



NANYEA

RESTUARANT | BAR | COFFEEHOUSE

TUESDAY-THURSDAY 11-8 | FRIDAY-SATURDAY 11-9 | SUNDAY 11-6

Coffee with Jebena



BEVERAGES

- ETHIOPIAN COFFEE WITH JEBENA \$5
(የጀበና ቡና)
- MACCHIATO (ማኪያቶ) SM \$2 LG \$3
- TEA (ሻይ) \$2
- SOFT DRINKS (ለስላሳ) \$1

- FRUIT SMOOTHIES (የፍሩት ጭማቂ) \$5
- COFFEE (ቡና) \$2
- WATER (ውሃ) \$1

BREAKFAST/LUNCH

- BREAKFAST COMBO (ቋርስ ካምቦ) \$19
Enqulal firfir, kinche, and chechebsa
- ENQULAL FIRFIR (እንቁላል ፍርፍር) \$8
Eggs sautéed with onion, tomato, jalapeño, and topped with kibe

Breakfast Combo



- KINCHE (ቅንጭ) \$7
Cracked wheat braised with kibe or olive oil (Ethiopian breakfast equivalent to oatmeal)
- CHECHEBSA (ጨጨብሳ) \$7
Hand torn pieces of flat bread mixed with kibe and berbere
- BANATU (ባናቱ) \$10
Injera firfir, kitfo and ayib

Brunch Combo



- NANYEA BRUNCH SPECIAL (መክሰስ ካምቦ) \$32
Egg, kinche, injera firfir and tibs for 2
- TIBS FIRFIR (ቲቢኤስ) \$14
Beef diced and cooked with seasoned butter, berbere, garlic, onions,

tomatoes, jalapeno & house spices all sautéed with shredded pieces of injera. Add boiled egg \$2

♥ Vegan Dish

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APPETIZER

- ♥ SAMBUSA (ናንዬ ሳምቡሳ) \$2
Deep fried pastry filled with lentil mixed with onion, jalapeno, and Ethiopian spices
Get 2 for \$3
- AYIB BEMITMITA ROLL (ሮል) \$7
Cottage cheese with Ethiopian spices wrapped in injera
- KATEGNA (የተጠበሰ እንጀራ) \$5
Toasted injera with special butter and Berbere
- CHICKEN SAMBUSA (የዶሮ ሳምቡሳ) \$3
Deep fried pastry filled with chicken mixed with onion, jalapeño's, and Ethiopian spices. Get 2 for \$5
- ♥ TOMATO FITFIT (የቲማቲም ተስማሚ) \$7
Injera and tomatoes soaked with jalapeños, onion, garlic, and lime

Sambusa



HOUSE SPECIALS

- NANYEA SPECIAL KITFO (ኪትፎ) \$20
Ground beef cooked with mitmita, Ethiopian butter and spices, onions, jalapeños, and served with homemade cheese. Order raw, medium, or well done
- NANYEA'S SPECIAL COMBO (ናንዬ ካምቦ) \$70
Veggie, Nanyea's tibs, doro wot, alicha wot, gomen be siga, and (4) sambusa appetizer
- NANYEA'S TIBS (ናንዬ ጥብስ) \$17
Tender beef cubes sautéed with Ethiopian seasoning, onion, tomato, jalapeño, and kibe
- NANYEA PLATTER (ሳህን) \$35
Beef, chicken, and vegetables for two

Nanyea Platter



ADD-ONS

- EXTRA INJERA (እንጀራ) \$1
- MITMITA (ሚሚታ) 50¢
- SIDE SALAD (የጎን ሰላጣ) \$5
- ANY SIDE OF VEGETABLES \$5
- GLUTEN FREE INJERA \$3

Vegan Special



VEGAN

♥ **VEGAN SPECIAL (ሽጋን ልዩ)** \$35
A vegan feast for two! Tofu, shiro, salad, vegetables, & dench wot

♥ **FUL (ፉል)** \$13
Mashed fava beans (bakela) garnished with onion, tomato, jalapeño, Ethiopian

spices, and kibe. Add boiled egg \$2

♥ **INJERA FIRFIR (ጥድ ጥድ)** \$11
Hand torn pieces of injera stewed in berbere sauce and tomato
Add boiled egg \$2

♥ **VEGGIE COMBO (ቬጂ ምሳካምጦ)** \$11
Collard greens, lentils, chickpeas, cabbage, beets

♥ **TEGABINO SHIRO (ተጋቢኖ ሽሮ)** \$10
Powdered chickpeas in light berbere sauce, onion, tomato and jalapeño

Veggie Combo



Tegabino Shiro



♥ **MISIR (ምስር)** \$11
Red lentils cooked in berbere sauce, garlic, and Ethiopian spices.
Add kibe \$2

♥ **INGUDAY TIBS (ኢንጉድዳይ)** \$10
Mushrooms sautéed with onions, jalapenos, Ethiopian seasonings

RICE OPTIONS

RICE & SIGA TIBS (ራይስ በ ስጋ ጥብስ) \$17
Tender beef cubes sautéed with Ethiopian seasoning, onion, tomato, jalapeño, and kibe over white rice

RICE & CHICKEN TIBS (ራይስ በ ዶሮ ጥብስ) \$16
Tender marinated chicken cubes sautéed with Ethiopian seasoning, spinach, onion, tomato, jalapeño, and kibe served over white rice

RICE & AWAZE TIBS (ጥብስ) \$18
Spiced Cubes of fresh lamb sautéed with onion, garlic tomato with awaze

RICE & FISH TIBS (SALMON) (ዓሳ እና ሩዝ) \$15
Fish cubes cooked Ethiopian seasoning with onion tomatoes jalapeños

COMMON ETHIOPIAN FOODS

♥ **Injera** (Soft spongy flat bread made out of teff flour)

Ayib (Cottage Cheese)

Kibe (Ethiopian butter)

♥ **Berberere** (Hot chili pepper)

♥ **Mitmita** (Very hot chili pepper)

♥ **Awaze** (Spicy red chili paste) Wot (Ethiopian Curry)

Tibs (Sautéed Protein)

♥ **Firfir** (Shredded Injera)

♥ **Shiro** (Chickpea Stew)

Kitfo (Raw Meat)

Kitfo



DINNER

ALICHA WOT (አሊቻ ዋት) \$15

Mild, savory beefstew simmered in spiced butter, onion, and turmeric

KITFO (ክትፎ) \$17

Freshly minced raw beef tossed in mitmita

kibe, and Ethiopian seasoning. Served either lightly cooked (leb leb) or raw with ayibe and gomen

GOMEN BE SIGA (ጎመን በ ስጋ) \$13

Collard greens and beef slowly simmered with Ethiopian seasoning, onion, garlic, and jalapeño

BOZENA SHIRO (ቦዛና ሽሮ) \$15

Powdered chickpeas and tender beef cubes cooked in light berbere sauce, onion, tomato, and jalapeño

Daro Wot



DORO WOT (ዶሮ ዋት) \$19

Mild chicken stew simmered in berbere and other spices

LEGA TIBS (ጌታብስ) \$17

beef cubes sautéed with onions, jalapeño, tomatoes, spiced butter, and fresh rosemary

YESHEKLA TIBS (ጌታብስ) \$18

Cubed beefsautéed with onion jalapeño garlic rosemary

TIBS (ጥብስ ወጥ) \$17

Marinated beef cubes cooked with peppers, onions, garlic, tomatoes, a touch of rosemary and mixed spices

CHICKEN TIBS (ዶሮ ጥብስ) \$17

Marinated chicken cubes sautéed with Ethiopian seasoning, spinach

TIBS WET (ጥብስ እርጥብ) \$18

A spicier version of our tibs! Marinated beef cubes, onion, garlic, tomato, jalapeno, and berbere

DEREK TIBS (BEEF) (የተጠበሰ ጥብስ) \$19

Fried tibs cooked with fresh onion, tomato, jalapeños, tomatoes, herbs

TIBS & VEGETABLES (ጥብስ እና አትክልቶች) \$21

Misir and cabbage

MEAT COMBO (ስጋ ጥምር) \$32

tibs wot, lega tibs, chicken tibs, alicha wot

FISH TIBS (SALMON) (ዓሳ ጥብስ) \$17

fish cubes cooked Ethiopian seasoning with onion tomatoes jalapeños

Tibs



NANYEA to-go

Please ask about our carryout and catering options or call (937) 576-0057 or (937) 396-4013