

Welcome to the Ethiopian Diamond Restaurant

The First Ethiopian Restaurant in Edgewater

Serving you since August 1996

Introduction to Ethiopian Dining

Dining in Ethiopia is characterized by the ritual breaking of injera and eating from the same plate, signifying the bonds of loyalty and friendship. These bonds are often demonstrated in the form of gursha – that is the placing of food in the mouth of another diner from one's own hand.

Injera, the traditional Ethiopian bread, is part of every entree. It is pancake-like bread on which the various stew dishes are served. The traditional way of eating it is with your fingers, which in itself is a delicate art. A bite sized piece of the injera is broken off to pick up a mouth full of the chosen dish.*

Ethiopian dishes are characterized by the variety of spices from which they get their exotic taste. Watt is a stew that comes in the form of beef, lamb, chicken, fish and vegetables. These range from hot and spicy watt to very mild. The mildly seasoned watt is called Alichä.

Vegetarian dishes are also very popular in Ethiopian cuisine especially during Lent, the fifty-five days before Easter. Ethiopian Orthodox Christians are prohibited from eating meat and meat by-products during Lent and most Wednesdays and Fridays. The variety of watt and alichä made of lentil, peas and other vegetables are just as popular and tasty as those containing meat.

Here at Ethiopian Diamond Restaurant, our injera is made from self-rising wheat flour and teff flour (Teff is a grain native to Ethiopia). Our mothers and grandmothers never used baking powder, baking soda or processed yeast in making injera. At Ethiopian Diamond we strictly follow this old tradition.

At Ethiopian Diamond Restaurant all dishes are free from artificial coloring, artificial flavoring and artificial preservatives. We use vegetable oil in all vegetarian dishes, No butter, no eggs, no milk, no honey!

*Silverware available upon request

*18% Gratuity added for parties of 6 or more

*A corkage fee of \$5.00 per bottle will be added for BYOB

*Kitchen and dining room service end 15 minutes prior to closing time

Appetizers

SAMBUSA

Thin dough shells stuffed with minced meat or vegetables.
(Two pieces per order).

A1	BEEF SAMBUSA	4.25
A2	CHICKEN SAMBUSA	4.25
A3	WHOLE LENTIL SAMBUSA	3.50
A4	SPINACH SAMBUSA	3.50
A5	POTATO AND CARROT SAMBUSA	3.50

Appetizer Combinations

Pick any two (A1-A5)	4.25
One of each vegetarian (A3, A4, A5)	4.25
One of each (A1, A2, A3, A4 & A5)	7.25

Salads

Portions are large enough to share.

S1	DIAMOND SALAD	7.25
	Romaine lettuce, fresh tomatoes, red cabbage, carrots and cucumbers. Served with house dressing.	
S2	DIAMOND ROYAL SALAD	10.25
	Diamond Salad with grilled chicken breast meat cubes.	
S3	YEMISIR AZIFA	6.50
	Cooked whole lentils mixed with chopped onions and green peppers, seasoned with a touch of garlic, white pepper and lemon.	
S4	BEET SALAD	7.25
	Cooked beets and carrots mixed with fresh tomatoes, onion and green pepper. Served with a lemon-based house dressing.	

Beef

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| 01 | KAY WATT (SPICY)
Lean beef meat cubes cooked in a spicy home made “Diamond Sauce.” | 14.00 |
| 02 | YESIGA ALICHA
Lean beef meat cubes cooked in a mild sauce of onions, garlic and ginger. | 13.00 |
| 03 | KITFO (Ethiopian Steak Tartar)
Fresh minced lean beef with a touch of seasoned butter and “Mitmitta” (dried ground chili pepper and spices). Served rare, medium or well done. | 12.75 |
| 04 | KITFO AND GARLIC
Same as above but with garlic. | 13.25 |
| 05 | KITFO NA GOMEN
Kitfo mixed with Gomen (collard greens) and homemade cheese. | 13.50 |
| 06 | TIBS
Meat cubes marinated in fresh garlic, sautéed with green peppers and onions. | 13.00 |
| 07 | TIBS WATT (SPICY)
Tibs simmered in a spicy sauce. | 14.25 |
| 08 | TIBS ALICHA
Tibs simmered in a mild sauce. | 14.00 |
| 09 | ZILZIL TIBS
Tender lean beef strips marinated in fresh garlic, sautéed with green peppers and onions. | 14.00 |
| 10 | GORED GORED (SPICY)
Morsels of choice lean beef tossed in a homemade chili sauce and seasoned butter. Served rare.
(An Ethiopian Traditional Delight). | 13.50 |
| 11 | OKRA MEAT (SPICY)
Cooked okra in Kay Watt. | 13.50 |

Chicken

- 12 **DORO WATT (SPICY)** 13.50
Tender chicken legs marinated in lemon juice and ginger, cooked in a homemade spicy sauce. Served Ethiopian Style with a hard boiled egg.
- 13 **DORO TIBS** 13.50
Chicken breast meat cubes marinated in fresh lemon juice and garlic, sautéed with onions and green pepper.
- 14 **DORO TIBS WATT (SPICY)** 14.50
Doro Tibs simmered in a spicy sauce.
- 15 **DORO TIBS ALICHA** 14.00
Doro Tibs simmered in a mild sauce.

Lamb

- 16 **YEBEG WATT (SPICY)** 14.50
Lamb meat (bone-in) cooked in a spicy sauce.
- 17 **YEBEG ALICHA** 13.50
Lamb meat (bone-in) cooked to tenderness in a mild and distinctly flavored onion, garlic, ginger and basil sauce.
- 18 **YEBEG TIBS** 15.75
Lamb meat cubes marinated in garlic and fresh ground rosemary sautéed with green pepper and onions.
- 19 **YEBEG TIBS WATT (SPICY)** 14.75
Yebeg Tibs simmered in a spicy sauce.
- 20 **YEBEG TIBS ALICHA** 14.75
Yebeg Tibs simmered in a mild sauce.

Meat Combinations

- 21 **TIBS QUOSTA** 14.75
Sautéed meat mixed with Quosta (34). Choice of chicken, beef or lamb.
- 22 **TIBS COMBO 1** 16.50
A mixture of chicken, lamb and beef (zilzil) sautéed together with green pepper and onion.
- 23 **TIBS COMBO 2** 17.25
A mixture of shrimp, chicken and beef sautéed together with green pepper and onion.

Sea Food

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| 24 | SHRIMP WATT (SPICY) | 15.50 |
| | Shrimp simmered in a spicy homemade sauce, onions and green pepper. | |
| 25 | SHRIMP ALICHA | 15.25 |
| | Shrimp simmered in a mild homemade sauce, onions and green peppers | |
| 26 | SHRIMP TIBS | 14.75 |
| | Shrimp marinated in lemon juice and garlic sautéed with onions, green pepper and fresh tomatoes. | |
| 27 | ASSA WATT (SPICY) | 15.50 |
| | Tilapia fish cooked in a spicy home made sauce. | |
| 28 | ASSA TIBS | 15.25 |
| | Tilapia marinated in fresh lemon juice and garlic, sautéed with onions and green peppers. | |
| 28A | ASSA SPECIAL | 16.50 |
| | Whole tilapia fish marinated with fresh lemon and house spices, served with your choice of two vegetables and salad. | |

Side Portions

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| 29 | SHIMBRA ASSA (Chick Pea Fish) | 5.00 |
| 30 | YEMISIR WATT (SPICY) | 4.00 |
| 31 | KIK ALICHA | 3.50 |
| 33 | GOMEN | 3.50 |
| 34 | QUOSTA | 3.50 |
| 35 | TIKEL GOMEN | 3.50 |
| 36 | YATKILT WATT | 4.00 |
| 37 | DINICH ALICHA | 3.50 |
| 38 | OKRA QUOSTA | 4.00 |

Vegetarian

All Vegetarian dishes are cooked in vegetable oil and contain no eggs, butter, milk or honey!

- 29 **SHIMBRA ASSA (Chick Pea Fish/SPICY)** 13.50
A unique vegetarian food prepared from chick pea dough cooked to look like a fish watt (stew).
Ethiopian Diamond is proud to introduce this authentic vegetarian dish to Chicago.
- 30 **YEMISIR WATT (Spicy)** 11.25
Red lentils simmered with onions in a spicy homemade sauce.
- 31 **KIK ALICHA** 10.25
Split peas cooked in a mild sauce of onion, garlic and ginger.
- 32 **SHIRO** 12.00
Seasoned chick pea flour cooked in a mild sauce.
- 33 **GOMEN** 11.25
Chopped collard greens simmered in a mild sauce of onions and fresh garlic.
- 34 **QUOSTA** 11.25
Chopped spinach simmered in a mild sauce of onions and fresh garlic.
- 35 **TIKEL GOMEN** 11.25
Sliced cabbage and carrots cooked in a mild sauce.
- 36 **YATKILT WATT** 11.75
String beans, carrots and potatoes cooked in a mild sauce of onions, garlic, ginger and Ethiopian spices.
- 37 **DINICH ALICHA** 10.25
Potato cubes and carrots cooked in a mild sauce of onions, garlic, ginger and Ethiopian spices.
- 38 **OKRA QUOSTA** 12.25
Okra and chopped spinach simmered in a mild sauce of onions and fresh garlic.
- 39 **VEGGIE COMBO** 13.00
Choose any three from 30, 31, 33, 34, 35, 36, 37.
- 40 **TOFU TIBS** 12.50
Grilled tofu served with sauteed green pepper, tomato and onion in a mild exotic spice sauce.
- 41 **DUBA WATT (Spicy)** 11.75
Pumpkin simmered with onions in a spicy homemade sauce.

Taste of Ethiopia

	One Person	Two People
MEAT		
E1 Kay Watt (01), Doro Watt (12), Yebeg Alich (17), Quosta (34)	17.25	33.00
E2 Yesiga Alich (02), Doro Watt (12), Yebeg Watt (16), Yemisir Watt (30), Quosta (34)	18.75	35.00
VEGETARIAN		
E3 Shimbira Assa (29), Yemisir Watt (30), Kik Alich (31), Gomen (33), Tikel Gomen (35) Dinich Alich (37)	16.75	31.00
TIBS SAMPLER	18.75	35.00
E4 A combination of Zilzil Tibs (09), Doro Tibs (13), Yebeg Tibs (18), Gomen (33), Quosta (34) and Tikel Gomen (35)		

Tour of Ethiopia

	One Person	Two People
	19.50	39.00
SAMBUSA APPETIZER (Choice of two per person) Beef, chicken, lentil, spinach or potato and carrot		
DIAMOND SALAD		
ENTREE (Choice of one per person) DORO TIBS WATT or ALICHA (14/15) TIBS WATT or ALICHA (07/08) YEBEG TIBS WATT or ALICHA (19/20) TIBS - CHOICE OF BEEF, LAMB or CHICKEN (06/18/13)		
SIDES (Choice of one per person) YEMISIR WATT (SPICY/30), KIK ALICHA (31), GOMEN (33), QUOSTA (34) or DINICH ALICHA (37)		

Dessert

DESTAYE (My Happiness)	5.25
Thin dough shells stuffed with dried red and white raisins, pistachios, split almonds, shredded coconut and cardamom powder.	
SAMBROSA SELIT	5.25
Tropical seedless dates baked in a pastry crust.	
HOUSE SPECIAL	4.75
French vanilla ice cream served on fried pastry triangle with chocolate sauce.	
CHOCOLATE DIAMOND	4.50
Chocolate fudge filled cake served on fried pastry triangles with chocolate sauce. Add french vanilla ice cream for only \$1.00	

Beverages

SOFT DRINKS

Coke, Diet Coke, Sprite, Ginger Ale	2.00
Orange Juice or Cranberry Juice	2.75
Mango Drink	3.50
Perrier, Club Soda, Tonic Water	2.75
Iced Tea	2.00

HOT BEVERAGES

Pot of Ethiopian Tea	2.50 per person
Pot of Ethiopian Coffee	Sm. 6.00 Lg. 10.00

AFRICAN BEER & FULL BAR ARE AVAILABLE

A corkage fee of \$5.00 per bottle will be added for BYOB

Red Wines

EL PORTILLO MERLOT, Mendoza, Argentina 21.00
A nose featuring aromas of cherries, blackberries and other juicy red fruits. Concentrated fruit flavors are revealed in the mouth, as are soft tannins and a deliciously long finish.

INDABA SHIRAZ, Western Cape, South Africa 6.00 Glass/22.00 Bottle
This fresh, juicy Shiraz flaunts lively flavors of ripe mulberry, black cherry, and dark chocolate, with hints of white pepper, earth, and spice on the finish. It makes a perfect partner for complex rich meat dishes.

ALICE MERLOT, Australia 5.00/187ml
Smoky blueberry, currant aromas with flavors of ripe plum and cherry. The wine is medium-bodied with a smooth finish.

SANTA ISABEL MALBEC, Argentina 25.00
This superb Malbec is deep dark violet in colour and offers powerful aromas of blackstone fruit and notes of chocolate. Blackberry and black currant flavours with a touch of sweet spice lead into a long lingering finish with ripe velvety tannins.

TILIA CABERNET SAUVIGNON, Mendoza, Argentina 6.00 Glass/22.00 Bottle
The nose offers ripe red fruit aromas, sweet spice and a touch of tobacco which all gives way to a palate full of red currant and cassis fruit along with layers of cedar and espresso bean. This wine is a wonderful balance of power and elegance.

ALICE CABERNET SAUVIGNON, Australia 5.00/187ml
Big, rich and powerful with a hint of green mint on the nose.

White Wines

ROMANTIC RIESLING, Mosel, Germany 15.00
Full of fine peach and citrus aromas. Refreshing balance of fruit and acidity, with a soft finish of mangos and ripe melon.

ZENATO PINOT GRIGIO, Venetie, Italy 6.00 Glass/22.00 Bottle
Lemon-green in color with lovely aromas of citrus, white peach and green apples. Refreshing and soft with a smooth, dry finish.

RENWOOD VIOGNIER, Lodi, California 23.00
Aromas of grapefruit, mineral scents and jasmine. On the palate the wine is crisp, with a medium texture and flavors of melon, lemon zest, and apricots.

ALICE CHARDONNAY, Australia 5.00/187ml
Delicate green apple and roasted nut aromas with tropical fruit, pear and citrus flavors. The finish is crisp, clean and refreshing.

Honey Wine

GLASS 5.00

BERELA (traditional Ethiopian glass, approx. 1.5 glasses) 7.00

CARAFE (approx. 5.5 glasses) 22.00

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Beer

MILLER LITE - MILLER GENUINE DRAFT	3.50
SAM ADAMS - GUINNESS - FAT TIRE - HIENEKEN BLUE MOON - BECKS - CORONA	4.00
ST. GEORGE (Ethiopia) - META (Ethiopia) - DASHEN (Ethiopia) BEDELE (Ethiopia) - XINGU (Brazil)	4.50
TUSKAR (Kenya)	5.00
BEDELE (16 oz.)	6.00

Specialty Drinks

DIAMOND MOJITO Light Rum, club soda, lime juice, mint leaf mixed with cane sugar	10.00
DIAMOND MAITAI Light Rum, dark rum, triple sec, curacao liquor and sweet-n-sour mix	10.00
DIAMOND MELON BALL Vodka, Midori topped with orange juice	10.00
PERFECT DIAMOND MARGARITA Tequila, triple sec, sweet-n-sour mix and a splash of lime	10.00
DIAMOND DROP MARTINI Vodka, triple sec, lemon juice rimmed with fresh sugar	10.00
DIRTY DIAMOND MARTINI Gin, dry vermouth and olive juice	10.00
DIAMOND MARTINI Light rum, triple sec, mango juice, cranberry juice and a touch of lime	10.00
COSMOPOLITAN Vodka, triple sec, cranberry juice and a touch of lime	10.00
LONG ISLAND ICED TEA Vodka, gin, light rum, tequila, triple sec, sweet-n-sour and a splash of Coke	10.00
DIAMOND BLOODY MARY Your choice of vodka with our delicious blend of Bloody Mary mix	10.00

Liquor

TOP SHELF Hennessey, Courvoisier, Remy Martin VSOP, Chivas Regal, Black Label, Patron	9.00
VODKA Kettle One, Absolut, Grey Goose, 3 Olive	7.00
GIN Tanqueray, Bombay Sapphire, Beefeaters	7.00
RUM Bacardi Gold, Bacardi White, Captain Morgan	7.00
WHISKEY Dewars, Makers Mark, Jameson	7.00