



DEDICATED TO PROVIDING OUR PATRONS WITH THE FINEST ETHIOPIAN CUISINE SINCE 1994.

AWASHBROOKLYN.COM

APPETIZERS

AZIFA

FRESH LENTILS, RED ONIONS, HOT AFRICAN MUSTARD, SLICED JALAPEÑOS AND JUST A HINT OF LIME; SERVED COLD. 8

SAMBUSA

PASTRY SHELLS FILLED WITH CHOICE OF MEAT (SPICED BEEF OR CHICKEN) OR VEGETABLES (MIXED VEGGIES); THREE PIECES PER ORDER. 9

YETIMATIM FITFIT

TOMATOES, ONIONS AND JALAPEÑOS MIXED WITH SHREDDED INJERA; SEASONED WITH LEMON AND OIL. 8

RED BEET SALAD

SLICED BEETS, ONIONS, TOMATOES AND JALAPEÑOS DOUSED IN OUR HOUSE VINAIGRETTE. SERVED WITH INJERA. 12

AVOCADO SALAD

SLICED AVOCADOS, TOMATOES, ONIONS, JALAPEÑOS AND A TOUCH OF LIME; SERVED WITH INJERA. 12

GURSHA

INJERA ROLLS COATED WITH A BLEND OF SPICY LENTILS AND OUR SPECIAL HOUSE SAUCE. 10

KATEGNA

CRISP DRIED INJERA COATED WITH SPICY BERBERE SAUCE, TOPPED WITH OUR HOMEMADE CHEESE. 10

MUSHROOM TIBS

SAUTÉED MUSHROOMS, ONIONS AND JALAPEÑOS SEASONED WITH BERBERE SAUCE; SERVED WITH INJERA. 12



ENTRÉES

— ALL ENTRÉES ARE SERVED WITH INJERA —

BEEF

SPECIAL KITFO

STEAK TARTARE, JALAPEÑOS AND ONIONS SEASONED WITH BUTTER AND AN EXCLUSIVE BLEND OF SPICES (SERVED RAW, MEDIUM RARE OR WELL DONE). 18

MINCHET ABISH ALICHA

LEAN GROUND MILD BEEF STEW COOKED WITH ONIONS, CARDAMOM AND OUR HERB INFUSED BUTTER. 18

AWASH TIBS

SLICED SPICED CHARCOAL BROILED BEEF. 18

FUNFACT

AWASH IS NAMED AFTER A MAJOR RIVER IN ETHIOPIA.

TIBS

TENDER BEEF CUBES SAUTÉED WITH ONIONS, TOMATOES AND JALAPEÑOS. 17

SPECIAL TIBS

SUCCULENT BEEF CUBES MARINATED IN A SPICY SAUCE; COOKED WITH ONIONS, TOMATOES AND JALAPEÑOS. 17

KITFO

STEAK TARTARE MARINATED IN SPICED BUTTER AND MITMITA. 18



A FLAT AND SPONGY SOURDOUGH BREAD MADE WITH A GRAIN CALLED TEFF, FLOUR AND YEAST.



AN ETHIOPIAN SPICE BLEND CONSISTING OF CHILI PEPPERS, GINGER, CINNAMON, CLOVES & OTHER SPICES.



CONTAINS GROUND AFRICAN BIRDSEYE CHILI PEPPERS, CARDAMOM, CLOVES, SALT & OTHER SPICES.



ENTRÉES

— ALL ENTRÉES ARE SERVED WITH INJERA —

SEAFOOD

TUNA KITFO

TUNA TARTARE, JALAPEÑOS AND ONIONS MARINATED IN OLIVE OIL AND SEASONED WITH MITMITA. 18

FISH TIBS

PAN WHOLE FISH SERVED WITH SALAD. 19

FISH DULET

MINCED TILAPIA, DICED TOMATOES & JALAPEÑOS SEASONED WITH MITMITA. 18

SHRIMP TIBS

SHRIMP, ONIONS, TOMATOES AND JALAPEÑOS SAUTÉED WITH GARLIC AND GINGER. 18

POULTRY

DORO WAT

TENDER CHICKEN GENTLY SIMMERED IN OUR FLAVORFUL BERBERE SAUCE; INCLUDES ONE BOILED EGG. 18

AWASH CHICKEN

CHICKEN BREAST MARINATED WITH GARLIC, GINGER AND OTHER SPICES; COOKED WITH TOMATOES, CELERY, ONIONS & JALAPEÑOS. 17

COMBINATIONS

COMBINATIONS SHARED BY MORE THAN THE DESIGNATED # OF PEOPLE WILL INCUR A \$7 CHARGE PER ADDITIONAL PERSON.

VEGAN SAMPLER

FOR 1: 16.95

CHOICE OF FIVE VEGAN DISHES (EXCLUDES TOFU TIBS/KITFO).

FOR 2: 32.95, FOR 3: 48.95, FOR 4: 63.95

SAMPLE ALL OUR 100% VEGAN DISHES (EXCLUDES TOFU TIBS/KITFO).

CREATE YOUR OWN COMBO

FOR 1: 16.95, FOR 2: 32.95, FOR 3: 48.95, FOR 4: 63.95

CHOICE OF TWO OF THE FOLLOWING MEATS:

DORO WAT, AWASH CHICKEN, SPECIAL TIBS, TIBS, GOMEN BESIGA, YEBEG ALICHA, MINCHET ABISH ALICHA; SERVED WITH AN ASSORTMENT OF VEGETABLES.

MEAT SAMPLER

DORO WAT, SPECIAL TIBS, MINCHET ABISH ALICHA & YEBEG ALICHA (SERVES 2). 33.95

VEGAN

KEY SIR ALICHA

BEETS AND CARROTS COOKED WITH GARLIC, GINGER AND ONIONS. 13.5

FOSOLIA

STRING BEANS, CARROTS AND CARAMELIZED ONIONS. 15

GOMEN

CHOPPED COLLARD GREENS SAUTÉED WITH ONION, GARLIC, GINGER AND HERBS. 13.5

YATAKILT ALICHA

CABBAGE, CARROTS & POTATOES SEASONED WITH GARLIC, GINGER, ONIONS AND TURMERIC. 13.5

YEMISSIR KIK WAT

SPICY SPLIT RED LENTIL STEW COOKED IN BERBERE SAUCE. 13.5

SHIRO

GROUND SPICED CHICK PEAS AND SPLIT PEAS COOKED WITH CHOPPED ONIONS AND TOMATOES. 13.5

YATER KIK ALICHA

YELLOW SPLIT PEAS COOKED AND SEASONED WITH ONIONS AND HERBS. 13.5

TOFU KITFO

MINCED TOFU, ONIONS AND JALAPEÑOS COOKED WITH MITMITA & OLIVE OIL. 15

TOFU TIBS

TOFU CUBES, SAUTÉED ONIONS & JALAPEÑOS. 15

OKRA

SIMMERED WITH ONIONS, TOMATOES AND JALAPEÑOS. 14

LAMB

YEBEG ALICHA

MILD LAMB STEW COOKED WITH ONIONS, GARLIC, GINGER AND BUTTER. 17

GOMEN BESIGA

LAMB CUBES AND COLLARD GREENS GENTLY COOKED IN BUTTER WITH JUST A HINT OF CARDAMOM. 17



PRICES SUBJECT TO CHANGE WITHOUT NOTICE.

PLEASE INFORM US OF ANY DIETARY RESTRICTIONS.

GLUTEN-FREE INJERA AVAILABLE UPON REQUEST (\$2.50 PER INJERA).

WE ACCEPT...

