

BERBERE

BY T&T LIFESTYLE

SELATA

ROSEMARY ROOT SALAD *celery, red onion, potato, beets, carrots, creamy cilantro sauce, fresh lemon (gf)* 18

T&T CAESAR *kale, parmesan, berbere croutons (gfo)* 16

SMALL PLATES

SINIG *stuffed jalapeño with sautéed onions, tomato, ginger and garlic. Served with teff injera (gf)* 12

INJERA WRAP *cauliflower, mushroom, red onion, cabbage, carrots, green/yellow squash, berbere (gf)* 17

AZIFA *green lentils, mustard, lemon, red onion, jalapeño, coriander served with teff injera (gf)* 16

BEETROOT HUMMUS *served with home-made rosemary flat bread (gfo)* 15

BAKED CAULIFLOWER *made with berbere and parmesan (gf)* 15

INJERA ROLLS *chickpea and red lentil spread (gf)* 15

FRENCH ONION GRILLED CHEESE 13

HOUSE SPECIALTIES

ET TWIST TACOS *potato, lentil, mushroom, parsley, awaze, Ethiopian salad dressing, tangfaye sauce (gfo)* 18

ET TWIST SLOPPY SUB *tofu, spinach, cheese, barbecue and tangfaye sauce* 18

PLANT BURGER *gluten-free home-made patty, creamy cilantro sauce, awaze, berbere roasted baked potatoes (gfo)* 20

EAT THE RAINBOW *red lentils, turmeric garbanzo, purple cabbage with potato, sautéed greens, teff injera (gf)* 21

SHIRO *clay pot garbanzo stew served with Ethiopian tomato salad & teff injera (gf)* 19

HEALING THYME *spinach lentil soup served with home-made rosemary flat bread (gfo)* 16

OYSTER MUSHROOM FLAT BREAD *berbere, purple cabbage, red onion, creamy cilantro sauce (gfo)* 19

T&T BREAKFAST BURRITO *scrambled tofu, berbere roasted potato, fixfix, bulgar, tortilla and tangfaye sauce* 18

BREAKFAST BOWL *scrambled tofu, berbere roasted potato, fixfix, bulgar, tangfaye sauce, teff injera (gf)* 20

TOFU TIBS *sautéed tofu with berbere spice and rosemary served with sautéed spinach and kale (gf)* 17

LENTIL MEATBALL *with Ethiopian simmer sauce and injera (spicy) (gf)* 18

THE WISH MEAL *combo of Eat The Rainbow, Shiro, Azifa, and Tofu Tibs (gf)* 35

DESSERT

SUBLIME CONFECTION *almond butter, home-made hazelnut Nutella, banana, chocolate sauce, ice cream (n)* 15

COOKIE *teff, peanut butter, chocolate chip (n) (gf)* 6

JUICES

VITAMIN C *orange, carrot, apple, ginger, grapefruit, lemon* 12

K'EYI SIR *beets, ginger, carrot, pineapple, lemon* 12

ARENGUADAY *celery, kale, apple, cucumber, ginger, lemon, cayenne pepper* 12

SMOOTHIES

BREAKFAST *oats, strawberry, banana, oat milk, plant based protein* 12

GREEN POWER *spinach, banana, mint, chia seed, almond milk* 12

BLACKBERRY SUPERFOOD *banana, spinach, flaxseed, almond butter, almond milk (n)* 13

BEVERAGES

SHAI (HOT TEA) *cinnamon, cloves, ginger, fresh mint leaf* 5

T&T BUNA (COFFEE) *cardamom, rue, orange peel* 6

HOT CACAO *cinnamon, cloves, maple syrup, cacao, and coconut whip cream* 7

BERZ *ginger, turmeric, lemon, maple syrup* 7

SIDES

INJERA *single* 1

SAUCE *single* 1

⚙️ **WE RECOMMEND EATING OUR DISHES THE WAY THEY ARE SERVED. WE POLITELY DECLINE ANY MODIFICATIONS.**

⚙️ (N) CONTAINS NUTS/ (GFO) GLUTEN FREE OPTION/ (GF) GLUTEN FREE

⚙️ WE SOURCE FROM LOCAL AND ORGANIC FARMS. OUR MENU IS 100% VEGAN WITH GLUTEN FREE OPTIONS.

⚙️ WE ARE NOT LIABLE FOR ALLERGIES. PLEASE ALERT US IF YOU HAVE ANY ALLERGIES AS WE DO HAVE NUTS AND GLUTEN IN HOUSE