

## Hot Beverages

### ETHIOPIAN SPICED TEA \$4

Traditional black tea infused with Ethiopian spices.

### ETHIOPIAN COFFEE \$4

Brewed from freshly roasted Ethiopian beans, served in the traditional style.

## Cold Beverages

### SODA \$4

Coke, Diet Coke, Sprite, Fanta.

### SPARKLING WATER \$4

Refreshing and crisp.

### BEER

(Ask your server for our current beer selection)

• Local and international craft beers available - Prices vary

### WINE

(Rotating selection of red, white & rosé)

• Glass - Starting at \$9

• Bottle - Starting at \$35

### TEJ ( HONEY WINE ) \$9


Per Bottle \$40

## CONTACT US

512-522-0920

410 W Whitestone Blvd Ste. 100,  
Cedar Park, TX 78613

[www.injeratx.com](http://www.injeratx.com)

 @injeraandbeyond

 injerabeyondllc@gmail.com



**INJERA & BEYOND**  
ETHIOPIAN CUISINE



**AUTHENTIC ETHIOPIAN CUISINE**

*Restaurant*



[www.injeratx.com](http://www.injeratx.com)

*Menu*



## Appetizer

LENTIL SAMBUSA	\$7.95
BEEF SAMBUSA	\$7.95
TRIO AYIB (ETHIOPIAN COTTAGE CHEESE)	\$7.95
TOMATO SALAD Azifa (Chilled green Lentil salad with mustard,jalapenos & onions	\$7.95
POTATO AND BEETS SALAD	\$7.95

## Plant - Based

<b>SHIRO</b> A smooth chickpea stew cooked with onion, garlic and spices. Served with injera.	\$19.99	<b>KIK ALICHA</b> Mild yellow split peas	\$19.99
<b>MISIR WOT</b> Spicy lentils stew	\$19.99	<b>VEGETARIAN COMBO (FOR ONE)</b> Red lentils, yellow split pea, cabbage, string beans, beets, flaxseed, salad	\$19.99

## PLANT BASED BOWL (SERVED WITH INJERA OR OPTIONAL WITH RICE.)

<b>ETHIOPIAN RAINBOW BOWL</b> Red lentils, beets, cabbage salad	\$18.99
<b>TENA EARTH BOWL</b> Red lentils,split pea, green lentils.	\$18.99
<b>INJERA VITAL BOWL</b> Chickpeas,cabbage, greens (kale or collard green)	\$18.99

## Communal plater

SHARE IT WITH LOVE

### VEGETARIAN COMBO ( BEYAYNETU ) SERVED FOR TWO \$39.99

Red lentils, yellow split pea, cabbage, string beans, greens, beets, flaxseed, salad

### YENGUS COMBO (MEAT COMBO) SERVED FOR TWO \$45.00

Doro wot (spicy chicken), Key sega wot ( spicy beef stew), Alicha Siga ( mild beef stew), Alicha kikil (lamb ) Gomen be sega ( collard greens with beef).

## Enterres

<b>BEEF TIBS</b> Sauteed beef cubes with onions, garlic, jalapenos and rosemary <b>\$24.99</b>	<b>AWAZE TIBS</b> Sauteed beef with berber, clarified butter, onion, garlic and rosemary <b>\$24.99</b>
<b>LAMB TIBS</b> Tender lamb cubes seared with onions, garlic, jalapenos, spices and rosemary. <b>\$25.99</b>	<b>KITFO</b> ( RARE , MEDIUM OR WELL DONE) minced prime beef mixed with clarified butter and seasoned with mitmita <b>\$24.99</b>
<b>DORO WOT ( ALICHA OR KEY)</b> National food of Ethiopia. A slow cooked chicken legs stew with onions, berber, spices, and clarified butter accompanied with hard boiled egg. <b>\$24.99</b>	<b>KEY WOT</b> A slow cooked beef stew (spicy) <b>\$20.99</b>
<b>ALICHA KIKIL ( MILD)</b> A slow cooked lamb with onion, garlic, clarified butter <b>\$20.99</b>	<b>QUANTA FIRFIR</b> Dried beef ( quanta) cooked with onions, tomatoes, berbere spices, clarified butter, mixed with pieces of Injera accompanied with hard boiled egg. <b>\$20.99</b>

## Sea Food

<b>FISH TIBES</b> White Fish sauteed with onions,garlic, tomato, Jalapeno, clarified butter and berbere.	\$20.99	<b>SHRIMP TIBES</b> Sauteed with onions, garlic, tomato, jalapeno, clarified butter and berbere.	\$21.99
---	---------	---	---------

All served with Gluten Free Teff injera