



(908) 514-8736

<http://www.ordergrabbers.com>

# Walia Restaurant

## Appetizers

- House Salad \$8.34  
*Lettuce, tomatoes, jalapeno peppers and onions with house dressing*
- Yetimatim Salata \$7.14  
*Diced tomatoes, onions, and jalapeno peppers tossed with house dressing*
- Yetimatim Fitfit \$8.34  
*Diced tomatoes, jalapeno peppers, onions mixed with injera and seasoned with olive oil and lemon*
- Azifa \$7.14  
*Lentils mixed with onions, jalapeno peppers, lemon juice, olive oil and a touch of mustard (served cold)*
- Sambusa \$8.35  
*4 pastry shells filled with chopped prime beef or lentils mixed with onions, scallions, garlic, jalapeno peppers and herbs.*
- Kategna Injera \$8.34  
*Toasted injera coated with seasoned butter or olive oil and berbere*
- Indudai Tibs \$10.74  
*Portobello mushrooms with onions, tomatoes, garlic and herbs*

## Beef Entrees

- Yesiga Tibs \$15.54  
*Sauteed beef cubes with ethiopian seasoning and cooked with onions, tomatoes, garlic and seasoned butter*
- Kay Watt \$13.14  
*Lean beef cubes simmered in ethiopian berbere sauce flavored with seasoned butter.*
- Minchet Abish Kay Watt \$13.14  
*Ground lean beef simmered in berbere sauce with seasoned butter*
- Yesega Alichu Watt \$13.14  
*Tender beef cubes and potatoes cooked in a mild sauce with seasoned butter and turmeric*
- Kitfo \$23.94  
*Ethiopian steak tartar from prime selected extra lean beef flavored with seasoned butter and mitmita (served cooked or raw)*
- Meat Combination for Two \$40.74  
*A choice of four meat dishes and a two vegetable sides*

## Poultry, Seafood and Lamb Entrees

- Doro Kay Watt \$13.14  
*Chicken drumstick in berbere sauce flavored with seasoned butter (served with a hard boiled egg)*
- Doro Tibs \$13.14  
*Sauteed boneless chicken tenderloins in specials blend spices, onions, tomatoes, garlic and seasoned butter*
- Shrimp Tibs \$15.54  
*Sauteed shrimp with ethiopian*

- seasoning and cooked with onions,  
garlic, tomatoes and seasoned butter*
- Salmon Tibs \$23.94  
*Sauteed salmon with ethiopian  
spices and cooked with onions,  
tomatoes, garlic and seasoned  
butter.*
- Yebeg Kay Watt \$13.14  
*Lamb stew simmered in berbere  
sauce with seasoned butter*
- Lega Tibs \$23.94  
*Sauteed lamb cubes with ethiopian  
seasoning and cooked with onions,  
tomatoes, garlic and spices*

## **Vegetarian Entrees**

- Fasolia \$10.74  
*String beans and carrots simmered  
in mild sauce*
- Gomen \$10.74  
*Mixed greens cooked with onions,  
garlic and spices*
- Tkile Gomen \$10.74  
*Cabbage, carrot and potatoes  
cooked with onions and garlic and  
spices*
- Misr Watt \$13.14  
*Split lentil stew simmered and  
seasoned in berbere sauce*
- Misr Alichu Watt \$13.14  
*Mild Split lentils simmered and  
seasoned with turmeric and herbs*
- Shiro \$14.34  
*Milled chickpeas simmered in  
mildly spiced sauce*
- Duba Alichu Watt \$14.34  
*Pumpkin cubes simmered in  
onions, tomatoes, garlic and turmeric*
- Dinich Watt \$13.14  
*Potato stew simmered and  
seasoned in berbere sauce*
- KaySer Watt \$14.34  
*Beets and potatoes cooked with  
onion, garlic, tomatoes and spices  
(served warm or cold)*
- Walia Special Vegetarian Kitfo \$21.54  
*Spiced seitan tofu (soy) with  
seasoned butter or olive oil and  
mitmita*
- Vegetarian Combination for \$34.74  
Two  
*Choice of four vegetarian entrees.  
Add (ingudai or seitan tofu tibs for  
\$7.95 each*
- Seitan Tofu (soy) \$20.34  
*Sauteed seitan tofu (soy) cubes  
with ethiopian seasoning and cooked  
with onions, tomatoes, garlic and  
spices*
- Ingudai Tibs \$14.34  
*Sauteed portobello mushrooms  
with onions, tomatoes, garlic and  
herbs*

## **Beef Entrees**

- Yesiga Tibs \$22.74  
*Tender beef cubes with ethiopian  
spices and cooked with onions,  
tomatoes, garlic and seasoned butter*
- Kay Watt \$22.74  
*Lean beef cubes simmered in  
ethiopian berbere sauce flavored with  
seasoned butter*
- Minchet Abish Kay Watt \$22.74  
*Ground lean beef simmered in  
berbere sauce with seasoned butter*
- Yesega Alichu Watt \$22.74  
*Tender beef cubes and potatoes  
cooked in mild sauce with seasoned  
butter and turmeric*
- Kitfo \$23.94  
*Ethiopian steak tartar fro prime  
selected extra lean beef flavored with*

seasoned butter and mitmita  
Meat Combination for Two \$40.74  
Choice of 4 meat dishes and two  
vegetable sides

## **Shrimp and Poultry Entrees**

Doro Kay Watt \$22.74  
Chicken drum stick stewed in  
berbere sauce flavored with  
seasoned butter (served with  
hardboiled egg)

Doro Tibs \$22.74  
Sauteed boneless chicken thigh  
with ethiopian spices and cooked  
with onions, tomatoes, garlic and  
seasoned butter.

Shrimp Tibs \$23.94  
Sauteed shrimp with ethiopian  
spices and cooked with onions,  
tomatoes, garlic and seasoned  
butter.

## **Lamb Entrees**

Yebeq Kay Watt \$22.74  
Tender lamb stew simmered in  
berbere sauce with seasoned butter

Lega Tibs \$23.94  
Sauteed lamb cubes with ethiopian  
spices and cooked with onions,  
tomatoes, garlic and seasoned butter

## **Vegetarian Entrees**

Dinich Watt \$16.74  
Potatoes simmered and seasoned  
in berber sauce.

Fasolia \$14.34  
String beans and carrots simmered  
in mild sauce

Gomen \$14.34  
Mixed greens cooked with onions,  
garlic, jalapeno peppers and spices

Tkile Gomen \$14.34  
Cabbage, carrot and potatoes  
cooked with onions, garlic and spices

Misr Watt \$15.54  
Split lentil stew simmered and  
seasoned in berbere sauce.

Misr Alichu Watt \$15.54  
Mild split lentils simmered and  
seasoned with turmeric and herbs

Shiro \$15.54  
Milled chickpeas simmered in  
mildly spiced sauce

Duba Alichu Watt \$15.54  
Pumpkin cubes simmered in  
onions, tomatoes, garlic and  
turmeric

Ingudai Tibs \$20.34  
Portobello mushrooms with  
ethiopian seasoning and cooked with  
onions, tomatoes and garlic

Seitan Tofu Tibs \$20.34  
Sauteed seitan tofu (soy) cubes  
with ethiopian seasoning and cooked  
with onions, tomatoes and garlic.

Kayser Watt \$16.74  
Beets and potatoes cooked with  
onion, garlic, tomatoes and spices  
(serve warm or cold)

Walia Special \$21.54  
Spiced seitan tofu (soy) with  
seasoned butter or olive oil and  
mitmita

Vegetarian Combination for \$34.74  
Two  
Choice of four vegetarian entrees.  
Add Ingudai, Seitan Tofu Tibs for  
\$7.95 each

## **Cold Beverages**

Soda \$3.60

|                         |        |
|-------------------------|--------|
| Bottle Water            | \$2.40 |
| Apple Juice             | \$4.20 |
| Mango Juice             | \$4.20 |
| Perrier                 | \$4.20 |
| Pellegrino (Small)      | \$4.20 |
| Sparkling Water (Large) | \$6.00 |

### **Desserts**

|                |        |
|----------------|--------|
| Baklaca        | \$7.20 |
| Cheesecake     | \$7.20 |
| Flan           | \$7.20 |
| Ice Cream      | \$5.40 |
| Banana Pudding | \$7.20 |

### **Hot Beverages**

|               |         |
|---------------|---------|
| Coffee        | \$3.00  |
| Sini Coffee   | \$3.60  |
| Jebena Coffee | \$14.40 |
| Spiced Tea    | \$3.00  |
| Tea           | \$3.00  |