA (traditional bread)

8=POTATO SALAD -----\$6.00

Fresh potato, red onion, tomato, green pepper and vegetable oil

9=CABBAGE AND CARROTS SALAD -----\$6.00

Fresh cabbage, carrots, onion, green pepper and Mayonnaise

10=MAJOR SALAD -----\$6.00

Fresh green life, onion, fresh tomato and carrots served with house made dressing.

11=MAJOR ROYAL SALAD-----\$8.00

Fresh green life, onion, fresh tomato, carrots and grilled chicken breast served with house made dressing.

12=TUNA SALAD-----\$8.00

Fresh tomato, onion, green pepper and MAYONNAISE mixed with TUNA.

VEGETABLE

13=YE-MISIR WOT  -----\$12.00

Split red lentils simmered made with onions, fresh tomato and vegg.oil in homemade spicy sauce.

14=YE-MISIR WOT (MILD)-----\$12.00

Split yellow lentils simmered made with onion, fresh tomato, egg oil, garlic and turmeric.

15=KIK ALICHA WOT-----\$12.00


Yellow split peas cooked with onions, garlic, ginger and turmeric.

16=NON-SPLIT LENTILS  -----\$12.00


Non-split lentils made with homemade spicy sauce and onions, tomato and garlic.

17=NON-SPLIT LENTILS (MILD) -----\$12.00


Non-split lentils made onions, tomato, garlic and turmeric.

18=GOMEN -----\$12.00

Chopped collard green simmered in a mild sauce of onions, tomato and fresh garlic.

19=QUOSTA -----\$12.00

Chopped spinach simmered in a mild sauce of onions, tomato and fresh garlic.

20=TIKLE GOMEN -----\$12.00

Sliced cabbage and carrots cooked in mild sauce with onions, garlic and turmeric sauce.

21=DINICH WOT  -----\$12.00

Potato cubes and carrots cooked in homemade spicy (berbere) with onions, garlic and tomato.

22=DINGH ALICHA WOT (MILD) -----\$12.00

Potato cubes and carrots cooked in a mild sauce of onions, tomato and turmeric.

VEGETABLE

23=SHIRO -----\$12.00

Seasoned chick pea flour cooked with onions, tomato and spicy sauce.

24=SPECIAL SHIRO -----\$15.00

Seasoned chick pea flour cooked homemade spicy sauce serve with special CLAY PATE.

25=ROYAL MAJOR VEGETABLE -----\$13.00

Mixed two types of veggies, cabbage and collard green

CHICKEN

26=TRADITIONAL DORO WOT -----\$15.00

One tender chicken legs marinated in lemon juice cooked with homemade spicy sauce and served Ethiopian style with hardboiled egg.

27=TRADITIONAL DORO WOT (MILD) -----\$15.00

One tender chicken legs marinated in lemon juice cooked with homemade mild sauce and server Ethiopian style with hardboiled egg.

28=DORO AWAZE TIBS -----\$15.00

Tender pieces of chicken breast cooked with homemade spicy sauce onions, tomato, green pepper and garlic.

29=DORO ALCHA TIBS (MILD) -----\$15.00

Tender pieces of chicken breast cooked with homemade mild sauce and onions, tomato, garlic and rosemary.

30=DORO BE-GOMEN (SPINICH) -----\$15.00

Tender pieces of chicken breast mixed with spinach and onions, tomato and garlic. SPICY SAUCE or MILD SAUCE of your choice.

31=DORO BE-SHIRO -----\$15.00

Tender paces of chicken breast mixed with shiro (pea flour) cooked with onions, tomato, garlic and spicy sauce.

32=SPECIAL DORO WOT -----\$18.00

Tender chicken leg marinated in lemon juice cooked in homemade spicy sauce with hardboiled egg served with special CLAY PAT.

LAMB

33=YE-BEG WOT -----\$15.00

Tender pieces of lamb cooked onions, tomato and garlic.

34=YE-BEG WOT (MILD) -----\$15.00

Tender paces of lamb mixed with potato, carrots, onions, tomato and turmeric.

35=YE-AWAZE TIBS -----\$15.00

Tender pieces of limb cooked with onions, tomato, garlic, green pepper and rosemary.

36=YE- BEG ALICHA TIBS (MILD) -----\$15.00

Tender pieces of limb cooked with onions, tomato and rosemary.

37=GOMEN BE-SIGA -----\$15.00

Tender pieces of lamb mixed with gomen (spinach) onion, tomatoes and garlic served mild or spicy.

38=DEREK TIBS -----\$15.00

Savory lamb chunks dry fried with onions, green pepper and special seasoning.

39=SHIRO BE-SIGA -----\$15.00

Tender pieces of limb mixed with shiro (pea flour) onions, tomato, and garlic and lies spicy.

40=MISTO -----\$15.00

Ye- beg wot (spicy) and ye-beg alicha (mild) combs.

41=SPECIAL YE-BEG TIBS -----\$18.00

Cubes of tender lions lamb special homemade sauce served with special CLAY PAT.

LAMB

42=SPECIAL YE-BEG WOT -----\$18.00

Tender pieces of lamb stewed with special homemade sauce served special CLAY PAT.

BEEF

43=KAY WOT -----\$15.00

Lean beef meat cubes cooked in a spicy homemade of onions, tomato and garlic.

44=YE-SIGA ALICHA (MILD) -----\$15.00

Lean beef meat cubes cooked in a mild sauce with onions, potato, carrots, tomato and turmeric

45=BEEF AWAZE TIBS -----\$15.00

Tender pieces of beef cooked with onions, green peppers, garlic and rosemary.

46=BEEF ALICHA TIBS (MILD) -----\$15.00

Tender pieces of beef cooked with onions, tomato, garlic .rosemary and turmeric.

47=GOMEN BE-SIGA -----\$15.00

Tender pieces of beef meat mixed with spinach, onions, tomato and garlic served MILD OR SPICY of your choice.

48=KITFO -----\$15.00

Ethiopian style steak from selected lean round steak seasoned with purified chili powder (mitmita) served TERE (RAW) LUBLUL (RARE) and TIBS (WELL DONE).

49=MINCETABISH -----\$15.00

Finely diced prime beef first fried in a pan with ginger, onions, cardamom and with green pepper until golden then sautéed in SPICY sauce or ALICHA (MILD) of your choice.

50=GORED GORED -----\$15.00

Lea cubed beef simmered in a blend of red pepper and herbed better. Served RAW or RARE served with spicy sauce.

51=ZILZIL TIBS -----\$15.00

Strips of tender beef marinated in spicy sauce seasoned with onions, green pepper and rosemary.

52=YE-KWANTA FIRFIR -----\$15.00

Ethiopian style dried beef JERKY stewed in spicy sauce mixed with pieces of INJERA.

53=YE-KWANTA WOT -----\$15.00

Ethiopian style dried beef JERKY stewed in spicy sauce.

COMBINATION

C1=VEGETARIAN COMBO.

Fresh vegetables such as #13, 14, 15, 16,17,18,19,20,22,23, fresh tomato salad and fresh green life salad

FOR ONE==\$17.00 FOR TWO ==\$30.00 FOR THREE==\$45.00 FOR FOUR=== \$50.00.

C2=CHICKEN COMBO

FOR ONE-----\$20.00

Eight vegetables with 26, 28, 29 and salad

FOR TWO -----\$38.00

Eight vegetables with 26, 28, 29 and salad

FOR THREE -----\$50.00

Eight vegetables with 26,27,28,29 and salad

C3=LAMB COMBO

FOR ONE -----\$20.00

Eight vegetables with 33,34,35,36 and salad

FOR TWO -----\$38.00

Eight vegetables with 33, 34.35.36 and salad

FOR THREE -----\$50.00

Eight vegetables with 33, 34,35,36,37 and salad

C4=BEEF COMBO

FOR ONE -----\$20.00

Eight vegetables with 43,44,45,46 and salad

FOR TWO -----\$38.00

Eight vegetables with 43,44,45,46 and salad

FOR THREE -----\$50.00

Eight vegetables with 43, 44,45,46,47 and salad

C5=MAJOR COMBINATION

FOR ONE -----\$20.00

Eight vegetables with 26,34,36,43 and salad

FOR TWO -----\$38.00

Eight vegetables with 26,34,36,43 and salad

FOR THREE -----\$50.00

Eight vegetables with 26, 27,34,36,43 and salad

SHIRMP (SEA FOOD)

54=SHRIMP WOT  -----\$15.00

Shrimp simmered in home made a spicy sauce with onions, tomato green pepper.

55=SHRIMP ALICHA WOT (MILD) -----\$15.00

Shrimp simmered in home made a mild sauce with onions, tomatoes and turmeric.

56=SHRIMP AWAZA TIBS  -----\$15.00

Shrimp marinated in fresh lemon juice and garlic with onions, green pepper tomatoes and rosemary.

57=SHRIMP ALICHA TIPS (MILD) -----\$15.00

Shrimp marinated in fresh lemon juice and garlic, onions, tomatoes and rosemary.

58=SHRIMP BE- GOMEN  -----\$15.00

Shrimp simmered in homemade spicy sauced mixed with gomen (collard green) and onions, green pepper and tomatoes.

59=SHRIMP BE-GOMEN (MILD) -----\$15.00

Shrimp simmered in mild sauced mixed with gomen (collard green) and onions, tomatoes and garlic.

RICE AND SPAGHETTI

60=RICE VEGETABLE -----\$10.00

Mixed vegetable (carrots, cut corn and green bean)

61=SPAGHETTI -----\$10.00

Italian grade durum semolina with fresh onions, fresh tomato and vegetable oil

62=RICE CHICKEN -----\$13.00

Tender pieces of chicken breast with vegetable (carrot, cut corn and green bean)

62=SPAGHETTI WITH LAMB -----\$13.00

Tender pieces of lamb mild (spicy) your choice with tomato sauce.

64=RICE WITH SHRIMP -----\$13.00

Shrimp with rice and vegetable (carrots, cut corn and green bean)

BEVERAGES

Ethiopian chai (hot tea) -----\$2.00

Ethiopian coffee -----\$2.00

Macchiato -----\$2.00

Soft drinks -----\$2.00

Juice -----\$2.00

Perrier water -----\$2.50

ETHIOPIAN AND ERITREAN TRADITIONAL COFFEE CEREMONY

Home roasted coffee ceremony served with traditional clay pot (JEBENA) popcorn and frank incense based on your choice.

FOR TWO -----\$5.00

FOR THREE AND ABOVE -----\$10.00

ALCOHOL

Import Beer -----\$3.50

Domestic Beer -----\$2.00

ETHIOPIAN AND ERITREAN TRADITIONAL HONEY WINE (TEJ)

Traditional Glass (barilla) -----\$6.00

BOTTLE -----\$15.00

RED WINE AND WHITE WINE

Glass -----\$5.00

BOTTLE -----\$20.00