

## Muzita Bistro

### SMALL PLATES

#### **Kitfo**

Minced Sirloin • Tesmi • Butter Milk Ajibo •  
Mitmita • Injera

9

#### **Hakim Stout Mussels**

Carlsbad Mussels • Hakim Stout Reduction •  
Tomato Raisins • Pink Peppercorn

12

#### **Ono Tsebhi**

Tesmi Seared Ono • Spaghetti Squash • Spicy  
Tomato Sauce

13

#### **Teff Encrusted Banya**

Okra • Whole Teff • Awaze Roasted  
Tomato • Caramelized Cippolini Onion • Golden  
Pepper Emulsion

8

#### **Tesmi Seared scallop**

Day Boat Scallop • Heirloom Alitcha  
atakiti • Yucca Root Puree • Mes Pan Sauce

18

“Throw away the fork and use your hands, the  
traditional way!”

## TO BEGIN

### **Birsn Korosho**

Spicy Lentil Spread • Crispy Injera  
6

### **Azifah FitFit**

Cool Lentils • Injera • Toasted Flaxseed • Lemon  
Vinaigrette Dressing • Roma Tomato

7

### **Sambusas**

Homemade Stuffed Crispy Pastries  
• Alitcha Atakil ti • Hamli • Dorho Tsebhi

9

## SALATA

### **Muzita House Salata**

Organic Baby Greens • Fresh Garden  
Vegetables • Butter Milk Ajibo  
• Herb Dressing

8

Chicken • Beef • Prawn • Supplement 6

### **Green Salata**

Hearts Of Romaine • Red Onion  
• Roma Tomato • House Dressing

6

## VEGETARIAN

All entrees include green Salata and a side • choice of  
injera or steamed rice

### **Shiro**

Eritrean Style Seasoned Ground Chickpeas

11

### **Hamli**

Braised Spinach & Collard Greens

8

### **Tofu Silsi**

Silken Tofu • Awaze Sauce

8

### **Kantisha Kilwa**

Button Mushroom • Zucchini • Tesmi  
Stewed Tomato & Serrano

9

### **Alitcha Atakil ti**

Seasonal stewed Vegetables

9

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### DORHO

#### **Tsebhi Dorho**

Berbere Braised Organic Chicken  
• Soft Boiled Free Range Egg

13

### SIGA

#### **Siga Kil wa**

Sautéed Top Round • House Herb Blend  
• Tesmi • Garlic & Serrano

12

### BEGGIE

#### **Beggie Kil wa**

Sautéed Rare Leg Of Lamb • House Herb Blend  
• Tesmi • Garlic and Serrano

15

#### **Zigini Beggie**

Berbere Braised Leg Of Lamb •  
Stewed Tomato & Onion

13

### ASA

#### **Prawn Kil wa**

Mes Marinated Prawns • House Herb Blend  
White Wine Awaze Sauce

15

#### **Ono Tsebhi**

Tesmi seared Ono • spaghetti squash • Spicy Tomato  
Sauce

18

### ON THE SIDE

Timtimo  
Hamli  
Al itcha atakil ti

5

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