



BIRNDO
BAR
&
RESTAURANT

BITES, SIPS & VIBES

Breakfast Menu



Dulet *

\$16.99

Minced beef tripe, liver and lean beef fried in butter, onions, chilli, cardamom and pepper.

Birndo Dulet V/VE

\$15.99

Tofu mixed with onions, chili, cardamom and pepper.

Chechebsa V/VE

\$12.99

Flatbread called torn into small pieces, mixed with berbere and oil

Special Chechebsa V \$15.99

Flatbread called torn into small pieces, mixed with berbere oil, and scrambled eggs

Firfir V/VE

\$14.99

Shredded injera tossed with berbere and tomato sauce

Tibs Firfir

\$17.99

Seasoned Ethiopian style beef cooked in light Berbere sauce and tossed with shredded injera

Sega Firfir

\$17.99

Seasoned Ethiopian style beef cooked in light Berbere sauce and tossed with shredded injera

Birndo Special

\$20.99

Seasoned tomato sauce with boiled eggs and mozzarella cheese served with bread

Pancake v

\$14.99

Original, Blueberry, Strawberry
Served with syrup and butter

French toast v

\$14.99

Original, Blackberry, Strawberry
Served with syrup

Scrambled eggs v

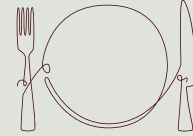
\$12.99

Eggs served with toasted bread

*Contains raw or undercooked ingredients. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions..

Vegetarian - V
Vegan - VE

Lunch /Dinner Menu



Raw beef * \$22.99 /lb

kurt,meat cut from the selected pieces of bull meat, served with awaze

kitfo * \$20.99

Finely chopped prime beef seasoned with clarified butter and mitmita. Served with mash Ethiopian feta cheese and collared green.

Yetashe kitfo * \$22.99

Regular kitfo mixed with kocho

Geba Weta \$19.99

Morsel cuts of marbled prime beef cooked in its own fat with rosemary, onions, and Ethiopian spices

Lega Tibs \$19.99

Fresh juicy red beef cubes cooked with rosemary, onions, and Ethiopian spices.

Yeshekla Tibs \$19.99

Morsel cuts of marbled prime beef cooked and served in clay dish

Awaze Tibs \$18.99

Fresh juicy red beef cubes cooked with rosemary, onions, and Awaze.

Gomen Besega \$18.99

Marbled cuts of beef and chopped collard greens cooked in a mild garlic and onion sauce

Misir Besega \$17.99

Red Lentils with beef, berbere sauce, and Ethiopian spices

Sega Firfir \$17.99

Seasoned Ethiopian style beef cooked in light Berbere sauce and tossed with shredded injera

Tibbs Firfir \$17.99

Seasoned Ethiopian style beef cooked in light with rosemary, onions,Ethiopian spice and tossed with shredded injera

Firfir V/VE \$14.99

Shredded injera tossed with berbere sauce

Veggie Combo V/VE \$19.99

Aalicha, shiro, spicy lentils,yellow split peas,collard greens,green beans

Birndo Dulet V/VE \$14.99

Tofu mixed with onions, chili, cardamom and pepper.

Shiro wot V/VE \$14.99

Seasoned mini chick peas, slow cooked with house seasonings, hint of spice, served in a traditional clay-pot

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