



***WELCOME***

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***A taste of Ethiopia***

3821 S George Mason Dr,  
Unit D  
Falls Church, VA 22041  
(703)405-9629 or (703) 347-9911

⚠️ These items may contain raw or undercooked ingredients.  
Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of  
food borne illness

# Nazret Ethiopian Restaurant



## STARTER

**Sambusa** \$5.99

Flaky pastry dough filled with seasoned lentils, and-spices, served with a tangy dipping sauce.

**Salad of the Day** \$9.99

A fresh and vibrant salad featuring the best seasonal ingredients and diced tomatoes, onions,lettuce, and jalapeños dressed with our house made Chef’s dressing.

**Mixed Salad** \$7.99

A colorful mix of diced tomatoes, onions, lettuce,and jalapeños, tossed in a zesty hous dressing

**Shiro Fitfit** \$8.99

A unique salad of chickpea flour diced

**tomatoes tossed** \$12.99

with onions, peppers, minced injera, freshlime juice, and olive oil.



**Telba Fitfit** \$ 8.99

Nutritious ground flaxseed mixed with onions, peppers, minced injera, fresh lime juice, and olive oil.



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**VEGAN SIDES**

**MISIR (SPICY LENTILS)**

**KIK (YELLOW PEAS)**

**TIKIL GOMEN (CABBAGE) SHIRO WOT (CHICKPEAS STEW) DINICH + CARROT (POTATOES & CARROTS)**

**Special Veggie Combo** \$16.99

Spicy lentils, yellow peas, collard greens, Cabbage, Shiro, and house salad

**Shiro Wot** \$13.99

Seasoned chickpea flower cooked in a mild sauce with house salad

**Missir Wot** \$13.99

Red lentils spiced with berbere (red pepper) sauce with house salad



**Super Veggie** \$34.99

(6 items) Spice lentils, yellow peas, collard greens, Cabbage, Shiro

**Ethiopian Platter** \$135

Join us on a tantalizing journey through Ethiopian Cuisine! Start with an array of Sambusa as an Appetizer and continue with a delicious assortment of Fish Goulash, Beef Tibs, Chicken Tibs, and Lamb Tibs accompanied by our Veggie combo (spicy lentils, yellow peas, collard greens, cabbage, Shiro, and house salad). Top it off with a bottle of Tej (Ethiopian Honey Wine) or 6 beers! (Perfect for a group of six)



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☼**Regular Platter** \$35.49  
(Veggie Combo) with Chicken or Awaze Tibs, (Serves One)

**Regular Platter** \$36.99  
(Veggie Combo) with Fish or Lamb, (Serves Two)

**VIP Platter** 49.99

Featuring juicy Shint Tibs (Beef), flavorful Doro Awaze Tibs (Chicken), and a medley of Vegan delights from our Vegan combo - a culinary journey for your senses.



**Surf n Turf** 50.99

Featuring juicy Lamb Tibs, flavorful Fish Gulash, and a medley of Vegan delights from our Vegan combo - a culinary journey for your senses.

**Deluxe Platter** \$73.99

Savor a lavish spread of Ethiopian cuisine with tender Lamb Tibs, juicy Shinte Tibs, savory Doro Awaze Tibs (Chicken), and an array of Vegan dishes from our Veggie Combo



**NAZRET RESTAURANT**  
**ENTRE**

**GODEN TIBS** Market price

Flavorful pieces of prime short ribs garnished with tomatoes, onions, and jalapenos creating a symphony of flavors impossible to resist

**Boneless Goden Tibs** Market price

Delicious boneless short ribs, diced and garnished with tomatoes, onions, and jalapenos, deliver a pleasant taste.



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✿ **KITFO** \$18.99

A gourmet dish of minced prime beef (raw or cooked to your liking) seasoned with Ethiopian herbal butter and traditional spices served with Ethiopian cottage cheese (Aybe), collared greens (Gomen), and injera

**YEBEG KIKIL** \$19.99

Bone-in lamb slow-cooked in a mild and aromatic sauce and served as a stew with your choice of scrambled injera or not, resulting in a melt-in-your-mouth delicacy

✿ **DULLET** \$18.99

A spicy and flavorful dish made from minced prime beef, lamb tripe, onions, jalapenos, spicy Ethiopian Herbal butter, mitmita and black cardamom served with injera for a unique meal

**QUANTA FIRFIR** \$15.99

Ethiopian jerk beef sauteed with pieces of injera and flavorful Ethiopian spices, resulting in a unique and satisfying dish

✿ **GORED GORED** \$19.99

Cubes of raw beef (raw or cooked to your liking) seasoned with fiery mitmita and spiced butter, providing a spicy and intense flavor experience



✿ **YETASHE KITFO** \$18.99

A twist on a traditional dish mixing the minced prime beef (raw or cooked to your liking) with Ethiopian cottage cheese (Aybe), collard greens (Gomen), diced Kocho (False Bananas root) and seasoned with Ethiopian herbal butter and traditional spices, offering the perfect bite every time

**YEBEG TIBS** \$18.99

Tender lamb pieces sautéed with onions, garlic, and spices, delivering a hearty and aromatic Ethiopian experience

**DORO AWAZE TIBS** \$16.99

Succulent pieces of chicken sautéed in spicy awazesauce, creating a fiery and delicious culinary experienc



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**SHINT TIBS**

\$18.99

A bold dish featuring prime rib-eye beef seasoned with Ethiopian spices and served with injera

**DEREK TIBS**

\$18.99

Succulent pieces of well-cooked beef sautéed with onions and spices, offering a savory and aromatic dining experience

COMBO DEALS

**50/50 TIBS & TIRE SIGA**

\$21.99

A flavorful fusion of sautéed beef and raw meat served side by side with Ethiopian spices and injera, creating a unique and bold taste. (Perfect for a group of One)

**50/50 TIBS & KITFO**

\$21.99

A combination of sautéed beef and kitfo (raw or cooked to your liking), served side by side with injera and seasoned with traditional Ethiopian spices. (Perfect for a group of One)

**NOVA COMBO**

\$46.99

A hearty platter featuring a selection of our best dishes: Derek Tibs, Quanta Firfir, Kitfo, & Aybe (Perfect for a group of Two)

**MEAT COMBO**

\$45.99

For the ultimate meat lover's dream, enjoy tender Yebeg Tibs, bold and spicy Dulet, flavorful gored gored, and traditional Aybe. (Perfect for a group of Two)



**TIRE SIGA**

Ask

A darling dish featuring raw beef served with injera and traditional hot Ethiopian spices and sauces for a flavorful and unique meal (Ask For Availability)

**TIBS FIRFIR**

\$16.99

Tender pieces of tibs beef sautéed with onions, tomatoes, and Ethiopian spices, scrambled with injera for a delightful meal

**AWAZE TIBS**

\$18.99

Sautéed beef strips marinated in awaze sauce, resulting in a tantalizing blend of spicy and savory flavors

**BOZENA SHIRO**

\$14.99

A creamy and hearty stew made from ground chickpeas and cubed beef, seasoned with a blend of traditional Ethiopian spices.

**GOMEN BESIGA**

\$18.99

A savory dish of collard greens and cubed beef that melt in your mouth, cooked in a rich sauce made with traditional Ethiopian spices

**GEBA WOTA TIBS**

\$20.99

Marinated beef cubes pan-fried to perfection and served with injera, creating a smoky and flavorful delight.

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# ***AN ETHIOPIAN TWIST***

## ***SALMON GOULASH***

\$20.99

Salmon cooked in a rich and spicy Ethiopian goulash sauce, offering a unique and zesty seafood dish

## ***FISH GOULASH***

\$18.99

Tilapia/ cooked in a rich and spicy Ethiopian goulash sauce, offering a unique and zesty seafood dish

## ***PAN FRIED FISH***

\$18.99

Fresh tilapia fillet seasoned with Ethiopian spices and panfried to perfection, served with spaghetti and salad creating a flavorful seafood delight.



## ***FISH DULET***

\$18.99

A spicy and flavorful twist on a traditional dish made from minced tilapia, onions, jalapenos, mitmita and black cardamom served with injera for a unique meal.

## ***SPAGHETTI/MACARONI***

\$14.99

Pasta accompanied by a sauce of your choice from meat sauce, vegetable sauce, or tomato sauce for a dish that blends the familiarity of pasta with the bold flavors of Ethiopia



## ✿ ***FISH KITFO***

\$20.99

A gourmet dish of minced raw fish with peppers, olive oil and served with our enjoyable collard green on a side



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# Mixed Drinks

- Tej mojito
- Appriatve
- Tej margarita
- Teqella sun rise
- Expresso martine
- Old Fashion
- Moscow Mule
- Margarita
- French Kiss



# Wine selection

## Red

- Pinot Noir
- Malbec
- Merlot
- Cabernet Sauvignon
- Syrah
- Red Blend
- Sweet Red
- Zinfandel

## White

- Sauvignon Blanc
- Pinot Gris
- Chardonnay
- Riesling
- Muscoda(sweet)
- Sparkling wine
- Rose
- Honey Wine

## Tea

- Ginger & Spice
- Honey Tea
- Peanut Tea
- Spice EthiopianTea-
- Green Tea

## Juice

- Mango
- Orange
- fruit punch
- pineapple
- cranberry

## CLUB SODA

- Sanpellegrino, Perrier

## BOTTLED WATER



## ETHIOPIAN BEER

- St. George
- Habesha
- Dashen
- Hararr beer

## DOMESTIC BEER

- Bud light
- Sam Adams
- Miller Lite

## IMPORTED BEER

- Yuengling
- Stella
- Corona
- Beck's
- Guinness

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