



Tabor

Ethiopian Restaurant

328 Park Ave Baltimore, MD 21202
410-528-7234





STARTERS

- HOUSE SALAD** 6.99
Fresh lettuce, tomatoes, and onion tossed in olive oil and vinegar
- VEGGIE SAMBUSA** 2.99
Deep fried pastry shell filled with lentils, green chili, onions and herbs
- BEEF SAMBUSA** 3.99
Deep fried pastry shell filled well seasoned ground beef and onions
- SINGE KARYA** 1.99
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** 4.50
Choice of any vegetarian item as a side dish
- VEGGIE COMBO 5** 17.99
Any 5 items of your choice
- VEGGIE COMBO 7** 21.99
Any 7 items of your choice
- VEGGIE COMBO 9** 23.99
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 \$3.99 Extra order of regular injera is \$1.99 per serving.

SPECIAL TIBS CHICKEN 16.99 BEEF 19.99 | LAMB 21.99

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 18.99 | LAMB 20.99

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

AWAZE TIBS BEEF 18.99 | LAMB 20.99

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

KITFO 20.99

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 25.99

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) 18.99

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

GOMEN BE SIGA 20.99

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 \$3.99. Extra order of regular injera is \$1.99 per serving.

TIBS FIR-FIR 19.99

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 16.99

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 20.99

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 21.99

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 18.99

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 18.99

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

50/50 22.99

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 \$3.99 Extra order of regular injera is \$1.99 per serving.

THE BALTIMORE (SUGGESTED FOR 2) 48.99

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) 58.99

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

THE BETESEB (SUGGESTED FOR 5-6) 129.99

Choice of 9 of our amazing veggies with 4 choices of entrees. Special kitfo may be substituted upon request for \$5.99. Served with eight injeras.

WATER

Perrier	3.00
Bottled Water	1.75
Ambo	4.00

(Ethiopian mineral water)

JUICE

	3.25
Apple	
Mango	
Cranberry	
Orange	
Pineapple	
Coconut Water	

DESSERTS

Carrot cake	5.50
Tiramisu	5.50
Baklava	5.00
Cheese cake	5.50

TEA

Spiced tea	3.00
Ginger tea	3.50

COFFEE

3.00

BOTTLED SODA

4.00

Coke	
Sprite	
Orange Fanta	
Pineapple Jarritos	
Guava Jarritos	
Ginger Beer	

CANNED SODA

2.00

Diet Coke	
Pepsi	
Ginger Ale	



COCKTAILS

TABOR SUNSET 12
vodka, mango juice, fresh lime, splash of grenadine

HONEY TEJ MULE 12
vodka, honey, fresh lime, ginger beer

BERBERE MARGARITA 12
tequila, fresh lime, orange liqueur, berbere spice

ETHIOPIAN GINGER PUNCH 12
dark rum, pineapple juice, fresh lime, ginger beer

SPICED HONEY OLD FASHIONED 14
bourbon, honey syrup, bitters, orange peel

TEJ PINEAPPLE SMASH 14
Tej wine, white rum, pineapple juice, fresh lime, mint

HAPPY HOUR | MON-FRI 4-7

2:00 OFF COCKTAILS

DOMESTIC BEER 3.50

IMPORTED BEER 4.50

ETHIOPIAN BEER 4.75

SELECT WINES 8.00

TEJ/HONEY WINE 8.00

VEGGIE SAMBUSA 2.50

BEEF SAMBUSA 3.00

