



Exotic Dining Experience from the Cradle of Mankind!

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

Alem Ethiopian Village

APPETIZERS

- A1. **Sambusa**
Seasoned lentils or beef, with onions and Kariya (peppers) stuffed in roll. 3 per order \$4.50
- A2. **Lentil Soup (cup / bowl)** \$3.00 / \$4.25
Lentils cooked with ginger, garlic and onions.

TASTE OF ETHIOPIA SAMPLER

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

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.

	<u>Lunch</u>	<u>Dinner</u>
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CHICKEN

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

LAMB

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

BEEF

- | | | |
|---|--------|---------|
| B1. Siga Keay Wot
Tender beef chunks braised in Ethiopian red pepper sauce and cooked with onion and assorted spices. | \$9.75 | \$10.75 |
| B2. Yatakilt Alitcha Besiga
Steamed vegetables and beef seasoned with fresh garlic and ginger. | \$9.00 | \$10.25 |
| B3. Bozena Shiro
Cubes of tender beef in shiro (V6) | | \$10.00 |
| B4. Tibs
Tender beef cubes sautéed and cooked with onions and peppers. (Mild) | | \$10.25 |
| B5. Awaze Tibs
Beef cubes sautéed and cooked with Ethiopian red pepper sauce, onions and Peppers. (Medium) | | \$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) Friday & Saturday only <i>Fresh minced lean beef tartar seasoned with our herbal butter, mitmita and cardamom with home made cottage cheese. Can be served raw, medium or well done.</i>	\$12.00
B9. Filet Mignon Tibs <i>Cubes of Filet Mignon sautéed and cooked with onion, garlic and green peppers.</i>	\$13.00

SEAFOOD (Friday & Saturday only)

S1 Asa Tibs <i>9 oz. cubes of Tilapia marinated and sautéed with tomato and spices, served with Quosta.</i>	\$14.75
S2 Asa Wot <i>9 oz. cubes of Tilapia simmered in spicy homemade sauce</i>	\$13.25

VEGETARIAN

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

V1. Yemiser Wot (ORGANIC) <i>Splits lentils slowly cooked in Ethiopian red pepper sauce and assorted spices</i>	\$8.25	\$9.75
V2. Gomen <i>Collard greens steamed, delicately seasoned and cooked with fresh garlic and pepper.</i>	\$8.00	\$9.25
V3. Yater Alitcha (ORGANIC) <i>Yellow split peas cooked in specially flavored mild sauce.</i>	\$8.25	\$9.75
V4. Fasolia <i>String beans cooked with potatoes, carrots, fresh onion, garlic and ginger.</i>	\$9.50	\$10.25
V5. Yatakilt Alitcha <i>Steamed Vegetables cooked with onions, fresh garlic and ginger.</i>	\$8.25	\$9.75
V6. Shiro Wot <i>Split peas are milled together and slow cooked.</i>	\$7.75	\$8.75
V7. Yetematim Fitfit <i>Diced tomatoes, onions, peppers and spices with pieces of Injera.</i>	\$7.50	\$8.50
V8. Quosta <i>Chopped spinach simmered in mild sauce of onions and fresh garlic.</i>	\$9.75	\$10.75
V9. Buticha (ask for availability) <i>Ground chick peas mixed with lemon juice, diced onions and jalapeño peppers.</i>	\$8.00	\$9.00
V10. Shimbra Asa (ask for availability) <i>Alem is proud to present this unique vegetarian dish for the first time to Milwaukee. Chick pea dough cooked to look like a fish stew.</i>	\$9.25	\$10.25
V11. Any of two Vegetable Entrees <i>Half an order of any two vegetarian sides</i>	\$13.25	\$14.50

COMBINATION

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

***The health department warns against eating raw or undercooked meat.

DESSERT

Tiramisu \$3.25/slice

Cheese cake \$3.00/slice

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

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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