



Dear Valued Guests

Welcome to Mesob; we believe in transparency and open communication with our guests. With this in mind, we want to explain our recent recipe change for our injera.

Traditionally, injera is a cherished staple of Ethiopian cuisine, crafted from teff, an ancient and unique grain with a rich history and nutritional value. For years, we have been proud to serve injera made from a combination of teff and wheat, maintaining the authentic flavors that have made this bread so beloved by our customers.

However, we also recognize that dietary preferences and restrictions have evolved, and many of you have expressed the desire for wheat-free dining options. At Mesob, we have always been committed to providing the best dining experience possible, catering to our patrons' diverse needs and tastes.

In response to your feedback and the growing demand for wheat-free injera, we embarked on a journey to enhance our recipe. Our team worked tirelessly to create an injera that retains the traditional essence you love while adhering to the wheat-free requirements of many of our guests. After rigorous testing and exploration, we are thrilled to introduce our new 100% teff and barley injera.

Barley, a versatile and nutritious grain, complements teff wonderfully in our injera recipe. This combination maintains our injera's distinctive flavor and texture and elevates its nutritional profile. Teff is renowned for its exceptional iron and fiber content, and by incorporating barley, we can offer a well-balanced, wholesome, and, most importantly, delicious bread option.

Our decision to transition to teff and barley injera is a testament to our dedication to providing the best dining experience possible. We understand that dietary preferences vary, and we want to ensure that every guest, regardless of their dietary restrictions, can enjoy the flavors of Ethiopia at our restaurant.

This recipe change will not only please those seeking wheat-free options but also enrich the dining experience for everyone. The new injera maintains the authenticity of our dishes while offering a unique, flavorful twist that we are sure you will appreciate.

Thank you for your continued support and patronage. We look forward to serving you and sharing the joys of Ethiopian cuisine with our fresh, innovative injera recipe.