



MENU

MESOB proudly serves the finest cuts of premium Lamb, Prime Beef, tender Chicken, Fresh Vegetables, and Seafood, all complemented by our freshly baked 50% Teff and 50% Barley flour Injera (traditional Ethiopian bread). Each dish is lovingly crafted using the freshest, highest-quality ingredients to deliver exceptional flavor and a wholesome dining experience. We also offer gluten-free Injera options to accommodate dietary preferences (please provide at least 2 hours notice).

Starters

AYIB BEMEETMEETA: Creamy farmer's cheese infused with a bold blend of Ethiopian chili spices.

TEEMATEEM FITFIT: A vibrant medley of juicy diced tomatoes, tender injera pieces, crisp onions, zesty garlic, olive oil, fresh lemon juice, and a hint of jalapeño. (served cold)

AZEEFA: Nutritious whole brown lentils delicately seasoned with crisp onions, garlic, olive oil, fresh lemon juice, and a touch of jalapeño. (served cold)

BUTICHA: Velvety pureed chickpeas blended with aromatic onions, garlic, olive oil, bright lemon juice, and a hint of jalapeño. (served cold)

KATEGNA: (made to order – 10 Minutes) Warm, freshly prepared injera drizzled with Ethiopian pepper and clarified butter. (Can be prepared with olive oil)

INGUDAI TIBS: (made to order – 10 Minutes) Savory portobello mushrooms sautéed to perfection with sweet onions, fragrant garlic, and juicy tomatoes. (Can be prepared mild, medium, or spicy)

YE' MISIR SAMBUSSA: (made to order – 10 Minutes) Three hand-wrapped pastry shells are generously filled with a flavorful blend of brown lentils, onions, peppers, and herbs.

YE' SIGA SAMBUSSA: (made to order – 10 Minutes) Three hand-wrapped pastry shells packed with a savory mix of minced beef, onions, peppers, and aromatic herbs.

YE' MESOB SELATA (made to order – 10 Minutes): A crisp and refreshing mix of greens tossed in Mesob's signature house dressing.

YE' DINICH SELATA (made to order – 10 Minutes) Wholesome potatoes and beets dressed with Mesob's flavorful house dressing.

Starter Sampler: An enticing selection of AYIB BEMEETMEETA, TEEMATEEM FITFIT, AZEEFA, BUTICHA, & INGUDAI TIBS. (NO SUBSTITUTIONS)

Entrées

All entrées are served on injera with two vegetable sides and two additional side injera (one injera makes four pieces). Our entrées feature wholesome, freshly prepared ingredients to create dishes that are as nourishing and flavorful.

Vegetables

All vegetable entrées are prepared vegan; no animal products or by-products are used. All entrées are also gluten-free.

INGUDAI TIBS: Fresh Portobello mushrooms marinated and sautéed with onions, garlic, juicy tomatoes, and a blend of aromatic herbs and spices. (can be prepared mild, medium, or spicy)

GOMEN: Tender collard greens cooked perfectly with mild spices and herbs.

ATKILT ALICHA: A colorful mix of fresh green beans and carrots cooked with mild spices and herbs.

TIKIL GOMEN: Savory cabbage and potatoes slow-cooked with mild spices and herbs.

DINICH WET: Hearty potatoes simmered in a flavorful, spicy sauce.

MISIR WET: Protein-rich red split lentils simmered in a bold and spicy sauce.

SHIRO: Creamy pureed split peas and chickpeas cooked with onions and garlic, infused with medium spice.

YE' SHIMBRA ASA: Handcrafted chickpea biscuits simmered in a spicy, aromatic sauce.

KIK ALICHA: Golden yellow split peas gently simmered in a mild, savory sauce.

DIFEN MISIR ALICHA: Nutritious whole brown lentils simmered in a mild, seasoned sauce.

AZEEFA: Chilled whole brown lentils tossed with onions, garlic, olive oil, lemon juice, and a hint of

jalapeño for a refreshing flavor.

BUTICHA: Silky smooth pureed chickpeas seasoned with onions, garlic, olive oil, and a tangy touch of lemon juice and jalapeño. (served cold)

Vegetarian Sampler: Your choice of any six vegetable sides.

Meat

Beef

TIBS WET/ZIGNEE: Succulent cubed prime beef sautéed and simmered in a rich, spicy sauce.

MINCHET ABISH KAY WET: Finely chopped prime beef sautéed in Ethiopian clarified butter and simmered in a flavorful spicy sauce.

MINCHET ABISH ALICHA: Finely chopped prime beef sautéed in Ethiopian clarified butter and simmered in a delicate, mild sauce.

BOZENA SHIRO: Tender cubed prime beef slow-cooked in shiro, a spicy pureed yellow split pea, & chickpea dish.

KITFO: Ethiopian-style prime beef tartare seasoned with clarified butter and chili powder. (can be served raw, lightly sautéed, or cooked) For an authentic experience, enjoy it “tiray” (raw) or “lebleb” (lightly sautéed)

Lamb

DEREK TIBS: A cubed, boneless leg of lamb is marinated and sautéed with onions, garlic, fresh rosemary, and spices. It is served mildly with a side of Awaze sauce.

LEGA TIBS: Cubed, boneless leg of lamb is sautéed with onions, garlic, tomatoes, rosemary, and spices (can be prepared mild, medium, or spicy).

YE’ BEG ALICHA: Tender lamb pieces (boneless and bone-in) are gently simmered in a mild, herb-infused sauce.

GOMEN BE’SIGA: Savory cubed lamb is combined with fresh collard greens or kale and simmered in a mild, seasoned sauce.

Chicken

DORO KAY WET: Two succulent chicken legs simmered in a rich, spicy sauce, served with a hard-boiled egg.

DORO ALICHA: Two tender chicken legs cooked in a mild, flavorful sauce, served with a hard-boiled egg.

DORO TIBS: Cubed chicken breast marinated and sautéed with onions, garlic, tomatoes, rosemary, and spices. (Available in mild, medium, or spicy)

ENQULAL WET: Three hard-boiled eggs simmered in a spicy sauce, enhanced with fragrant spices and herbs.

MEAT SAMPLER:

A combination of the following five meat entrées:

Tibs Wet (Beef), Minchet Abish Kay Wet (Beef), Minchet Abish Alich (Beef), Ye' Beg Alich (Lamb) & Doro Tibs (Chicken) Plus four sides of vegetables: (NO SUBSTITUTE)

NON-BEEF SAMPLER:

A combination of the following chicken and lamb entrées:

Doro Tibs (Chicken), Doro Key Wet (Chicken), Enqulal Wet (Egg) & Ye' bege Alich (Lamb). Plus four sides of vegetables: (NO SUBSTITUTE)

TASTE OF MESOB

Your opportunity to sample from the entire menu! Two starters, two beef, one lamb, two chicken, All seafood entrées are marinated and sautéed with onions, garlic, tomatoes, fresh parsley, and a mix of herbs and spices. One seafood & four vegetables

Seafood

All seafood entrées are marinated and sautéed with onions, garlic, tomatoes, fresh parsley, and a mix of herbs and spices. (Available in mild, medium, or spicy options)

SHRIMP TIBS

TILAPIA TIBS

Sides

Gomen (Collard Greens)

Miser (Red Split lentils – Spicy)

Atkilt Aletcha (Green Beans & Carrots – Mild)

Difin Misir Aletcha (Whole brown lentils – Mild)

Tikal Gomen (cabbage and potatoes)

Kik Aletcha (Yellow split peas–mild)

Azifa (Whole Brown lentils– cold)

Dinich Wat (Potatoes)
Buticha (Pureed chickpeas –Cold)
Ingudai Tibs (Mushroom– mild or spicy)
Shiro (Pureed Split Peas & Chickpeas–Medium)
Ye’Shimbra Assa (Chickpea Biscuits–Spicy)

Drinks

SHAI/TEA

Kemem Shai Dried ginger, cardamom, cloves, cinnamon & black East African tea
Ginger Shai Fresh ginger & black East African tea

Mint Shai Fresh mint & black East African tea

Chamomile Shai

Arengude Shai green tea

Kerkede Shai Fresh brewed hibiscus tea

Iced Kerkede Shai Fresh brewed hibiscus tea served over ice

Regular Shai East African black tea

Iced Regular Shai East African black tea served over ice

JUICES – SODA – WATER –HONEY DRINK

Mango

Guava

Soda

San Pellegrino Sparkling Water (small or large)

Berze (Honey Water)

Mix Drinks specials

Iced Kerkede Shai and Berz

Iced Regular Shai and Berz

Mango & Guava

Ethiopian Coffee by the cup (cini), same as above, served in a single Ethiopian cup
American Coffee/Iced coffee

Desserts

All our cakes are prepared daily with the freshest ingredients

Almond Cake with Berry Sauce

Flourless Chocolate Espresso Torte

Crème Brulee

Halewa Sesame paste with Pistachios

MESOB' s SPECIAL BAKLAVA

Layers of filo dough are filled with walnuts, pistachios, almonds, and dates, sweetened and held together with lemon honey.

MESOB VEGAN DARK CHOCOLATES

Four small Exquisite vegan chocolates with rich dairy-free dark chocolate ganache fillings infused with Ethiopia's exotic spices, teas, and coffee and enrobed in dark Belgian chocolate: 1. Berbere 2. Ethiopian Coffee 3. Kemem 4. Guava-Ginger