

Major Restaurant

LUNCH MENU 11:00 AM - 2:00 PM

APPETIZER

1,2,3=SAMBUSSA-----\$3.00

Two thin dough shells stuffed of minced BEEF, CHICKEN, or FISH and herbs.

4=LENTIL SAMBUSSA-----\$2.00

Two thin dough shells stuffed with a combination of lentils, onions and herbs.

5=CABBAGE AND CARROTS SAMBUSSA-----\$2.00

Two thin dough shells stuffed with a combination of onions, cabbage, carrots and herbs.

6=SAMBUSSA COMBINATION-----\$8.00

Pick one piece of each sambussa.

7=TOMATO FITFIT-----\$4.00

Fresh tomato, red onion, tomato, green pepper mixed with injera(traditional bread).

8=POTATO SALAD-----\$5.00

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

9=MAJOR SALAD-----\$5.00

Fresh greens, onions, fresh tomato and carrots served with house made dressing.

10=MAJOR ROYAL SALAD-----\$7.00

Fresh greens, onions, fresh tomatoes, carrots and grilled chicken breast served with house made dressing.

VEGETABLE

11=YE-MISIR WOT (SPICY)-----\$8.00

Split red lentils simmered with onions, fresh tomato and vegetable oil and homemade spicy sauce.

12=YE-MISIR WOT (MILD)-----\$8.00

Split yellow lentils simmered with onions, fresh tomato, garlic, and turmeric.

13=KIK ALICHA WOT-----\$8.00

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

14=NON SPLIT LENTILS (SPICY)-----\$8.00

non-split lentils made with homemade spicy sauce, onions, tomatoes, and garlic.

15=MUSHROOM WOT (SPICY OR MILD)-----\$10.00

chopped mushroom simmered with spicy sauce or mild sauce your choice.

16=GOMEN-----\$8.00

Chopped collard greens simmered in a mild sauce with onions, tomatoes, and fresh garlic.

17=QUOSTA-----\$8.00

Chopped spinach simmered in a mild sauce with onions, tomatoes, and fresh garlic.





18=TIKLE GOMEN-----\$8.00

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



19=DINICH WOT (SPICY)-----\$8.00

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

20=DINICH ALICHA WOT (MILD)-----\$8.00

Potato cubes and carrots cooked in a mild sauce with onions, tomatoes, and turmeric.



21=DINICH WOT WITH SPINACH (SPICY)-----\$8.00

Potato cubes with spinach cooked in homemade spicy powder (berbere) with onions, garlic, and tomatoes.



22=SHIRO-----\$8.00

Seasoned chickpea flour cooked with onions, tomatoes, and spicy sauce.

23=SPECIAL SHIRO-----\$12.00

Seasoned chickpea flour cooked with homemade spicy sauce served with a traditional clay pot.



24=ROYAL MAJOR VEGETABLE-----\$10.00

Mixed two types of veggies, cabbage, and collard greens.



CHICKEN

25=TRADITIONAL DORO WOT-----\$11.00

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



26=TRADITIONAL DORO WOT (MILD)-----\$11.00

One tender chicken leg marinated in lemon juice cooked with homemade mild sauce and served Ethiopian style with a hardboiled egg



27=CHICKEN WING WOT (SPICY)-----\$11.00

Two chicken wing marinated in lemon juice cooked with homemade spicy sauce and served Ethiopian style with a hardboiled egg.



28=CHICKEN WING WOT (MILD)-----\$11.00

Two chicken wing marinated in lemon juice cooked with homemade mild sauce, potato cubes with carrots, onions, garlic, and tomatoes served Ethiopian style with a hardboiled egg.



29=DORO AWAZE TIBS-----\$11.00

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



30=DORO ALICHA TIBS (MILD)-----\$11.00

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





31=DORO BE-GOMEN (SPINACH)-----\$11.00

Tender pieces of chicken breast mixed with spinach, onions, tomatoes, and garlic with spicy sauce.



32=DORO BE-SHIRO-----\$11.00

Tender pieces of chicken breast mixed with shiro (chickpea flour) cooked with onions, tomatoes, and garlic with spicy sauce.

33=SPECIAL DORO WOT-----\$14.00

Tender chicken leg marinated in lemon juice cooked in homemade spicy sauce with hardboiled egg served with a traditional clay pot



LAMB

34=YE-BEG WOT-----\$11.00

Tender pieces of lamb cooked with onions, tomatoes, and garlic.

35=YE-BEG WOT (MILD)-----\$11.00

Tender pieces of lamb mixed with potatoes, carrots, onions, tomatoes, and rosemary.



36=YE-BEG AWAZE TIBS-----\$11.00

Tender pieces of lamb cooked with onions, tomatoes, garlic, green pepper, and rosemary.

37=YE-BEG ALICHA TIBS (MILD)-----\$11.00

Tender pieces of lamb cooked with onions, tomatoes, and rosemary.

38=GOMEN BE-SIGA-----\$11.00

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



39=DEREK TIBS-----\$11.00

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

40=SHIRO BE SIGA-----\$11.00

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

41=MISTO-----\$11.00

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



42=SPECIAL YE-BEG TIBS-----\$14.00

Cubes of tender pieces of lamb with special homemade spicy sauce served with a special traditional clay pot

43=SPECIAL YE-BEG WOT-----\$14.00

Tender pieces of lamb stewed with special homemade sauce served with a traditional clay pot.



BEEF

44=KEY WOT-----\$11.00

Lean beef meat cubes cooked in homemade spicy sauce cooked with onions, tomatoes, and garlic.



45=YE-SIGA ALICHA (MILD)-----\$11.00

Lean beef meat cubes cooked in a mild sauce with onions, potatoes, carrots, tomatoes, and garlic.



46=BEEF AWAZE TIBS-----\$11.00

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

47=BEEF ALICHA TIBS (MILD)-----\$11.00

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



48=GOMEN BE-SIGA-----\$11.00

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



49=MINCHETABISH-----\$11.00

Diced prime beef first fried in a pan with ginger, onions, cardamom, and green peppers until golden then sauted in spicy sauce or alicha (mild) of your choice.

50=ZILZIL TIBS-----\$11.00

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



51=SHRIMP WOT-----\$13.00

Shrimp simmered in homemade spicy sauce or mild sauce of your choice with onions, tomatoes, and green peppers.



52=SHRIMP TIBS-----\$13.00

Shrimp marinated in fresh lemon juice and garlic with onions, green pepper, tomatoes, and turmeric with spicy sauce or mild sauce of your choice.



53=SHRIMP BE GOMEN-----\$13.00

Shrimp simmered in homemade spicy sauce mixed with collard greens, onions, green peppers, and tomatoes.



COMBINATIONS

C1=VEGETARIAN COMBO

Five fresh vegetables such as #'s 11, 12, 16, 18, 21, and fresh salad.

FOR ONE==\$12.00

FOR TWO==\$22.00

FOR THREE==\$38.00

FOR FOUR==\$48.00

C2=CHICKEN COMBO

Five vegetables with #'s 25 and 30 with salad

FOR ONE==\$15.00

Five vegetables with #'s 25, 29, and 30.

FOR TWO==\$28.00

Five vegetables with #'s 25, 29, and 30.

FOR THREE==\$38.00

C3=LAMB COMBO

Five vegetables with #'s 34, 35, and 36 with salad

FOR ONE==\$15.00

Five vegetables with #'s 34 and 35.

FOR TWO==\$28.00

Five vegetables with #'s 34, 35, 36, and 38.

FOR THREE==\$38.00

C4=BEEF COMBO

Five vegetables with #'s 44 and 45 with salad.

FOR ONE==\$15.00

Five vegetables with #'s 44, 45, and 47.

FOR TWO==\$28.00

Five vegetables with #'s 44, 45, 47, and 48.

FOR THREE==\$38.00

C5=SHRIMP COMBINATION

Five vegetables with #'s 51 and 52.

FOR ONE==\$15.00

Five vegetables with #'s 51, 52, and 53.

FOR TWO==\$28.00

Five vegetables with #'s 51, 52, and 53.

FOR THREE==\$38.00

C6=MAJOR COMBINATION

Five vegetables with #'s 25 and 37 with salad

FOR ONE==\$15.00

FOR TWO==\$28.00

FOR THREE (extra addition of # 50) ==\$38.00

BEVERAGE

ETHIOPIAN COFFEE CEREMONY

ETHIOPIAN TRADITIONAL HONEY WINE(TEJ)

ETHIOPIAN CHAI (HOT)-----\$2.00

ETHIOPAIN COFFEE-----\$2.00

SOFT DRINKS-----\$2.00

JUICE-----\$2.00

PERRIER WATER-----\$2.50

FOR TWO-----\$10.00

FOR THREE AND

FOUR----\$15.00

FOR FIVE AND ABOVE-\$20.00

GLASS-----\$5.00

TRADITIONAL GLASS(BIRILLE)----\$8.00

BOTTLE-----\$20.00