



# Tabor

Ethiopian Restaurant

328 Park Ave Baltimore, MD 21202

410-528-7234





## STARTERS

- HOUSE SALAD** 5.99  
Fresh lettuce, tomatoes, and onion tossed in olive oil and vinegar
- VEGGIE SAMBUSA** 2.49  
Deep fried pastry shell filled with lentils, green chili, onions and herbs
- BEEF SAMBUSA** 2.99  
Deep fried pastry shell filled well seasoned ground beef and onions
- SINGE KARYA** 1.75  
Jalapeño pepper stuffed with finely minced jalapeño, tomato and onions

## SIDES

Served on top of a round injera along with additional injera on the side. Vegetarian items can be combined with any meat entrees.

- A LA CARTE** 3.75  
Choice of any vegetarian item as a side dish
- VEGGIE COMBO 5** 16.99  
Any 5 items of your choice
- VEGGIE COMBO 7** 18.99  
Any 7 items of your choice
- VEGGIE COMBO 9** 21.99  
Any 9 items of your choice

## VEGGIES

Collard Greens  
Spicy Split Red Lentils  
Mild Lentils  
Cabbage with Carrots & Potatoes

Spicy Potatoes  
Beets  
Tomato & Onions Salad  
Yellow Split Peas  
Shiro (chickpea sauce)



## ENTREES

Entrees are served with one side and injera. 100% Teff injera (gluten-free) may be substituted upon request for \$3.75. Extra order of regular injera is \$1.50 per serving.

### SPECIAL TIBS CHICKEN 15.99 BEEF 16.99 | LAMB 18.99

Tender chunks of lamb, chicken or beef seasoned with just a touch of soy sauce and rosemary cooked with caramelized onions, garlic, diced tomatoes, and jalapeño peppers.

### LEGA TIBS BEEF 16.99 | LAMB 18.99

Tender chunks of beef or lamb seasoned with rosemary and black cardamom, sautéed in butter with onions, garlic and jalapeño peppers.

### AWAZE TIBS BEEF 16.99 | LAMB 18.99

Tender chunks of beef or lamb seasoned with a special berbere sauce and sautéed in butter with onions, garlic and jalapeño peppers.

### KITFO 18.99

Ethiopian take on steak tartare. Minced extra lean raw beef seasoned with mitmita, select herbs and Ethiopian butter. Served raw but gently warmed.

### SPECIAL KITFO 24.99

Ethiopian take on steak tartare. Minced extra lean raw beef seasoned with mitmita, select herbs and butter with homemade cheese, gomen and Kotcho. Served raw but gently warmed.

### ASA DULET (TILAPIA) 16.99

Tilapia seasoned with mitmita sautéed with caramelized onions, garlic, diced tomatoes, and jalapeño peppers in Ethiopian butter.

### GOMEN BE SIGA 18.99

Marbled cut beef stew cooked with chopped collard greens, garlic and a touch of butter.



## ENTREES

Entrees are served with one side and injera. 100% Teff injera (gluten-free) may be substituted upon request for \$3.75. Extra order of regular injera is \$1.50 per serving.

### TIBS FIR-FIR 18.99

Shredded pieces of injera cooked into a savory red stew made of sliced beef seasoned with berbere along with onions and dices fresh tomatoes all sautéed in Ethiopian butter.

### FIR-FIR 15.99

Shredded pieces of injera cooked into a savory red stew seasoned with berbere along with onions and dices fresh tomatoes all sautéed in butter.

### QUANTA FIR-FIR 18.99

Shredded pieces of injera cooked into a savory red stew made of sliced dried beef (quanta) seasoned with berbere along with onions and dices fresh tomatoes all sautéed in Ethiopian butter.

### DORO WOT 18.99

A spicy chicken stew made with a tender chicken leg slow-cooked in a spicy berbere sauce with onions, garlic, ginger and Ethiopian butter, served with a hardboiled egg and ayib.

### KEY WOT 16.99

A hot and spicy curry stew made with chunks of lean tender beef simmered in a sauce of tomato, onion, garlic, ginger, turmeric, butter.

### ALICHA WOT 16.99

Curry stew made with chunks of lean tender beef simmered in a sauce of tomato, onion, garlic, ginger, turmeric and butter.

### 50/50 21.99

Choice of 4 veggies with a 1/2 order of any meat entree except Doro Wot.



## GROUP DINING COMBO'S

100% Teff injera (gluten-free) may be substituted upon request for \$3.75 Extra order of regular injera is \$1.50 per serving.

### THE BALTIMORE (SUGGESTED FOR 2) 44.99

Choice of 9 of our amazing veggies along with 1/2 order each of Special Tibs and Alichu Wot (mild) or Key Wot (spicy),

### THE TABOR (SUGGESTED FOR 3) 54.99

Choice of 9 of our amazing veggies along with 1/2 order each of Special Tibs and Alichu Wot (mild) and Key Wot (spicy),

#### WATER

Perrier	2.50
Deer Park	1.50
Ambo	3.50

(Ethiopian mineral water)

#### TEA

Spicy tea	2.00
Ginger tea	3.00

#### JUICE

Apple	2.50
Mango	
Cranberry	
Orange	
Pineapple	
Coconut Water	

#### BOTTLED SODA

Coke	3.00
Sprite	
Orange Fanta	
Pineapple	
Guava	
Ginger Beer	

#### DESSERTS

Carrot cake	5.00
Tiramisu	5.50
Baklava	4.50
Cheese cake	5.00

#### CANNED SODA

Diet Coke	1.75
Pepsi	
Ginger Ale	

18% Gratuity added to check



**Tabor**  
Ethiopian Restaurant

**HAPPY HOUR | MON-FRI 4-7**



<b>DOMESTIC BEER</b>	<b>\$3</b>
<b>IMPORTED BEER</b>	<b>\$4</b>
<b>SELECT WINE</b>	<b>\$5</b>
<b>ETHIOPIAN BEER</b>	<b>\$4/\$6</b>
<b>HONEY WINE</b>	<b>\$8</b>
<b>VEGGIE SAMBUSA</b>	<b>3/\$6</b>
<b>BEEF SAMBUSA</b>	<b>3/\$8</b>