

WELCOME TO  
Little Ethiopia  
Restaurant & Market



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# ABOUT US

Welcome to Little Ethiopia Restaurant and Market in Las Vegas!

Little Ethiopia Restaurant & Market offers a truly authentic Ethiopian experience that combines rich cultural heritage, warm hospitality, and flavorful cuisine.

Our menu showcases the best of Ethiopian cuisine, prepared by our skilled and passionate chefs. From sizzling meat stews to vegan-friendly options, our dishes are made with love, tradition, and attention to detail.

We believe that food brings people together, and we strive to create an environment where friends and families can gather, share delicious meals, and create lasting memories.

Whether you are a first-time visitor or a seasoned Ethiopian food enthusiast, our friendly staff will guide you through our menu, suggesting dishes that suit your preferences and dietary needs.

TRY OUR  
ETHIOPIAN  
COFFEE  
CEREMONY

12.99 (2 PEOPLE)





# BREAKFAST

## SCRAMBLED EGGS \$12.99

Scrambled eggs with tomatoes, onions, and serrano peppers  
Served with wheat bread

## SCRAMBLED EGGS W/ BEEF \$15.99

Scrambled eggs with beef, tomatoes, onions, and serrano peppers  
Served with wheat bread

## CHECHEBSA/FETIRA \$12.99

Shredded pieces of flatbread mixed with housemade Ethiopian butter  
with berbere or pure honey, chopped with eggs

## FOUL/SPECIAL FOUL \$12.99

Crushed fava beans garnished with fresh onions, serrano peppers, yogurt,  
and fresh tomatoes  
Eggs can be added upon request  
Served with wheat bread

## FETA \$16.99

Pieces of bread moistened with berbere sauce with housemade  
Ethiopian butter, salad, yogurt and hard boiled egg

## BULA \$15.99

Enset (false banana tree) flour mixed with milk/almond milk prepared  
as porridge served with berbere and butter or olive oil

## DULET\* \$15.99

Ethiopian style lean red meat, lamb liver, and lamb tripe mixed with  
housemade Ethiopian butter, sautéed with red onions, serrano pepper,  
and garlic

\*Can be ordered: raw, medium, or well done

## TIBS FIRFIR \$17.99

Injera moistened with tomatoes, onions, garlic, berbere, housemade  
Ethiopian butter, and Ethiopian spices  
Cubed rib-eye beef served on top

## SIGA FIRFIR or QUANTA FIFIR \$17.99

Injera moistened with tomatoes, onions, garlic, berbere, housemade  
Ethiopian butter, and Ethiopian spices  
Simmered with beef or dehydrated beef

## BREAKFAST COMBO \$24.99

Tibs Firfir, Chechebsa, Scrambled Eggs  
Served with cottage cheese

## HOUSE SPECIAL \$26.99

Tibs Firfir, House Kitfo, Scrambled Eggs  
Served with cottage cheese



# VEGAN

## SHIRO \$15.99

Mixed chickpeas prepared with paprika, garlic, serrano peppers, and special Ethiopian seasoning

## FIRFIR \$15.99

Injera moistened with berbere sauce flavored with garlic and Ethiopian spices with olive oil  
Chopped onions, serrano peppers, and fresh tomatoes served on top

## FOUL \$12.99

Crushed fava beans garnished with fresh onions, serrano peppers, fresh tomatoes  
Served with wheat bread

## BAKED POTATOES \$15.99

Baked potatoes topped with salad, fresh tomatoes, onion, serrano peppers, and wheat bread

## MIXED VEGETARIAN PLATTER \$17.99

Includes red lentils, split yellow peas, cabbage with carrots, collard greens, green beans with carrots, red beets with potatoes

## SUNFLOWER+ FLAXSEED \$15.99

Includes onion, garlic, tomatoes, and serrano peppers

## SPAGHETTI/MACARONI \$16.99

Ethiopian-style tomato sauce with a fresh salad, potatoes, and wheat bread

## FETA \$16.99

Pieces of bread moistened with berbere sauce with olive oil and salad

## FLAXSEED STEW \$15.99

Stew simmered in onions, tomatoes, serrano pepper, berbere, and flaxseed powder

## TIMATIM FITFIT \$15.99

Ethiopian style, tomatoes, onions, serrano peppers, and olive oil



# LUNCH / DINNER

## TIBS \$17.99

Juicy cubed tender lamb or beef cooked with onions, tomatoes, serrano peppers, rosemary, garnished with housemade Ethiopian butter

## AWAZE TIBS \$17.99

Juicy cubed tender lamb or beef cooked with homemade awaze sauce, fresh tomatoes, onion, garlic, rosemary garnished with housemade Ethiopian butter

## KITFO\* \$18.99

Freshly minced lean beef garnished with housemade Ethiopian butter and mitmita with cottage cheese and Ethiopian style collard greens

\*Can be ordered: raw, medium, or well done

## KITFO (AFUNA)\* \$18.99

Freshly minced lean beef garnished with onion, serrano peppers, garlic, homemade mixed spices, housemade Ethiopian butter and mitmita

\*Can be ordered: raw, medium, or well done

## DULET\* \$15.99

Ethiopian style lean red meat, lamb liver, and lamb tripe mixed with housemade Ethiopian herb butter, sautéed with red onions, serrano pepper, and garlic

\*Can be ordered: raw, medium, or well done

## HAGERE SHEKLA TIBS \$22.99

Sliced beef pan fried and garnished with garlic, onion, tomatoes, serrano peppers, rosemary, housemade Ethiopian butter and Ethiopian spices  
Served in a clay dish

## MIXED VEGETARIAN PLATTER \$17.99

Includes red lentils, split yellow peas, cabbage with carrots, collard greens, green beans with carrots, red beets with potatoes

## SHIRO \$15.99

Vegetarian roasted powdered chickpeas slow cooked with onion and housemade Ethiopian butter

## BOZENA SHIRO \$18.99

Pieces of tender beef simmered in powdered chickpeas slow cooked with onion and housemade Ethiopian butter



# LUNCH / DINNER

## DORO WOT \$19.99

Chicken legs slowly cooked with onion fresh garlic, berbere sauce and housemade Ethiopian butter  
Served with hard boiled egg

## MESTO \$19.99

Keywot and Alichawot

Keywot: Tender cut of lamb simmered in authentic spicy berbere sauce  
Alichawot: Chopped lamb and ribs simmered in Ethiopian turmeric, onion, garlic, ginger and housemade Ethiopian butter



## LITTLE AGELGEL (VEGAN) \$29.99

Yetsom firfir, Miser wot, Alichawot, cabbage, red beets w/ potatoes, green beans w/ carrots, collard greens, shiro, salad



## LITTLE AGELGEL (MEAT) \$34.99

Includes Beef Tibs, Mesto, Kitfo (w/ cottage cheese) and Collard greens w/ lamb meat

## YENAT GUADA MEAT COMBO \$79.99

(For 5-6 people)

Beef Tibs, Doro wot, Collard greens w/ lamb meat, Kitfo (w/ collard greens & cottage cheese), Mesto, salad

**\*Any of the wot can be ordered separately\***

# CUSTOMER FAVORITES



HOUSE  
SPECIAL



DULET



MIXED  
VEGETARIAN PLATTER



AWAZE TIBS



# SANDWICHES

## EGG SANDWICH \$7.99

Scrambled eggs with tomatoes, onions, and serrano peppers in wheat bread

## TIBS SANDWICH \$9.99

Juicy cubed tender lamb or beef cooked with fresh tomatoes, onion, garlic, rosemary garnished with homemade Ethiopian butter in wheat bread

## KITFO SANDWICH\* \$9.99

Freshly minced lean beef garnished with housemade Ethiopian butter and mitmita served in wheat bread

\*Can be served: raw, medium, or well done

## VEGGIE SANDWICH \$8.99

Potatoes, onions, fresh tomatoes, cabbage w/ carrots in wheat bread

# SIDES

Red Lentils	\$9.99
Split Yellow Peas	\$9.99
Collard Greens	\$8.99
Green Beans w/ Carrots	\$8.99
Red Beets w/ Potatoes	\$8.99
Cabbage w/ Carrots	\$8.99
VEGAN SAMBUSA (4 PCS)	\$5.00

# BEVERAGES

## HOT DRINKS

Ethiopian Tea	\$2.75
Ginger Tea	\$3.50
Half Tea/Ginger	\$4.25
Milk w/ Honey	\$3.99
Coffee/Americano	\$3.25
Macchiato	\$3.99
Latte/Cappuccino	\$3.99
Double Espresso	\$3.50

## COLD DRINKS

Water	\$2.00
Sparkling Water	\$3.50
Canned Soft Drinks	\$2.00
Bottled Soft Drinks	\$3.50
Large Coke/Fanta	\$3.99
12oz Orange Juice	\$6.99
20oz Fresh Fruit Juice	\$7.99



# MENU ITEMS



AWAZE TIBS



BREAKFAST  
COMBO



DULET



SPECIAL FOUL



HONEYCOMB  
TOUNGE TIBS



SHEKLA TIBS



HOUSE SPECIAL



SPECIAL KITFO



KIBDA



SCRAMBLED  
EGGS



# MENU ITEMS



SHIRO



MIXED  
VEGETARIAN  
PLATTER



SPAGHETTI



GORED GORED



YENAT GUADA



TIBS FIRFIR



TIBS



FETA



MIXED  
VEGETARIAN  
PLATTER  
(TAKEOUT)



AGELGEL