

Muaita Bistro

APPETIZER

CRISPY CALAMARI "KILWA"

CORNMEAL COATED CALAMARI • BRINED PEPPERS •
PRESERVED LEMON HARRIDA DIPPING SAUCE

8

BIRSN KOROSHO 

SPICY LENTIL SPREAD • CRISPY INJERA

4

SAMBUSAS (CHOICE OF 2)

HOMEMADE STUFFED CRISPY PASTRIES •
ALITCHA ATAKILTI • HAMLİ • DORHO TSEBHI

6

TEFF ENCRUSTED BAMYA

OKRA • WHOLE TEFF • AWAZE ROASTED TOMATO •
CARAMELIZED CIPPOLINI ONION •
GOLDEN PEPPER EMULSION

7



VEGAN

HOUSE MADE DESSERTS

PLEASE ASK YOUR SERVER FOR TODAY'S SELECTION
GREAT FOR SHARING!

7/9

"THROW AWAY THE FORK AND USE YOUR HANDS,
THE TRADITIONAL WAY!"

Muzita Bistro

SALATA

MUZITA HOUSE SALATA

ORGANIC BABY GREENS • FRESH GARDEN VEGETABLES • BUTTER MILK AJIBO • HOUSE DRESSING
8


CHICKEN • BEEF • PRAWN • 3

GREEN SALATA 

HEARTS OF ROMAINE • RED ONION • ROMA TOMATO • HOUSE DRESSING
6

AZIFAH FITFIT 

COOL LENTILS • INJERA • TOASTED FLAXSEED VINAIGRETTE DRESSING
7

BEET SALAD 

FRESH GARDEN BEETS • POTATO • ONION • FRESH LIME DRESSING
7

ALL ENTREES INCLUDE GREEN SALATA • CHOICE OF INJERA OR STEAMED RICE

VEGETARIAN

SHIRO 

ERITREAN STYLE SEASONED GROUND CHICKPEAS
8

T H A 

(TIMTIMO/HAMLI/ALITCHA)
SPICY LENTIL • BRAISED SPINACH & COLLARD GREENS • SEASONAL STEWED VEGETABLES
9

TOFU SILSI 

SILKEN TOFU • AWAZE SAUCE
7

“FOOL” 

MASHED FAVA BEANS • SIMMERED IN EXOTIC SPICES • SEASONED WITH FRESH SERRANO PEPPERS, TOMATOES & TESMI
8

KANTISHA KILWA

BUTTON MUSHROOM • ZUCCHINI • TESMI STEWED TOMATO & SERRANO
9

ADD SAUTÉED GRASS-FED BRANDT BEEF OR NEW ZEALAND LAMB
4/6



VEGAN

“THROW AWAY THE FORK AND USE YOUR HANDS,
THE TRADITIONAL WAY!”

ALL ENTREES INCLUDE GREEN SALATA • CHOICE OF INJERA
OR STEAMED RICE

TSEBHI DORHO

FRESH BERBERE BRAISED CHICKEN •
SOFT BOILED FRESH AND LOCAL EGG
11

SIGA KILWA

SAUTÉED ALL NATURAL & GRASS-FED BRANDT BEEF •
HOUSE HERB BLEND • TESMI • GARLIC & SERRANO
10

INJERA WRAP

HEARTS OF ROMAINE • AWAZE MAYO • DICED ROMA
TOMATO • PICKLED STRING BEANS • TOPPED YOUR
CHOICE OF AWAZE GRILLED CHICKEN, PRAWNS OR ALITCHA
ATAKILTI
10

LAMB SLIDERS (2)

HOUSE GROUND AND SEASONED LAMB • WHEAT
BUN • AWAZE MAYO • HOUSE MADE AJIBO CHEESE •
HOUSE SALATA
8

ZIGINI BEGGIE

BERBERE BRAISED LEG OF LAMB •
STEWED TOMATO & ONION
11

PRAWN KILWA

MESS MARINATED PRAWNS • HOUSE HERB BLEND
WHITE WINE AWAZE SAUCE
12

SIDE ORDERS

TIMTIMO.....	4.50	INJERA (3).....	2.50
HAMLI.....	4.50	RICE.....	2.25
ALITCHA ATAKILTI.....	4.50		

HOUSE MADE DESSERTS

PLEASE ASK YOUR SERVER FOR TONIGHT'S SELECTION
GREAT FOR SHARING!
7/9

“THROW AWAY THE FORK AND USE YOUR HANDS,
THE TRADITIONAL WAY!”

Specialty Cocktails

Mango Martini

Premium Soju and fresh mango

8

Pomegranate Lemonade

Premium Soju and pomegranate and lemonade

6.50

Yorda's Cosmopolitan

Soju, triple sec, lime juice and cranberry

8

Awaze Mary

An Eritrean Twist on a Classic

6.50

Muzita Madras

Premium Soju and cranberry and orange juice

6.50

African Cape Cod

Han Soju and cranberry juice and lime

6.50

Sea Breeze

Soju, grapefruit juice and cranberry

6.50

Wild Apple

Han Soju and sour apple, splash of pineapple

8

Cane & Abel Mojito

Imported Soju Rum, Fresh Mint, lime juice

8

Beer

Lhasa, Tibet 5

James Boag, Tasmania 5

Hinano Tahiti, Tahiti 5

Bedele, Bedele 5

Meta Lager, Harar 5

Hakim Stout, Harar 5

Harar, Harar 5

Sodas/Juice 3

Coke, Diet Coke, Sprite, Ice Tea

Lemonade (unlimited refills)

Pineapple, Grapefruit, OJ, & Cranberry (no refills)

African Press Coffee (Half or Full) 5.5/8

(Ethiopian Yirgacheffe Coffee • Organic • Fresh)

Cappuccino/Espresso 3.5

House Made Spiced Tea 3

Hot Tea Selection (unlimited refills) 3

Tau Sparkling or Still Water 3

Wine

	Glass	Bottle
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Black Box, Shiraz	5.5	20/ltr
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Central Coast, CA

Buena Vista, Merlot	9	34
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Carneros, "05"

Herding Cats, Merlot/Pinotage	8	30
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Western Cape, "07"

Wild Horse, Pinot Noir	10	38
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Central Coast, "06"

Lockwood, Pinot Noir	8	30
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Monterey, "06"

Ravenswood, Zinfandel	9	34
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Lodi, "06"

Rutherford Hill, Merlot	10	40
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Napa Valley, "04"

Haras de Pirque, Cabernet	7	26
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Sauvignon, Maipo Valley, "07"

Glen Carlou, Bordeaux Red Blends	10	40
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South Africa, "06"

Rodney Strong, Cabernet	8	32
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Sauvignon, Sonoma, "05"

Penfolds, "Rawson's Retreat"	6.5	24
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Cabernet Sauvignon, Australia, "07"

Bogle Petite Sirah	8	30
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Clarksburg, CA, "07"

Primus Red, Blend		40
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Chile, "06"

White	Glass	Bottle
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Mess (Honey Wine)	5	12/brille
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Rotari, Sparkling		7/ spl
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Gloria Ferrer Va De Vi, Sparkling		40
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Sonoma, CA

Black box, Pinot Grigio	5.5	20/ltr
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Central Coast, CA

Chateau Michelle, Riesling	7	24
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Columbia Valley, "07"

Covey Run, Gewurztraminer	6	20
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Washington, "06"

Evolution White Table Wine	7	26
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Dundee, Oregon

Fat Bastard, Chardonnay	6.5	24
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France, "06"

Wente, Chardonnay	7.5	28
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San Francisco, "07"

Golden Kaan, Sauv Blanc	8	28
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Western Cape, "07"

Kim Crawford, Sauv Blanc	8	32
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New Zealand, "08"

Ménage a Trios, White	7	26
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Napa Valley, "07"