

Muzita Bistro

TO BEGIN

Birsn Korosh

Spicy Lentil Spread • Crispy Injera
8

Kitfo

Minced Eye Of Round • Mitmita • Tesmi •
Fresh Butter Milk Ajibo • Injera
12

Azifah FitFit

Cool Lentils • Injera • Toasted Flaxseed
Vinaigrette Dressing
9

Sambusas

Homemade Stuffed Crispy Pastries •
Alitcha Atakil ti • Hamli • Dorho Tsebhi
12

Crispy Cal amari "Kil wa"

Cornmeal Coated Cal amari • Brined Peppers •
Preserved Lemon Harrida Dipping Sauce
13

Teff Encrusted Banya

Okra • Whole Teff • Awaze Roasted
Tomato • Caramelized Cippolini Onion •
Golden Pepper Emulsion
12

House made desserts

Please ask your server for tonight's selection

Great for Sharing!

9

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

SALATA

Muzita House Salata

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

12

Chicken • Beef • Prawn • 6

Green Salata

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

8

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

VEGETARIAN

Shiro

Eritrean Style Seasoned Ground Chickpeas

12

Hamli

Braised Spinach & Collard Greens

11

Kantisha Kilwa

Button Mushroom • Zucchini • Tesmi
Stewed Tomato & Serrano

13

Alitcha Atakil ti

Seasonal stewed Vegetables

12

Tofu Sil si

Sil ken Tofu • Awaze Sauce

9

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the traditional way!”

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

DORHO

Tsebhi Dorho

Fresh Berbere Braised Chicken
• Soft Boiled Free Range Egg
16

SIGA

Siga Kil wa

Sautéed All Natural Grass-fed Brandt Beef •
House Herb Blend • Tesmi • Garlic & Serrano
15

BEGGIE

Beggie Kil wa

Sautéed New Zealand Rare Leg Of Lamb •
House Herb Blend • Tesmi • Garlic and Serrano
18

Zigini Beggie

Berbere Braised Leg Of Lamb •
Stewed Tomato & Onion
16

ASA

Prawn Kil wa

Mes Marinated Prawns • House Herb Blend
White Wine Awaze Sauce
16

Ono Tsebhi

Tesmi seared Ono • Roasted spaghetti squash •
Spicy Tomato Sauce
21

SIDES

Tintimo
Hamli
Al itcha atakil ti

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Wine

Red	Glass	Bottle
Black Box, Shiraz Veneto, Italy	5	20/ltr
Buena Vista, Merlot Carneros, "05"	9	34
Golden Kaan, Pinotage Western Cape, "05"	7	26
Haras de Pirque, Cabernet Sauvignon, Maipo Valley, "05"	6.5	25
Lockwood, Pinot Nior Monteray, "06"	8	30
Ravenswood, Zinfandel Lodi, "06"	9	34
Rodney Strong, Cabernet Sauvignon, Sonoma, "05"	8	32
Penfolds, "Rawson's Retreat" Cabernet Sauvignon, Australia, "07"	5.5	20
Renwood, Syrah Sierra Foothills, "04"	6.5	23
Primus Red, Blend Chile, "05"		40
Rutherford Hill, Merlot Napa Valley, "04"	10	42
Wild Horse, Pinot Noir Central Coast, "06"	10	42
Martin & Weyrich, Nebbiolo Paso Robles, "03"	11	40

White	Glass	Bottle
Black box, Pinot Grigio Veneto, Italy	5	20/ltr
Mess (Honey Wine)	5	12/brille
Rotari, Sparkling Mezzocorona, Italy	6.5/ split	
Chateau Michelle, Riesling Columbia Valley, "07"	6.5	24
Covey Run, Gewurztraminer Washington, "06"	5	18
Fat Bastard, Chardonnay France, "06"	6.5	24
Wente, Chardonnay San Francisco, "07"	7.5	28
Kim Crawford, Sauv Blanc New Zealand, "08"	8	32
Evolution White Table Wine Dundee, Oregon	7	26

Specialty Cocktails

Mango Martini

Premium Soju and fresh mango

7.50

Wild Apple

Han Soju and sour apple, splash of pineapple

7.50

Muzita Madras

Premium Soju and cranberry and orange juice

7.50

Cosmopolitan

Soju, triple sec, lime juice and cranberry

7.50

African Cape Cod

Han Soju and cranberry juice and lime

5.50

Sea Breeze

Soju, grapefruit juice and cranberry

5.50

Mimosa 7.00

Beer

James Boag, Tasmania 3.5

Hinano Tahiti, Tahiti 3.5

Harar, Harar 3.5

Meta Lager, Harar 3.5

Hakim Stout, Harar 3.5

Sodas/Juice 2.5

Coke, Diet Coke, Sprite, Lemonade,
Cranberry, Pineapple, Grapefruit, and
Orange Juice.

Tao Sparkling Water 2.5

Tao Still Water 2.5

Cappuccino/Espresso 3.5