

APPETIZERS

VTIMATIM FITFIT 10.99

pieces of injera mixed with diced tomatoes, onions, and jalapeños, then soaked in our in house made awaze (spiced red pepper paste) dressing.

VSHIRO FITFIT 10.99

shredded Injera in a blend of fresh tomatoes, jalapeño, and onions mixed with Shiro(seasoned Chickpea flour).

VTIMATIM KURT 8.99

freshly chopped tomatoes, jalapeños, & onions seasoned & tossed with olive oil.

SAMBUSA 3.00

spring roll wrappers filled with your choice of seasoned filling, onions, jalapeños, & fried to perfection. Options: Chicken, Beef, or lentil.

YESHI SALAD 11.99

fresh chopped romaine lettuce, onions, tomatoes, jalapeños, avocadoe and mixed with our house dressing.

ENTRÉES

CR★YESHI KITFO 19.99

freshly minced lean beef seasoned with mitmita (chili powder), black cardamom, and herb infused clarified butter.

CR★YETASHE KITFO 22.99

freshly minced lean beef, gomen & Ethiopian cottage cheese mixed then seasoned with mitmita (chili powder), black cardamom, herb infused clarified butter.

Chef Recommendation

★ SPECIAL KITFO - ETHIOPIAN STEAK TARTAR 24.99

freshly minced lean beef seasoned with mitmita (spiced chili powder), black cardamom, herb infused clarified butter & served with a side of Ayib (Ethiopian cottage cheese), yetashe Aiyb, & gomen (collard greens).

CR BK TIBS 22.99

cubed beef sautéed in oil with onions, jalapeño, & garlic then served on a cast iron skillet.

DEREK TIBS 21.99

cubed beef stir-fried with onions, and jalapeño until crisp and well done(smaller portion).

LEGA TIBS 19.99

tender and juicy cubed beef sautéed with onions, tomatoes, jalapeño, and garlic.

YESHI TIBS 19.99

cubed beef sautéed with onions and jalapeño

AWAZE TIBS 20.99

cubed beef sautéed with tomatoes, onions, jalapeño, garlic and our in house made Awaze (red pepper paste).

SHEKILA TIBS 21.99

cubed beef sautéed in oil with onions, jalapeño, & garlic then served sizzling on top a heated Shekla(Ethiopian Clay) bowl.

★ GORED GORED 19.99

extra lean chunks of beef lightly sautéed in herb infused clarified butter, onions & awaze(red pepper paste). Traditionally served raw or lightly heated.

GODEN TIBS 25.99

marinated prime short rib cooked medium well with onions, jalapeño, and served with a side of in house made awaze sauce.

★ KURT 24.99

special cuts of fresh lean and fatty beef traditionally served raw with in house made dipping sauces.

GAS LIGHT 19.99

ground beef sauteed in clarified butter with onions, jalapenos and herbs (butter can be substituted for oil).



CR Chef Recommendation V VEGAN VEGETARIAN

Traditionally served raw or medium rare but can be cooked to your liking: raw, medium, or well done. Please inform your server of any food allergies. This item may be served undercooked. Consuming raw or undercooked meats, poultry, seafood, shellfish or egg may increase your risk of food borne illness.

YESHI KITFO

ENTRÉES

TIBS FIRFIR 20.99

cubed beef sautéed with tomatoes, berbere(red pepper seasoning), & herb infused clarified butter then mixed with Injera pieces.

QUANTA FIRFIR 21.99

air dried beef jerky cooked with tomatoes, berbere(red pepper seasoning) and special red sauce then tossed with Injera pieces.

GOMEN BESIGA 20.99

chopped collard greens cooked with beef, mitmita, and herb infused clarified butter.

BOZENA SHIRO 19.99

stew made with seasoned chickpea flour and beef cooked in an Ethiopian clay pot with herb infused clarified butter, garlic, & onion.

HAGERENA STYLE COMBOS

★ SMALL 45

Half portions of quanta firfir, BK tibs, gomen besiga, yeshi kitfo & yetashe kitfo

★ MEDIUM 85

Full portions of quanta firfir, BK tibs, gomen besiga, special kitfo

★ LARGE 125

Full portions of quanta firfir, BK tibs, gomen besiga, yeshi kitfo, yetashe kitfo, & derek tibs

SEAFOOD

TUNA KITFO 24.99

fresh ground Ahi Tuna sautéed with mitmita (spiced chili powder), black cardamom, and herb infused clarified butter.

TUNA DULET 25.99

fresh ground Ahi Tuna sautéed with mitmita (spiced chili powder), herb infused clarified butter, onions, and jalapeño.

WHOLE FISH 16.99

fresh tilapia fish seasoned with in house seasoning and then fried whole.

FISH GOULASH 16.99

fresh tilapia fish chopped into cubes then sautéed with in house seasoning.

VEGETARIAN

🌿 GOMEN KITFO 23.99

minced collard greens sautéed with mitmita, black cardamom, and herb infused clarified butter (Butter can be substituted with Olive oil).

🌿 VEGGI COMBO 19.99

portions of miser(spicey lentil stew), shiro, atir kik(Yellow split pea stew), tikil gomen(Cabbage), gomen(collard greens), carrots with potatoes, & salad.

🌿 SHIRO 16.00

stew made with seasoned Chickpea flour cooked in a clog pot with oil, garlic, onion & topped with fresh jalapeño.

SIDES

🌿 Gomen - collard greens 4.99

🌿 Shiro - ground chickpea stew 5.99

🌿 Cabbage 5.99

🌿 Misir - split red lentil stew 5.99

🌿 Atir kik - yellow split peas stew 5.99

🌿 Potatoes & carrots 5.99

🌿 Gomen kitfo - finely chopped collard green 5.99

🌿 Ayib - Ethiopian cottage cheese 5.99

🌿 Side salad 7.99

🌿 French Fries 6.99

🌿 Kocho - sour dough like flat bread made of false banana stem 2.99

🌿 Ethiopian gluten-free injera 2.99

🌿 Bread roll 2.99

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YESHI KITFO

DESSERTS

BAKLAVA 4.99

FRUIT CAKE 5.99

WHITE CHOCOLATE MOUSSE CAKE 5.99

TIRAMISU 5.99

MILIFONI 5.99

SOFT DRINKS

COKE CAN 2.99

COKE BOTTLE 3.99

SPRITE CAN 2.99

DIET COKE CAN 2.99

GINGER ALE CAN 2.99

FANTA BOTTLE 3.99

TONIC WATER 300ML 2.99

TONIC WATER 1L 3.99

CLUB SODA 300ML 2.99

CLUB SODA 1L 3.99

PERRIER 1L 3.99

BOTTLE WATER 2.99

COFFE & TEA

REGULAR COFFEE 3.99

CAFE LATTE 5.99

MACCHIATO 4.99

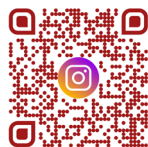
ESPRESSO 3.99

HOT TEA 3.99

ETHIOPIAN COFFEE CEREMONY 19.99



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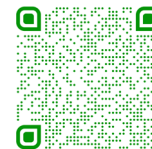
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WE'D LOVE TO HEAR ABOUT YOUR
DINING EXPERIENCE !

We look forward to your next visit!

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