



Meskerem Ethiopian Restaurant Menu

**3210 S. Grand Blvd.
Saint Louis, MO 63118
Tel: 314-772-4442
Fax: 314-772-1462**

Business Hours

Monday to Thursday 11:30 AM - 9:00PM
Friday & Saturday 11:30AM – 10:30 PM
Sunday 12:30 PM - 9:00 PM

Appetizers

1. **TIMATIM FITFIT** \$4.50

Pieces of “Injera” are mixed with chopped tomatoes, fresh green peppers, onions, olive oil and vinegar. (Served cold)

Pairing Suggestions: Yali Sauvignon Blanc – Beer Pairing: St. George Lager

2. **TIMATIM SALAD** \$4.25

Chopped tomatoes, onions, green peppers mixed with house dressing.

Pairing Suggestions: Avanti Pinot Grigio, Italy – Beer Pairing: Schlafly Hefeweizen

3. **SAMBOSA – Beef (2 Pieces)** \$4.00

Chopped prime beef mixed with hot green peppers, onions and garlic are wrapped in homemade thin flat bread. (Served hot)

Pairing Suggestions: Schlink Haus Sweet Red, Germany – Beer Pairing: Hakim Stout

4. **SAMBOSA – Lentil (2 Pieces)** \$3.00

Lentil mixed with hot green peppers, onions and garlic are wrapped in homemade thin flat bread. (Served hot)

Pairing Suggestions: Riondo Prosecco 187ml., Italy – Beer Pairing: Castel Lager

5. **AVOCADO SALAD** \$5.95

Chopped avocado mixed with tomatoes, green peppers and onions.

Pairing Suggestions: Riondo Prosecco 187ml., Italy – Beer Pairing: Schlafly Pale Ale

6. **AZIFA** \$4.95

Whole brown lentils blended with diced onions, green peppers are coarsely mashed in an Ethiopian mustard vinaigrette

Pairing Suggestions: Savanha Shiraz – Beer Pairing: Hakim Stout

ENTRÉE - Beef

7. **KITFO** \$11.95

Chopped prime beef mixed with butter, mitmita served raw, rare or well done. (Like steak tartar).

Pairing Suggestions: Santa Alicia Merlot – Beer Pairing: Harar Ale

8. **GORED GORED** \$12.95

The tenderest under cut cubes of beef dipped in butter. Served raw, rare, or well done.

Pairing Suggestions: Douglass Hill Cabernet – Beer Pairing: Harar Ale

9. **TIBS WAT** \$10.95

Prime beef pan seared, then sautéed with berbere and special Ethiopian sauce.

Pairing Suggestions: D'aragon Garnacha, Spain – Beer Pairing: Schlafly Pale Ale

10. GOMEN BESAEGA \$9.95

A special cut of prime beef seasoned with garlic, onions and ginger, then finished with collard greens.

Pairing Suggestions: Raywood Cabernet Sauvignon – Beer Pairing: St. George Lager

11. KWANTA FIRFIR \$10.95

Seasoned and dried beef, sautéed with red wine and finished with berbere sauce.

Pairing Suggestions: Maipe Malbec, Argentina – Beer Pairing: Harar Ale

12. LEGA TIBS \$11.95

Cubed beef sautéed with garlic, onions, and green peppers finished with awaze sauce.

Pairing Suggestions: Schlink Haus Sweet Red, Germany – Beer Pairing: Hakim Stout

Lamb

13. TIBS ALECHA WAT(mild) \$10.95

Tender pieces of lamb marinated with Ethiopian spiced butter then sautéed with ginger, garlic, and curry.

Pairing Suggestions: Santa Alicia Merlot – Beer Pairing: Harar Ale

14. Yebeg Alecha Wat(mild) \$11.95

Tender pieces of lamb marinated with Ethiopian spiced butter sautéed with ginger, garlic, and turmeric.

Pairing Suggestions: Maipe Malbec, Argentina – Beer Pairing: St. George Lager

15. SPECIAL TIBS LAMB \$13.95

Boneless lamb sautéed with garlic, rosemary, tomato, onions, and green peppers finished with awaze sauce.

Pairing Suggestions: Douglass Hill Cabernet – Beer Pairing: Hakim Stout

Chicken

16. DORO WAT \$10.95

Chicken seasoned with onions, garlic, fresh ginger sautéed with butter and red wine then finished with berbere.

(Served with hard-boiled egg)

Pairing Suggestions: Ventisquero Chardonnay, Chile – Beer Pairing: St. George Lager

17. SPECIAL CHICKEN TIBS \$11.95

Cubes of chicken breast seasoned with garlic, onions, green peppers, and tomato finished with awaze sauce.

Pairing Suggestions: Montpellier Chardonnay – Beer Pairing: Harar Ale

Sea Food

18. FISH GULASHE

\$12.95

Cubed tilapia fish sautéed with olive oil, garlic, onion, and green pepper.

Pairing Suggestions: D'aragon Garnacha, Spain – Beer Pairing: Schlafly Hefeweizen

19. MESKEREM SPECIAL FISH

\$14.95

Fresh tilapia fish, onion, tomato, jalapeno pepper, cilantro, and olive oil marinated and then sautéed in Ethiopian spices.

Pairing Suggestions: Riondo Prosecco 187ml., Italy – Beer Pairing: Schlafly Pale Ale

20. SHRIMP TIBS

\$12.95

Shrimp sautéed with fresh tomato, garlic, onions, and green peppers.

Pairing Suggestions: Ventisquero Chardonnay, Chili – Beer Pairing: St. George Lager

- *Injera is a flat, sourdough pancake made of the indigenous grain called teef, is Ethiopians main staple.*
- *Mitmita is ground chili pepper;*
- *Berbere is ground red pepper*
- *Awaze is mild berbbere sauce*

Vegetarian

(All Vegetarian dishes have any no eggs, butter, or milk)

21. MISER ALECHA

\$9.95

Split lentils marinated in ginger, garlic, onions, olive oil, curry and then cooked to perfection. (Mild)

Pairing Suggestions: Bad Dog Pinot Noir, California – Beer Pairing: Harar Ale

22. MISER WAT

\$9.95

Split lentils with garlic, onions, olive oil and finished with berbere sauce.

Pairing Suggestions: St. Christopher Piesporter Michelsberg Spatlese Riesling, Germany – Beer Pairing: Schlafly Hefeweizen

23. SHIRO WAT

\$9.95

Ground, highly seasoned chickpeas in berbere sauce.

Pairing Suggestions: St. Christopher Piesporter Michelsberg Spatlese Riesling, Germany – Beer Pairing: Hakim Stout

24. BUTECHA

\$9.95

Finely milled chickpeas pan crusted in olive oil with diced onions, jalapenos, and a touch of lemon juice.

Pairing Suggestions: Yali Sauvignon Blanc – Beer Pairing: Schlafly Hefeweizen

25. GOMEN WAT \$10.95
Finely chopped collard green are steamed and mixed with peppers,
ginger, garlic, and onions.

Pairing Suggestions: Raywood Cabernet Sauvignon – Beer Pairing: Harar Ale

26. VEGETABLE #1 - Fosolia \$10.95
Sautéed fresh string beans, carrots, and onions with tomato sauce.

Pairing Suggestions: Savanha Shiraz – Beer Pairing: Castel Lager

27. VEGETABLE #2 – Tikil Gomen \$9.95
Fresh cabbage, potatoes, and carrots sautéed with garlic, ginger
and curry.

Pairing Suggestions: Yali Sauvignon Blanc – Beer Pairing: St. George Lager

28. QUOSTA \$10.95
Chopped spinach simmered in a mild sauce of onions and fresh garlic.

Pairing Suggestions: Avanti Pinot Grigio, Italy – Beer Pairing: Castel Lager

29. WHITE BEANS \$10.95
Beans sautéed with tomatoes, onions, and garlic; finished with
awaze sauce.

Pairing Suggestions: Maipe Malbec, Argentina – Beer Pairing: St. George Lager

30. TOFU TIBS \$11.95
Tender chunks of tofu sautéed with awaze sauce, garlic, onions,
and bell peppers.

Pairing Suggestions: D'aragon Garnacha, Spain – Beer Pairing: Castel Lager

COMBINATION PLATTER

31. MESKEREM COMBO

Combination of TIBS WAT, DORO WAT, YEBEG ALECHA, MISER
ALECHA and MISER WAT.

For one person \$12.95 For two person \$23.95

32. VEGETARIAN COMBO

Combination of MISER ALECH, MISER WAT, SHIRO WAT, BUTECHA,
GOMEN WAT, VEGETABLE #1 and #2.

For one person \$12.95 For two persons \$23.95

IF YOU PREFER TO BE SERVED IN SEPARATE PLATES, PLEASE TELL YOUR SERVER, AND WE WILL
GLADLY ACCOMMODATE YOUR WISHES.

Dessert

House Special	\$4.50
French vanilla ice cream served on fried pastry with chocolate sauce.	
Mango Tart	\$5.00
Lemon pie	\$4.50

BEVERAGES

Cold Soft Drinks

Coke, Sprite, Ginger Ale, Ice tea, Club Soda	\$1.95
Ice Coffee	\$2.50

Juice

Mango	\$3.50
Orange , Apple, Cranberry	\$2.50

Hot Beverages

Coffee/Hot Tea	\$1.95
Ethiopian Spiced Hot Tea	\$2.50
Café Late, Cappuccino	\$3.50
Espresso	\$2.50
Ethiopian coffee	Small. \$5.00 Large \$10.00

Domestic Beers

Budweiser, Bud Light	\$3.50
Lemp	\$3.00

Imported Beers

Hakim Stout (Ethiopia)	\$4.50
Harar Ale (Ethiopia)	\$4.50
St. George (Ethiopia)	\$4.50
Castel Lager (Ethiopia)	\$4.50
Heineken (Holland)	\$4.00
Corona (Mexico)	\$4.00

Draft Beers

Schlafly (Pale Ale, Hefeweisen, Seasonal)	\$4.00
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