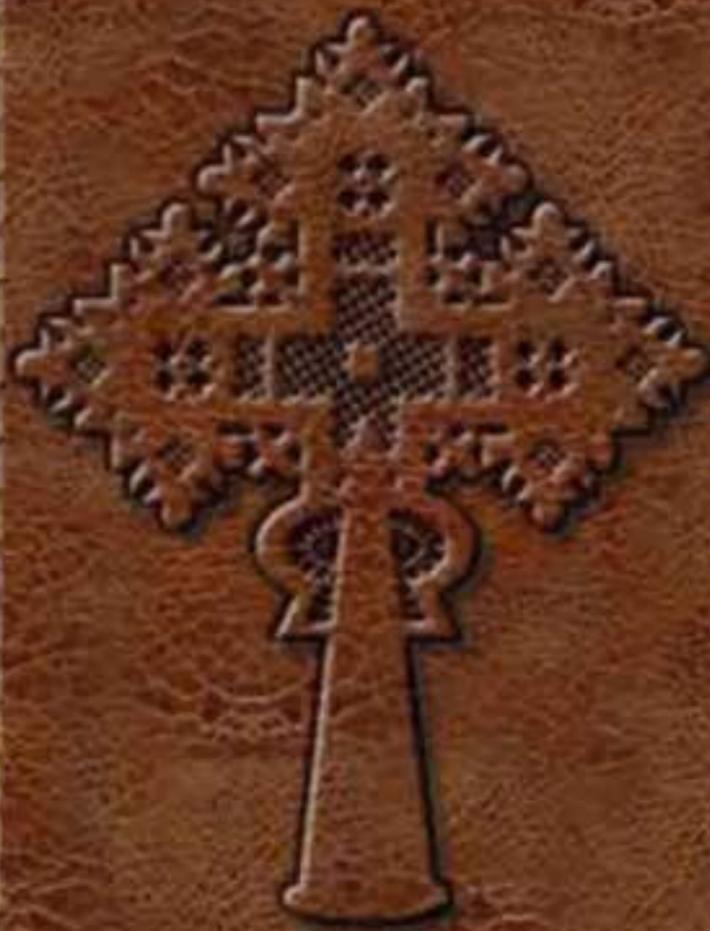


Lalibela

Ethiopian

Restaurant

Menu



Ethiopia is the only independent African nation, the second oldest Christian nation in the world, and home to the 8th wonder of the world. Built at the end of the 12th and early 13th century, Lalibela formally known as "Roha" is the second holiest city in Ethiopia after Axum. The 11 rock-hewn monolithic churches built by King Lalibela is an architectural marvel that attracts tourist and pilgrimages from across the globe. These notable structures are carved inside and out into solid rocks and are decorated with marvelous traditional Ethiopian Christian paintings and motifs. Lalibela till today is a holy worship ground for millions of Ethiopian Orthodox Christians, who sometimes refer to it as "second Jerusalem". Hence our name "Lalibela" was derived.

You are welcome to "Lalibela Ethiopian Restaurant" the best and most authentic Ethiopian restaurant in the Tri-States area, "nquan'dena'meta'chu" which translate "you 'all welcome".

Spicy 

Mild 

No spicy 

Spicy legend

* \$4.00 charge applies to shared single entree per person

* 18% gratuity applies to party of 6 or more



All entrees include 2 veggie sides, except for (Kitfo.)

Appetizer

1. Azifa - 7.00

Fresh boiled green lentils mixed in red onion, green pepper and special lalibela dressing.

2. Sambusa Veggie - 6.75

3 Pastry shells filled with seasoned green lentils.

3. Sambusa Meat - 6.75

3 Pastry shells filled with minced spiced beef or chicken.

4. Yetimatim Fitfit - 9.00

Pieces of injera mixed in with chopped tomatoes red onions, green pepper and Lalibela's special dressing.



5. Yaterkik Fitfit - 7.00

Seasoned split yellow peas mixed in with green peppers, red onion and injera.



6. Kategna **New** 7.00

A spread of seasoned Ethiopian butter and berbere on toasted injera.

7. Souf Fitfit **New** 7.00

Green peppers and onions mixed in Sunflower juice and pieces of injera.

Beverages

Sodas (Selection may vary) 2.50

Coke, Diet Coke, Sprite, Gingerale, Orange Soda



Juices 2.50

Orange, Mango, Apple, Cranberry

Bottled Water 2.00

Sparckling Water 3.00

Wine and Beer  BYOB

Smoothies 5.00

Mango, Strawberry Banana, Pina-colada,

Traditional Ethiopian Coffee 3.00



Notice: Consuming raw or uncooked beef, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions





All entrees includes 2 veggie sides, except for (Kitfo.)

Beef Entrees

8. Meklit's Kitfo - 20.95

The delicacy of Ethiopian dishes, Minced beef tossed in kibe (spiced and clarified home made Ethiopian butter) and mitmita (Ethiopian Chili powder). Served with iyb (fresh Ethiopian cheese) and gomen (collard greens).



12. Lalibela Tibs 17.95

Lalibela's specialty, beef cubes marinated and sauteed in olive oil, red onions, green pepper, garlic and exotic Ethiopian spices.

9. Gored Gored - 17.95

Tender beef cubes sauteed in kibe (spiced and clarified Ethiopian butter) with onions, green pepper, garlic and Ethiopian chilipowder.

13. Gomen Besiga 15.95

Beef cubes sauteed in collard greens with Ethiopian herbs and spices.

10. Tibs Wat - 16.95

Chunks of beef slowly simmered in a red onion and berebere spice based stew.



11. Yequanta Firfir 16.95

Smoked and dried beef (on wooden charcoal) seasoned with Ethiopian spices mixed in with pieces of injera.

14. Bozina Shiro 15.95

Chunks of beef is marinated in a ground roasted chick pea sauce and sauteed.

Notice: Consuming raw or uncooked beef, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions





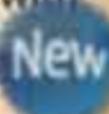
All entrees includes 2 veggie sides, except for (Kitfo.)

Lamb Entrees

15. Yebeg Tibs -    17.95

Tender cubes of lamb sautéed with onion garlic, rosemary, tomatoes, green pepper and exotic Ethiopian spices and herbs.

17. Yebeg Alichu Wat -  16.95

Tender strips of lamb slowly simmered in homemade herbal butter seasoned with onions, garlic and Ethiopian spices. 

16. Yebeg Alichu Fitfit -  16.95

Tender cubes of lamb cooked in homemade herbal butter, seasoned with onion, green pepper and mixed with in with injera. (Mild dish)



Chicken Entrees

18. Doro Wat -  19.95

Ethiopia's National Dish. Tender chicken parts are gently simmered in an onion and berbere based stew. Served with one hardboiled egg



19. Doro Alichu Wat   17.95

The mild version of 18. Doro Wat (read above).



20. Doro Tibs -    19.95

Marinated tender chicken breast, cut to chunky cubes and Sautéed in a homemade herbal butter mixed with berbere sauce, onion, tomatoes, and spices.

Notice: Consuming raw or uncooked beef, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.





All entrees includes 2 veggie sides, except for (Kitfo.)

Seafood Specials

21. Salmon Tibs -    18.95

Salmon cut into cubes sauteed in onions, garlic and exotic Ethiopian herbs and spices.



22. Shrimp Tibs    18.95

Shrimp simmered in sauteed onions, garlic and exotic Ethiopian herbs and spices.

23. Asa Tibs -    16.95

Tiliapa marinated in Ethiopian herbs and spices lightly fried in olive oil.

Vegeterian Entrees

24. Aterkik Aicha -  11.95

Split yellow peas is gently and slowly cooked with red onion, garlic and various Ethiopian spices.

28. Fasolia -  11.95

Fresh cut string beans and carrot sautéed in caramelized onion and garlic.

25. Tickel Gomen -  13.95

Delicious curried vegetable stew made with cabbage, potatoes, green pepper and onion.

29. Gomen -  11.95

Chopped fresh collard greens is simmered in olive oil, garlic and herbs

26. Lalibela Salad -  10.95

Lettuce, tomatoes, red onions, carrots, and green pepper mixed in Lalibela's special homemade dressing.

30. Shimbira Asa -  12.95

Chick peas flour molded (dumpling) sautéed in a red onion and berbere stew.

27. Atkilt Salata -  11.95

Skinless boiled potatoes, red beets, carrots, freshly minced jalapeno skin and red onion mixed with our in house signature salad dressing.

31. Misir Wat -  13.95

Split red lentils slowly cooked with onion, garlic and blend of hot Ethiopian herbs.

32. Misir Aicha -  11.95

Split lentils slowly cooked with red onion, fresh ground garlic, and turmeric powder.

33. Shiro -  11.95

Chick peas are milled together with a perfect blend of mild herbs and onion, slowly-cooked into creamy dip.

*All our Toppings are
100% Vegan*

Notice: Consuming raw or uncooked beef, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.





All entrees includes 2 veggie sides, except for (Kitfo.)

Vegeterian Entrees

New

34. **Duba Wat** 13.95

Fresh pumpkin cut into cubes simmered in red onions, garlic, fresh tomaotoes and berbere.



These veggies can not be a side dish

36. **Beefless or Chickenless Tibs** - 17.95

Spiced beef-less tofu, sautéed with red onion, garlic, rosemary and various Ethiopian spices and herbs.



35. **Soy Tibs** - 15.95

Soy ball are sautéed in green pepper, and red onion seasoned in an exclusive blend of spices.



New

37. **Ingudai Tibs** 16.95

Organic portobello mushrooms sautéed in red onions, garlic, tomatoes with various Ethiopian spices and herbs.



Beyanitu (Veggie Combo) 24.95

Your choice of 6 vegetarian dishes from the vegetarian entrees.

(from 24-37, servers two people)

Notice: Consuming raw or uncooked beef, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions





About Us

Lalibela Ethiopian Restaurant was established in 2007 by a young lady with passion for authenticity, tradition and quality. Being raised in a restaurant business family in Ethiopian, she brings with her great family recipes that will always leave your taste palette wanting. Our dishes are prepared from the freshest ingredients and imported authentic Ethiopian spices. Most of our dishes are made to order.

Our vegetarian dishes are 100% vegan adhering to strict Ethiopian Orthodox religious dairy fasting (tsom Ge'ez: ቅም ምስ) observance.

We do catering services for various occasions and parties. We also do quick catering service for small parties. We strive to provide quality authentic traditional Ethiopian food. We do our best to make your experience with us memorable.

Ames agna' lo (thank you)

Contributors

Food Photographer www.conwayyen.com

Graphics and Arrangement www.zeronedatasolutions.com

Menu written and arranged by Pommy Ayan

lalibela website <http://www.lernj.com>

Social websites

lalibela blog <http://www.lernj.com/blog>

facebook <http://www.facebook.com/lernj>

twitter <http://twitter.com/#!/lalibelanj>

youtube <http://www.youtube.com/lernj>

tumblr <http://lalibela.tumblr.com/>

Review websites

<http://www.yelp.com/biz/lalibela-ethiopian-restaurant-south-orange>

<http://www.urbanspoon.com>

<http://www.happycow.net/reviews.php?id=26071>

Contact Us

261 Irvington Ave. South Orange NJ 07079 (973)-327-4840

Notice: Consuming raw or uncooked beef, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.



More About Us

Do you have a smart phone that can read 2D matrix barcode otherwise known as QR-Code (Quick Response) code? Below are various QR-Codes that can link you to visit our online information about us like our website at various websites, social media,

videos, blogs, discount coupons, or join Lullu's mailing list by scanning and filling out a quick form and more. You can also scan our contact info directly to your smart device or gain access to our Free Wifi service. The possibility of this technology is endless.



Our Mailings



Our contact



Our blog



Our Wifi



twitter



Youtube



Facebook



Yelp

