

# PLENTY'S MENU

## BREAKFAST

### SAVORY PLATES

#### American Breakfast

Two eggs any style, served with beef sausage, home fries, a mini pancake, and toast.

370.00 ETB

#### Salmon Wrap

A warm tortilla filled with grilled salmon, sliced boiled eggs, fresh vegetables, and melted cheese.

680.00 ETB

#### Avocado & Salmon Toast

Toasted bread topped with creamy avocado and grilled salmon, served with a green salad and roasted potatoes.

615.00 ETB

#### Avocado Toast

Smashed avocado on toasted bread, finished with a touch of salt and red pepper flakes, served with a fresh salad and roasted potatoes.

150.00 ETB

#### Golden Waffles with Honey

Crisp and fluffy waffles served with honey and seasonal fruit.

200.00 ETB

#### Golden Waffles with Syrup

Crisp and fluffy waffles served with syrup and seasonal fruit.

235.00 ETB

### EGGS & OMELETS

#### 3 Eggs Your Way

Choose how you like them – scrambled, fried, sunny-side up, or boiled, served with toasted garlic bread and a fresh side salad.

170.00 ETB

#### Egg Wrap

Omelet-style eggs with melted cheese wrapped in a toasted tortilla.

220.00 ETB

#### Classic Egg Sandwich Plate

Your choice of perfectly cooked eggs, served on lightly toasted baguette bread.

165.00 ETB

### ETHIOPIAN CORNER

#### Chechebsa

Traditional shredded flatbread pan-fried with berbere and seasoned butter (niter kibbeh), served with a drizzle of honey.

115.00 ETB

#### Special Chechebsa

Traditional shredded flatbread pan-fried with berbere and seasoned butter (niter kibbeh), served with a drizzle of honey, egg, and yogurt.

170.00 ETB

#### Kinche

Cracked wheat porridge cooked slowly and tossed with seasoned butter (niter kibbeh) for a warm and filling breakfast.

90.00 ETB

#### Fasting Firfir

Soft Injera pieces tossed in a spicy tomato and pepper sauce, seasoned with Ethiopian herbs. A delicious vegan choice full of flavor.

175.00 ETB

#### Sega Firfir

Tender strips of beef sautéed with onions, peppers, and Ethiopian spices, then mixed with pieces of Injera. A classic, hearty, and flavorful breakfast favorite.

300.00 ETB

#### Fasting Morning Combo

A generous platter featuring Fasting Firfir, Chechebsa, and Kinche, for a balanced and satisfying plant-based breakfast.

200.00 ETB

#### Non-Fasting Combo

A hearty combination of Tibs Firfir, your choice of egg style, and a side of Kinche, for a protein-rich and traditional morning meal.

320.00 ETB

### EXTRA TOPPINGS

Egg 35.00 ETB

Cheese 50.00 ETB

Honey 15.00 ETB

Chili Oil 25.00 ETB

Yogurt 20.00 ETB

Syrup 76.00 ETB

Ranch 35.00 ETB

Mayonnaise 30.00 ETB

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# PLENTY'S MENU

## LUNCH/DINNER

### SALADS

#### Garden Salad

A simple yet satisfying blend of crisp mixed greens, tomatoes, cucumber slices, shredded carrots, and red onion.

175.00 ETB

#### Nicoise Salad

A French classic with flaked tuna, green beans, boiled potatoes, hard-boiled eggs, olives, and tomatoes, finished with a light vinaigrette.

350.00 ETB

#### Chicken Caesar

Crisp lettuce, cheese, and house-made croutons, all tossed in a creamy Caesar dressing and topped with a generous portion of grilled chicken breast.

660.00 ETB

### BURGERS AND SANDWICHES

#### Classic Melted Cheeseburger

Juicy beef patty topped with melted cheese, served on a toasted bun with lettuce, tomato, and house sauce.

390.00 ETB

#### BBQ Beef Burger

Smoky, slow-cooked beef patty slathered in tangy BBQ sauce and topped with creamy coleslaw, served on a toasted bun.

400.00 ETB

#### Grilled Vegetable Sandwich

A wholesome mix of grilled seasonal vegetables, caramelized onions, avocado, and green pepper on a toasted baguette.

210.00 ETB

#### Spicy Lemon Herb Tuna Sandwich

Zesty tuna blend with lemon, fresh herbs, a hint of chili, crisp lettuce, onion, and tomato, served on a toasted French baguette.

240.00 ETB

#### Chicken Sandwich

A crispy breaded chicken breast topped with creamy coleslaw, served on baguette bread. Served with a side of French fries.

420.00 ETB

#### Steak Sandwich

Grilled tenderloin steak and melted provolone on a toasted, crusty baguette, finished with house-spiced mayonnaise.

450.00 ETB

#### The Rancher's Tuna Melt

Protein-packed flaked tuna and boiled egg with mayo-ranch herb sauce on a toasted baguette, served with hot fries.

270.00 ETB

#### Falafel Sandwich

Golden chickpea croquettes with caramelized onions, fresh vegetables, hummus, and lemon-tahini, served on a toasted baguette or wrap with crispy fries.

150.00 ETB

### BUILD YOUR OWN SPAGHETTI

#### Spaghetti - Classic long, thin pasta strands

Select Your Sauce:

#### Bolognese Sauce

Rich, slow-cooked beef and tomato sauce with herbs.

290.00 ETB

#### Tuna Sauce

Flaky tuna, olives, green peppers, and cherry tomatoes in a basil herb sauce.

365.00 ETB

#### Primavera Sauce

Light and fresh with sautéed seasonal vegetables.

170.00 ETB

#### Napoletana

A simple yet vibrant tomato sauce made with fresh basil, garlic, and ripe tomatoes.

140.00 ETB

### OTHERS

#### Loaded Fries with Spicy Beef Sausage

Crispy, house-made fries loaded with spicy beef sausage, rich cheese sauce, and a trio of house-blended sauces: BBQ mayo, ketchup, and creamy pickle mayo.

440.00 ETB

#### Chicken Wings

Wings marinated overnight in fresh herbs, lemon, and oil, then perfectly grilled and served with French fries.

580.00 ETB

#### Hummus

Silky hummus with olive and chili oils and fresh parsley. Choice of baked pita or toasted baguette.

140.00 ETB

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# PLENTY'S MENU

## LUNCH/DINNER

### ETHIOPIAN DELIGHTS

#### Classic Beef Tibs (Ye'bere Tibs)

Succulent cubes of lean beef, sautéed with fresh onions, garlic, ginger, tomatoes, and optional green chilies. Expertly seasoned with our signature blend of aromatic Ethiopian spices (Awaze).

#### Tibs Firfir

Tender beef strips sautéed with Ethiopian spices, onion, and peppers, mixed with torn Injera and served with a boiled egg for a bold and hearty dish.

#### Fasting Firfir

Soft Injera pieces tossed in a spicy tomato and pepper sauce, seasoned with Ethiopian herbs. A delicious vegan choice full of flavor.

#### Shero with Tomato Salad

A creamy chickpea stew simmered with spices and fresh tomato, served with Injera and a side tomato salad.

#### Special Fasting Combo

A generous, traditional sampler offering a taste of multiple Ethiopian classics. This platter features a variety of wot, Misir wot, Shiro wot, fresh Mixed Salad, seasoned Roasted Potato, Suf Fit Fit, Rice and Spaghetti.

#### Beyaynet

A vibrant, traditional Ethiopian vegan Misir Wot, Alich Kik Wot, Fosoliya, Cabbage with Spinach, Roasted Potatoes, Senig Kariya all served on soft, tangy Injera.

#### Tuna Firfir

Soft Injera pieces tossed in a spicy tomato and pepper sauce with tuna.

#### Derkosh Firfir

Crispy derkosh Injera pieces tossed in a spicy tomato and pepper sauce, seasoned with Ethiopian herbs. A delicious vegan choice full of flavor.

### ASIAN FUSION

#### Rice with Vegetables

Fragrant rice with diced carrots, French beans, zucchini, and spinach. Seasoned with dark soy sauce, house-made chili oil, and savory caramelized onions.

#### Beef Fillet Noodles

Sliced beef fillet and sautéed seasonal vegetables served over perfectly cooked wheat noodles, drizzled with teriyaki sauce and a hint of chili oil.

#### Stir-Fried Chicken Noodles

Sliced chicken breast and sautéed seasonal vegetables served over perfectly cooked wheat noodles, drizzled with teriyaki sauce and a hint of chili oil.

#### Vegetable Stir-Fry Noodles

A vibrant mix of crunchy seasonal vegetables such as broccoli, carrots, cabbage, and spinach tossed with wheat noodles in a rich and aromatic soy-ginger-garlic sauce.

### HALF AND HALF

#### Spaghetti Half Salad

A balanced duo of a crisp garden salad and al dente spaghetti tossed with light, sautéed seasonal vegetables.

#### Spaghetti Half Firfir

A unique fusion of al dente spaghetti with sautéed seasonal vegetables paired with spicy, herb-seasoned Injera Firfir.

#### Rice Half Salad

A balanced pairing of a crisp garden salad and savory steamed rice tossed with sautéed seasonal vegetables.

#### Firfir Half Salad

A fresh garden salad paired with traditional Injera Firfir tossed in a spicy, herb-seasoned tomato sauce.

### EXTRAS

Injera	20.00 ETB	Avocado	50.00 ETB	Beef Sausage	105.00 ETB
Bread	6.00 ETB	Lemon	25.00 ETB	Burger Bread	40.00 ETB



460.00 ETB

300.00 ETB

175.00 ETB

150.00 ETB

400.00 ETB

200.00 ETB

400.00 ETB

240.00 ETB

180.00 ETB

445.00 ETB

485.00 ETB

240.00 ETB

170.00 ETB

170.00 ETB

180.00 ETB

175.00 ETB

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