

HARRAR CAFÉ

AUTHENTIC ETHIOPIAN CUISINE

Please note that menu prices are subject to change without notice. Please call (973)761-5222 for current pricing

Dinner Menu

Appetizers

SAMBOUSA Pastry shells stuffed with lentils, peas and potatoes, or spinach and cheese. Lightly deep fried in vegetable oil to a golden crisp	\$5
YETIMATIM FITFIT Pieces of Injera tossed in blended fresh tomato, onions, green pepper, and house dressing	\$6
HOUSE SALAD Crisp green lettuce topped with green chili pepper, tomato, onion in house dressing	\$3
KATEGNA INJERA Injera lightly coated with kebe and berbere and toasted	\$4
AZIFA Salad of lentil, onions, garlic, green chili pepper, oil, and lime juice	\$5

Entrées Vegetarian

MISSIR WOT Lentils in spicy house sauce	\$7
KIK ALITCHA Split peas simmered with onions, garlic, and ginger	\$7
GOMEN Chopped collard greens stewed with shallots, onions, and garlic	\$7
ATKILT WOT Cabbage, carrots, and potatoes simmered with onions, garlic, ginger, and vegetable oil <i>Above dishes served with salad</i>	\$7
BEYAYENETU A combination of Missir Wot, Kik Alitcha, Gomen Wot, and Atkilt Wot	\$11
SHIRO WOT Roasted chick peas are ground and simmered slowly with pureed onion and tomatoes with berbere sauce and vegetable oil	\$8
SOY TIBS Soy cubes sautéed in onions, tomatoes, garlic, and Abesha spices	\$12
INGUDAI TIBS Portobello mushrooms sautéed with onions, tomatoes, garlic, and Abesha spices	\$10

Chicken

HARRAR DORO TIBS Chicken breast, marinated in lemon juice sautéed in a special blend of spices, onions, tomato, and kebe	\$13
YEDORO WOT Chicken marinated in lemon juice, stewed with onions, garlic, Abesha spices, and kebe Served with a boiled egg (very spicy)	\$12

Seafood

ASSA TIBS Salmon or catfish marinated in lemon juice, sautéed with onions, garlic, tomatoes, and Abesha spices	\$13
SHRIMP TIBS Shrimp marinated in lemon juice, sautéed with onions, garlic, tomatoes in house sauce	\$14

Lamb

YEBEG TIBS Succulent pieces of fresh lamb sautéed in butter seasoned with onions, green pepper, tomato and rosemary	\$14
Special YEBEG TIBS Succulent pieces of fresh lamb sautéed in butter seasoned with onions, hot green pepper, tomatoes, sweet peppers, and rosemary Served in a traditional Ethiopian pot	\$15

Beef

GODEN TIBS	\$15
Beef ribs sautéed in kebe seasoned with onion, black pepper, green peppers & rosemary	
KITFO	\$15
Ethiopian steak tartare, from selected lean round steak, seasoned with mitmita and kebe Served with ayib	
<i>Consuming raw or uncooked beef may increase your risk of certain food-borne illnesses</i>	
ZILZIL TIBS	\$13
Strips of tender beef marinated and sautéed with onions and green peppers in kebe	
YEBERE TIBS	\$13
Cubes of lean, tender beef sautéed with onions, tomatoes, green pepper, kebe, and Abesha spices	
Special YEBERE TIBS	\$15
Cubes of lean, tender beef sautéed with onions, tomatoes, green pepper, sweet peppers, kebe, and Abesha spices Served in a Traditional Ethiopian Pot	
SEGA WOT	\$12
Spicy beef stew. Very lean beef slowly simmered in berbere sauce and kebe, with Abesha spices	
GOMEN BESIGA	\$11
Cubed beef cooked with collard greens, herbed butter, garlic, ginger, onions, and green peppers	
ATKILT BESIGA	\$12
Mild beef stew, with carrots, potatoes, spicy butter, onion, garlic, ginger and turmeric	
BOZENA SHIRO WOT	\$12
Roasted chick peas are ground and simmered in pureed onions and tomatoes; select beef, berbere sauce, and kebe are added and served in Traditional Ethiopian Pot	
SHIFENFEN	\$13
Cubes beef simmered to perfection in berbere sauce, mixed with injera, flavored with garlic, and Ethiopian spices	

Please indicate to your server your preference for heat (Mild, Medium, or Spicy)

Please note that each split plate will incur a charge of \$4

An 18% service charge will be added to all parties of 6 or more. This is not a gratuity charge

Chef's Alternatives

Fried Whiting	\$14
-Friday Nite Fish Fry can be any night. Served with French fries and coleslaw	
Baked Salmon	\$14
-For the healthier choice, Alaskan salmon is baked just right. Served with rice and vegetable medley	
Maryland Crabcakes	\$18
-Baltimore pays a visit! Served with potatoes and garlic green beans	
Chicken Strips	\$7
-French fries and vegetable medley	

Lunch Menu

Lunch Menu available 11:30am -3pm, weekdays

Student discount, 15%, from Lunch Menu only. Please present your ID upon request.

Appetizers

SAMBOUSA	\$5
Pastry shells stuffed with lentils, peas and potatoes, or spinach and cheese. Lightly deep fried in vegetable oil to a golden crisp	
YETIMATIM FITFIT	\$6
Pieces of Injera tossed in blended fresh tomato, onions, green pepper, and house dressing	
HOUSE SALAD	\$3
Crisp green lettuce topped with green pepper, tomato, onion with house dressing	

Entrées Vegetarian

MISSIR WOT	\$7
Lentils in spicy House Sauce	
KIK ALITCHA	\$7
Split peas simmered with onions, garlic, and ginger	
GOMEN	\$7
Chopped collard greens stewed with shallots, onions, and garlic	
ATKILT WOT	\$7
Cabbage, carrots, and potatoes simmered with onions, garlic, ginger, and vegetable oil	
<i>Above dishes served with salad</i>	
BEYAYENETU	\$9
A combination of Missir Wot, Kik Alitcha, Gomen Wot, and Atkilt Wot	
SHIRO WOT	\$7
Roasted chick peas are ground and simmered slowly with pureed onion and tomatoes with berbere sauce and vegetable oil	
SOY TIBS	\$7
Soy cubes sautéed in onions, tomatoes, garlic, and Abesha spices	

Chicken

HARRAR DORO TIBS	\$7
Chicken breast, marinated in lemon juice sauteed in a special blend of spices, onions, tomato, and kebe	

Seafood

ASSA TIBS	\$8
Salmon or catfish marinated in lemon juice, sautéed with onions, garlic, tomatoes, and Abesha spices	

Lamb

YEBEG TIBS	\$8
Succulent pieces of fresh lamb sautéed in butter seasoned with onions, green pepper, tomato and rosemary	

Beef

YEBERE TIBS	\$7
Cubes of lean, tender beef sautéed with onions, tomatoes, green pepper, kebe, and Abesha spices	

*Please indicate to your server your preference for heat (Mild, Medium, or Spicy)
No split plates allowed on lunch specials*

Breakfast Menu

Foule	\$5
Cooked fava beans mixed with fresh tomato, green pepper, spice and home made cheese (aybe), Prepared with a choice of oil or butter, Served with fresh bread.	
Harrar House Eggs	\$13
Scrambled eggs with medallions of beef, tomatoes, onions, and green chili pepper, Served with injera	
Harrar Eggs	\$10
Scrambled eggs with tomatoes, onions, and green chili pepper, Served with injera	
Shifefen with Egg	\$15
Cubes beef simmered to perfection in berbere sauce, mixed with injera, flavored with garlic and Ethiopian spices; topped with scrambled egg	
Eggs	\$4
-2 eggs any style, served with home fries or grits and toast	
DownHome Special	\$10
-2 eggs any style, fish and grits, and your choice of toast or biscuit	
Buttermilk Pancakes	\$4
-a serious stack of hearty pancakes	
Orange French Toast	\$7
-The freshest French bread is soaked in light cream and egg, vanilla, nutmeg, and cinnamon, then pan seared to perfection	

Sides

Egg	\$2
Homefries	\$3
Kinche –cracked bulgur wheat cooked and seasoned with kebe	\$3
Grits –hominy corn cooked and seasoned with salt and butter	\$2
Toast –white, wheat, rye, or multigrain	\$1
Biscuit	\$1
Turkey Bacon	\$2
Beef or Turkey Sausage	\$2

Beverages / Desserts

Cola	\$1.50
Diet Cola	
Un-Cola	
Diet Un-Cola	
Water	
Perrier	
Fruit Juice	
Ethiopian Spiced Ice Tea	
Mango Frosty	\$3.00
Peach Frosty	
Banana Frosty	
Pellegrino	
“Harrar Region” Roasted Coffee	\$1.50
Decaffeinated Coffee	
Ethiopian Spiced Tea	
Espresso	
Cappuccino	
Makiato	
Baklava	\$3
Cake	\$3
Ice Cream	\$2
Sliced Mango	\$2
Harrar Buna Ceremony	\$20.00

ETHIOPIAN COFFEE CEREMONY

Tradition at its best! HARRAR Café will serve coffee from the region of Harrar

with its full ceremony. To be served this authentic Ethiopian of preparation, please order before meal. Serves 4

Harrar Buna Ceremony will be featured every **Sunday at 12:30pm**. During this time, all present may partake in the ceremony at **no charge**.