



Light Bites Menu for Summer, 2014

Savories

Five Star Sambusa: five thin pastry pillows filled with Ethiopian goodness: lightly spiced beef, minced chicken, whole cooked lentil, potato and spinach. **\$7**

Three Star Sambusa: select three pastry pillows with these fillings: lightly spiced beef, minced chicken, whole lentil, potato and spinach. **\$4**

Lentil Salad: whole cooked lentil, onion and green pepper with a hint of garlic, pepper and fresh lemon, served on a bed of assorted fresh greens, mild or zesty style. **\$5**

Oategna: our famed gluten free Injera bread, spread with Ethiopian Oategna seasoned butter, dusted with Berbere spice – 6 pieces. **\$4.50**

Injera Wrap: Injera bread, filled with your choice of Kitfo (raw, rare or medium cooked beef), Doro Wat (diced, cooked spiced chicken breast) or vegetarian mix of red lentil, split pea and spinach. Served with a side salad, drizzled with our own lemon vinaigrette. **\$7**

Spinach Tortilla Wrap: healthy flour spinach tortilla filled with Zilzil Tibs sautéed beef tips, onion and green pepper or Tilapia fish or Veggie Yemiser Watt, Kik Alichia and spinach (your choice of veg, each individual or mixed together). Served with a side salad, drizzled with our own lemon vinaigrette. **\$7**

Ethiopian cuisine is one of the world's most ancient and most healthy. In that tradition, our dishes feature fresh, organic ingredients, clean sourced meats and flavor in every bite. If you have allergies to gluten or other products, please let us know and we will adjust your order to suit your needs.

Sweets

Diamond Ring: our trio of tropical sorbets, made fresh in house- coconut, mango and vanilla, dusted with cardamom, and served with whipped cream. **\$5**

Tea Spice Cake: naturally gluten free cake laced with exotic cinnamon, cardamom spices, and slivers of almond for a unique texture and taste. Served warm, with cold whipped cream. **\$4**

Flourless Chocolate Cake: deep chocolate decadence – a densely delicious wedge served with cold whipped cream. **\$5**

Beverages and Libations

Tropical Smoothie: choose your favorite flavor from our Ethiopian tropical fruits: avocado, mango, papaya, each laced with just a hint of refreshing citrus. **\$4**

Ethiopian Iced Coffee: as the birthplace of coffee, Ethiopia knows how to “do the brew” just right – our rich Ethiopian beans are roasted fresh on site to create this fresh, cool cuppa. **\$3**

Ethiopian Iced Tea: our own tea spices, infused with black tea, and served with lime. **\$3**

Diamond Signature Bloody Mary: the classic bloody Mary, with a difference you can see and savor – a dash of tang and a rim of piquant Berbere spice that makes our cocktail uniquely tasty. **\$4**

Ethiopian Beer: refreshing as a summer breeze and hard to find – except here. **\$4**

Ethiopian Honey Mead: the famed drink of poets, scholars and royalty, our honey mead is made in house from a time honored recipe with a bright, not sweet finish. **\$5**

Diamond Margarita: our own mixology of berry infused syrup with premium tequila, triple sec and lime – sublime! **\$7**