

# Breakfast Special

*(Only Weekends and Holidays)*

<b>Chechebsa</b> ሳ.ጳ.ጠጠ	5.95
<i>Pieces of Kita (thin crust bread) seasoned with spiced butter and berbere.</i>	
<b>Kinche</b> ቅግጫ	4.95
<i>Cracked Wheat with spiced butter.</i>	
<b>Eggs - Ethiopian Style</b> ጸጎቶላላ	4.95
<i>Diced onions, garlic, tomato, pepper. Served with french bread.</i>	
<b>Foolle</b> ቶላ	3.95
<i>Fava Beans. A Middle Eastern speciality - onions, garlic, olive oil, parsley and lemon.</i>	
<b>Firfir</b> ቆርቆር	6.00
<i>Lamb cubes with turmeric sauce, special herbs and spices. Served with pieces of injera mixed in.</i>	
<i>(Breakfast Served Until 12:00 P.M.)</i>	

# Beverages

<b>Beer</b>	
<i>Domestic</i>	2.75
<i>Import</i>	3.00
<b>Wine</b>	
<i>Red Wine</i>	4.00
<i>White Wine</i>	4.00
<b>Coffee</b>	
<i>Freshly Brewed Coffee</i>	1.50
<i>Traditional Ethiopian Coffee</i>	10.00
<b>Tea</b>	1.50
<b>Iced Tea</b>	1.50
<b>Soda</b>	1.50

# BLUE MILL

*Ethiopian Cuisine*

9400 Richmond  
Houston, TX 77063  
Tel: (713) 782 - 6882

# Blue Nile Special

Served with Teff Injera

**Teff**, an Ethiopian staple, is the smallest grain in the world, yet it contains giant size nutrition. It's high in protein, iron, and minerals, with a calcium content more than 17 times that of wheat or barley.

- Doulet ዱለት** (available only weekends) ..... 8.95  
An Ethiopian delicacy - minced lamb tripe, lamb liver and lean top round meat (Beef), sauteed with spiced butter, mitmita (hot pepper) and herbs. Served lableh or raw.
- Kitfo ክትፍ** ..... 8.95  
The most popular meal - Extra lean meat (Beef) minced and seasoned with Ethiopian spices and mitmita mixed with spiced butter. Served lableh or raw with ayeab, Ethiopian Cheese.
- Fifiti ፍትፍት** ..... 7.95  
Lamb cubes in turmeric sauce with special herb and spices. Served with piece of injera mixed in slices or jalapeno.
- Banatu ባናቲ** ..... 7.95  
Beef cubes in berbere sauce with special herb and spices. Served with piece of injera mixed in.
- Yessiga Wot የሥጋ ወጥ** ..... 7.95  
Beef cubes in berbere sauce with special herb and spices.
- Yehjeg Tibs የበጎ ጥብስ** ..... 10.00  
Lamb cubes sauteed with slices of onions, bell pepper, jalapeno peppers and fresh rosemary.
- Tibs ጥብስ** ..... 8.95  
Beef cubes sauteed with slices of onions, bell pepper, jalapeno peppers and fresh rosemary.
- Doro Wot ዶሮ ወጥ** ..... 7.95  
Chicken, in Ethiopian traditional way, cooked in berbere, onion, specially spiced butter, and spices
- Zibzil Tibs ግልግል ጥብስ** ..... 8.95  
Tender strips of beef steeped with special sauce and light sauteed with slices of onions, bell pepper, and spices.
- Gored Gored ጎረድ ጎረድ** ..... 8.95  
Tender cubes of red meat (Beef) lightly steeped with specially spiced butter, and berbere sauce.

- Awaze Tibs አዋዜ ጥብስ** ..... 8.95  
Beef cubes cooked in Awaze sauce, with onion, fresh garlic and tomato.
- Qunta Furfir ቅንጣ ፍርፍር** ..... 8.95  
Beef cubes cooked in berbere, onion, special spiced butter. Served with pieces of injera mixed in.
- Mixed የፍላግ ወጥ በያያይቲ** ..... 12.00  
Yessiga wat, Doro wat, and Fifti

# Vegetarian

Served with Teff Injera

- Salata ሰላጣ** ..... 4.00  
Fresh green leaf lettuce with diced onions, bell pepper, jalapeno and tomatoes seasoned with a special Ethiopian salad dressing.
- Tmatim Fiftit ቲማቲም ፍትፍት** ..... 4.50  
Fresh tomato, olive oil, jalapeno, bell pepper and special herbs and spices. Served with injera mixed in.
- Shirro Fiftit ሽሮ ፍትፍት** ..... 4.50  
Diced onions, jalapeno, bell pepper, with special peas flour and herbs and spices
- Gomen ጎመን** ..... 6.35  
Chopped spinach with fresh garlic, onion and bell pepper cooked with olive oil.
- Atkilt አትክልት** ..... 6.35  
Mixed vegetables with garlic, ginger, turmeric and olive oil.
- Yemisser Wot የምስር ወጥ** ..... 5.95  
Red lentil stew, simmered in berbere sauce, spices, garlic, ginger and green peppers.
- Shirro Wot ሽሮ ወጥ** ..... 5.95  
Diced onion with special peas flour, herbs, and spices. Served with injera.
- Vegetarian Combination የጎም በያያይቲ** ..... 7.95  
**Dabo ዳቦ**

\* \* **Blue Nile Special by Mesob Five kinds** ..... 40.00