



Gursha Ethiopian Cuisine

“WE FEED YOU WITH LOVE”

Allergies Sensitivity

WE ARE A NO “NUTS” KITCHEN, VEGAN-FRIENDLY,
GLUTEN FREE OPTIONS AVAILABLE,
AND USES CANOLA OIL IN OUR COOKING.

Side Dishes

ADD VEGGIE AND MEAT SIDE DISHES TO YOUR PLATE:
VEGGIE SIDES: \$5.50 MEAT SIDES: \$7 LAMB SIDES: \$8 HOUSE COTTAGE
CHEESE: \$4 RICE: \$4 GLUTEEN FREE INJERA UP ON REQUEST: \$2.00

Common Terms

INJERA:

TRADITIONAL ETHIOPIAN BREAD MADE WITH BARLEY AND TEFF.

BERBERA:

FAMOUS ETHIOPIAN SPICE. MIXTURE OF SPICES AND HERBS
INCLUDING GROUND PAPRIKA PAPER

MITMITA:

SPICY HOT CAYENNE BLEND OF HERBS AND ETHIOPIAN SPICES.

CLARIFIED BUTTER

PURE BUTTERFAT, MINUS THE WATER AND MILK PROTEINS FOUND IN NORMAL
BUTTER

Appetizers and Salads



Veggie Sambusa

Crispy pastry Stuffed with brown lentils, onion, house herbs and light Jalapeno.

Small (2 pcs): \$6

Medium (4 pcs): \$10

Large (8 pcs): \$17

Meat Sambusa

Crispy pastry stuffed with ground beef, Onion, cilantro and light Jalapeno.

Small (4 pcs): \$6

Medium (8 pcs): \$11

Large (12 pcs): \$15



Gursha Vegan Salad \$8

Fresh hand chopped Roman lettuce, tomato, diced onion, cucumber, and mixed with Ethiopian style house dressing.

(Choice of Avocado dressing +\$3)

Gursha Chicken Salad \$11

Lean chicken breast marinated with house dressing, mayonnaise, tomato, and diced onion, served over a bed of fresh hand chopped Roman Lettuce.

Served with Rice



Tomato Salad \$9

Fresh chopped Tomato, Red onion, lime, Ethiopian chilly paper (Mitmita), jalapeno and mixed with house dressing. (served cold)

Served with choice of Injera or Rice

Vegan/Vegetarian plates



Gursha Vegan Combo \$16

Served with five delicious Vegan dishes Red lentils, Yellow split peas, greens, Cabbage and beets with potatoes.

Served with choice of Injera or Rice

Super Vegan Combo \$36

Served with seven delicious vegan dishes Red lentils, Yellow split peas, greens, Cabbage and beets with potatoes, brown lentils and chickpea. **Good for 2 guests.**

Served with choice of Injera or Rice



Tofu Tibs (Spicy or Mild) \$15

Cubes Tofu sautéed with veggies, Tomato, onion, bell pepper and special house spices comes with one veggie choice.

Served with choice of Injera or Rice

Shiro Wot \$16

A special dish made with Imported seasoned chickpea flour simmered in a reach house sauce. comes with one veggie choice.

Served with choice of Injera or Rice



Gursha Vegan Rice \$13

Basmati rice mixed with different veggies broccoli, cauliflower, onion, garlic, turmeric. and house herbs.

Vegan/Vegetarian Plates



Misr wot (Red lentils) \$14

Red lentils simmered in onions, garlic, and special Ethiopia spices (berbere) comes with greens.

served with choice of Injera or Rice

Kik wot (Split peas) \$14

Yellow split peas simmered with turmeric, and garlic. comes with greens.

Served with choice of Injera or Rice



Gomen (Spinach & Greens) \$15

Fresh seasonal steam cooked collard greens and spinach, sautéed with onion, garlic and house herbs. comes with lentil.

Served with choice of Injera or Rice

Cabbage & Carrots \$14

Chopped cabbage and carrots slow cooked with onions, garlic, and turmeric. served with red lentils.

Served with choice of Injera or Rice



Beets & potatoes (kay Sire) \$15

Red beets and potatoes sautéed with red onion, garlic and jalapeños. comes with lentils.

Served with choice of Injera or Rice

Brown Lentils \$14

Brown lentils simmered in onions, garlic, and house spices and turmeric comes with Cabbage.

Served with choice of Injera or Rice



Lamb and Fish Plates



Lamb Tibs (Spicy or Mild) \$18

Lean cubes lamb blend with house spices, onions, tomatoes, jalapeños and spiced purified butter. served with salad.

Served with choice of injera or Rice

Derek Lamb Tibs \$19

Lean cubes Lamb Tossed in blend of Ethiopian Spice, onion, bell pepper, jalapeños, Tomato and Clarified Butter and fresh rosemary. served with salad.

Served with choice of Injera or Rice



Asa Gulash \$16

Boneless Cubes of Tilapia lightly breaded and fried. sautéed in fresh garlic, onions, tomato and jalapeños, and comes with salad.

Served with choice of Injera or Rice

Shrimp Tibs \$19

Shrimp sautéed with onions, fresh tomatoes, garlic, jalapeños peppers, awaze, and fresh rosemary. served with salad

Served with choice of Injera or Rice



Fish Dulet \$16

Ground tilapia mixed with diced onion, garlic, jalapeños, and Ethiopian style spice chilly paper (Mitmita) comes with salad.

Served with choice of Injera or Rice

Beef Plates (ye bera)



Beef Tibs (Spicy or Mild) \$16

Lean beef blend with house spices, onions, tomatoes, jalapeños and spiced purified butter. served with one veggie choice.

Served with choice of Injera or Rice

Kay Wot \$16

Prime beef sautéed in Berebre sauce, Clarified butter, and simmered in hot onion stew and Seasoned with Gursha herbs. comes with one veggie choice.

Served with Choice of Injera or Rice



Kitfo \$17

Lean Ground beef mixed with clarified butter butter, special chilly pepper (Mitmita) and house herbs. comes with cottage cheese and greens.

Served: Rare, Medium, or Well done

Served with choice of Injera or Rice

Grilled Beef (Derek Tibs) \$17

Lean cubes Beef Tossed in blend of Ethiopian Spice, onion, bell pepper, jalapeños, Tomato and Clarified Butter and fresh rosemary. comes with salad.

Served: Injera or Rice



Gord Gord \$16

Cubes of beef mixed with spiced butter, house herbs and Awaze. Comes with cabbage.

Served: Rare, Medium, or Well done.

Served with choice of Injera or Rice.

Beef and Chicken Plates



Qanta Firfir \$15

Dried strips of beef mixed with injera in house seasoned sauce, jalapeños and boiled egg on the top. comes with House salad.

Served with choice of Injera or Rice

Gomen ba Sega \$16

Minced lean ground beef seasoned with mitmita, clarified butter, onion, jalapeños and sautéed with greens and spinach comes with house cottage cheese.

Served with choice of Injera or Rice



Doro Wot \$16

Chicken drumstick Stewed in onion sauce that flavored by Berbere, spiced butter, and house herbs. served with boiled egg and house cottage cheese.

Served with choice of Injera or Rice

Chicken Tibs \$15

Cubed Chicken breast sautéed with onion, spiced butter, tomato, turmeric and Gursha based spices. comes with choice of one veggie.

Served with choice of Injera or Rice



Awaze Chicken Tibs \$15

Cubed chicken breast sautéed with onion, tomato, spiced butter and berbre based spices. comes with choice of one veggie.

Served with choice of Injera or Rice

Gursha Combination Platters



Mini Combo \$16

Your one meat choice of Beef or Chicken tibs and choice of two veggies.
served with choice of Injera or Rice
(Lamb substitution +\$2.99)

Half and Half Combo \$37

A sample of Beef tibs, Chicken tibs, Lamb tibs, and your Choice of three veggies.
Good for 2 guests.
Served with choice of Injera or Rice



Delish Meat Combo \$17

Comes with Beef tibs, Chicken tibs and your choice of one veggie.
Served with choice of Injera or Rice
Lamb substitution +\$2.99

Super Meat Combo \$54

Chicken tibs, Beef tibs, Lamb tibs, Doro wot, with chef's selection of 4 vegetarian dishes. comes with Injera. **Good for 3 guests.**

Tour of Ethiopia \$76

A mix of our greatest hits: Beef, Lamb, chicken Doro wot, Fish Goulash, Cottage cheese, Salad, and veggie combo. comes with injera.
Serves up to 4-5 guests.

Non-Alcoholic Beverages

Ethiopian Coffee \$3.90

Organic Ethiopian coffee Flavorful with a special mixture of spices. (ask for refill)



Spiced Hot Tea \$3.25

A traditional Ethiopian black tea, flavored with mixture of cinnamon, cardamom and cloves.

Spiced Iced Tea \$3.50

Ethiopian style black tea, flavored and chilled in a mixture of cinnamon, cardamom, and cloves.



Fresh Mango \$4.50

Delcious Fresh Crushed mango non-alcoholic juice made by hand daily.

Sorrel Hibiscus Tea \$4.50

Delicious Ethiopian style hibiscus tea, flavored with ginger, cinnamon, sweet, and non caffeinated. (served cold).



spark water \$4.00

Lemonade \$3.99

Sodas \$2.00

Sprite, Coke, Diet coke, Pepsi, Dr-peper

Juice \$3.50

Apple, Cranberry, Orange

Ginger Beer: \$5.00

Root Beer: \$3.00

Beer and Wine Menu

House Honey wine

Unique drink of Ethiopia has been produced from honey and a form of hops.

Glass: \$7

Half Craft: \$15

Full craft: \$25



Imported Honey Wine

Imported from Ethiopia and bottled domestically, this bright honey blend is crisp and light with all the notes of summer.

Glass: \$8

Bottel : \$27

Ethiopian Imported Lagers \$5

Ask your server for seasonal availability.

Domestic Beer \$4.50

Heineken, Corona Extra, Guinness, Bud light

House Red wine

Cabernet sauvignon
Pinot noir, Merlot,
Stella Rosa Red.

Glass: \$8

Bottle: \$25

House White Wine

Chardonnay,
Sauvignon blanc,
Moscato D'Asti

Glass: \$8

Bottle: \$25