



*Exotic Dining Experience
from the
Cradle of Mankind!*

*Alem Ethiopian Village,
307 East Wisconsin Avenue
Milwaukee, WI 53202
(414) 224-5324*

APPETIZERS

A1. Sambusa
Seasoned lentils or beef, with onions
and stuffed in roll.

3 per order \$4.50

A2. Lentil Soup (cup / bowl)
\$3.00 / \$4.25

TASTE OF ETHIOPIA SAMPLER

	<i>For one</i>	<i>For two</i>
<i>ES1 Vegetarian</i>	<i>\$16.75</i>	<i>\$28.25</i>
<i>(Every item on the vegetarian selection)</i>		
<i>ES2 Carnivore (Half order of each)</i>		<i>\$45.75</i>
<i>(C3, L3, B4, B5, B9 with choice of two vegetable sides)</i>		
<i>ES3 Meat Stews</i>		
<i>M1 (C2, L1, B1 w/ a choice of two veggies)</i>	<i>\$17.75</i>	<i>\$32.25</i>
<i>M2 (C1, L2, B2, B3 w/ a choice of two veggies)</i>	<i>\$19.75</i>	<i>\$36.25</i>

COMBINATIONS

	<u>Lunch</u>		<u>Dinner</u>	
	<i>for one</i>	<i>for two</i>	<i>for one</i>	<i>for two</i>
<i>CO1 Comb. of Lamb, Doro (chicken) and vegetables</i>				
<i>Doro wot, Yebeq Alitcha, Yemisier wot, Gomen,</i>			<i>\$14.25</i>	<i>\$25.25</i>
<i>CO2 Comb. of Beef and Vegetables</i>				
<i>Siga keay wot, Yatakilt Alitcha Besiga, Gomen, and Fasolia</i>			<i>\$13.75</i>	<i>\$23.25</i>
<i>CO3 Vegetable Combination</i>				
<i>Yemisier wot, Yater Alitcha, Shiro wot, Yatakilt Alitcha and Gomen</i>	<i>\$11.25</i>	<i>\$19.25</i>	<i>\$12.25</i>	<i>\$21.25</i>

ENTREE SELECTION

(extra injera - \$1.00 each, awaze - \$.50)

All Entrees served with Injera (organic), Selata (lettuce, onions, peppers, and tomatoes with homemade dressing) and your choice of two vegetarian sides from v1 - v3.

CHICKEN

	<u>Lunch</u>	<u>Dinner</u>
C1. Doro Wot <i>Spicy chicken stewed in Ethiopian red pepper sauce and cooked with an assortment of Ethiopian spices served with Ayib (home made cottage cheese).</i>	\$9.95	\$11.75
C2. Doro Alitcha <i>Tender chicken seasoned and cooked with fresh garlic and ginger.</i>	\$8.95	\$10.25
C3. Doro Tibs <i>Cubes of chicken breast marinated and sautéed with spices.</i>		\$10.75

LAMB

L1. Yebeg Alitcha <i>A mild lamb stew cooked with garlic, ginger and other spices.</i>	\$9.25	\$11.25
L2. Yebeg Keay Wot (medium-hot) <i>Sumptuous Lamb meat (bone-in) cooked in spicy sauce.</i>		\$12.25
L3. Yebeg Tibs <i>Cubes of lamb sautéed and cooked with onion, garlic and peppers.</i>		\$13.75
L4. Yebeg Tibs with a shot of Tej (show me I.D.) <i>Same as L3, but w/ an ounce of Ethiopian Honey wine</i>		\$14.25

BEEF

B1. Siga Keay Wot - (Hot) <i>Tender beef chunks braised in Ethiopian red pepper sauce and cooked with onion and assorted spices.</i>	\$9.75	\$10.75
B2. Yatakilt Alitcha Besiga <i>Steamed vegetables and beef seasoned with fresh garlic and ginger.</i>	\$9.00	\$10.25
B3. Bozena Shiro <i>Cubes of tender beef in shiro (V6)</i>		\$10.00
B4. Tibs <i>Tender beef cubes sautéed and cooked with onions and peppers. (Mild)</i>		\$10.25
B5. Awaze Tibs - Hot <i>Beef cubes sautéed and cooked with Ethiopian red pepper sauce, onions and Peppers. (Medium)</i>		\$12.75
B6. Ye Tibs Firfir <i>Beef sautéed and cooked with onions, peppers and Berbere and mixed with pieces of injera. (Mild)</i>		\$11.25
B7. Zilzil Tibs <i>Seasoned and marinated strips of beef sautéed with onion, garlic, and peppers</i>		\$12.75

B8. *Kitfo (Ethiopian Steak Tartar) Medium - Hot *Friday & Saturday only*** **\$12.00**
*Fresh minced lean beef tartar seasoned with our herbal butter, mitmita and cardamom with home made cottage cheese.
 Can be served raw, medium well or well done.*

B9. Filet Mignon Tibs **\$13.00**
Cubes of Filet Mignon sautéed and cooked with onion, garlic and green peppers.

SEAFOOD

(Friday & Saturday only)

S1 Asa Tibs **\$14.75**
9 oz. cubes of Tilapia marinated and sautéed with tomato and spices, served with Quosta.

S2 Asa Wot **\$13.25**
9 oz. cubes of Tilapia simmered in spicy homemade sauce

VEGETARIAN

(All Vegetarian dishes are cooked in vegetable oil and contain no eggs, butter, milk or honey)

	<u>Lunch</u>	<u>Dinner</u>
V1. Yemisier Wot (ORGANIC) - Medium - \$8.25 <i>Splits lentils slowly cooked in Ethiopian red pepper sauce and assorted spices</i>	\$8.25	\$9.75

V2. Gomen \$8.00 <i>Collard greens steamed, delicately seasoned and cooked with fresh garlic and pepper.</i>	\$8.00	\$9.25
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V3. Yater Alitcha (ORGANIC) \$8.25 <i>Yellow split peas cooked in specially flavored mild sauce.</i>	\$8.25	\$9.75
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V4. Fasolia \$9.50 <i>String beans cooked with potatoes, carrots, fresh onion, garlic and ginger.</i>	\$9.50	\$10.25
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V5. Yatakilt Alitcha \$8.25 <i>Steamed Vegetables cooked with onions, fresh garlic and ginger.</i>	\$8.25	\$9.75
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V6. Shiro Wot \$7.75 <i>Split peas are milled together and slow cooked.</i>	\$7.75	\$8.75
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V7. Yetematim Fitfit - Hot \$7.50 <i>Diced tomatoes, onions, peppers and spices with pieces of Injera.</i>	\$7.50	\$8.50
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V8. Quosta \$9.75 <i>Chopped spinach simmered in mild sauce of onions and fresh garlic.</i>	\$9.75	\$10.75
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V9. Buticha (ask for availability) \$8.00 <i>Ground chick peas mixed with lemon juice, diced onions and jalapeño peppers.</i>	\$8.00	\$9.00
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V10. Shimbira Asa (ask for availability) \$9.25 <i>Alem is proud to present this unique vegetarian dish for the first time to Milwaukee. Chick pea dough cooked to resemble fish stew.</i>	\$9.25	\$10.25
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V11. Any of two Vegetable Entrees (Half an order of any two vegetarian sides) \$ 13.25 ***The health department warns against eating raw or undercooked meat.	\$ 13.25	\$14.50
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DESSERT/DRINKS

DESSERT

<i>Tiramisu</i>	<i>\$3.25/slice</i>
<i>Cheese cake</i>	<i>\$3.00/slice</i>

DRINKS

Pepsi, Diet Pepsi, Mountain Dew, Iced Tea, Sierra Mist, Dr. Pepper \$2.50

Perrier \$2.00

Ethiopian Coffee - Coffee cup Be-Jebena (clay pot) \$1.50/ \$3.25

Tea (spiced) in a pot for one /two/three

Hot tea \$1.75 /\$2.25 /\$3.25

Hot tea w/ a shot of Ouzo (show me I.D.) \$2.25/ \$2.75/ \$3.50

BEER

Ethiopia - Bedele \$4.50

Kenya - Tusker \$5.50

Brazil - Xingu \$5.00

Jamaica - Red stripe \$4.50

U.S.A. - 8 ball stout \$4.50

Holland - Amstel light \$4.50

Czech Republic - Pilsner Urquell \$4.50

WINE - (Glass/Bottle - ask for availability)

Honey Wines (Tej) The ambrosia of antiquity is now the great new taste in wine!

Sheba -- semi dry, bronze winner 2005 Florida int. wine comp. \$6.00 / \$23.00

Enat - sweeter and full bodied \$6.00 / \$ 23.00

Red Wine---Axumit (sweet red wine, closer to merlot) \$5.00 / \$21.00

Guder (dry red wine) \$5.00 / \$ 21.00

White Wine--- South Africa (chardonnay, Sauvignon Blanc) \$5.00 / \$ 21.00

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