

## Vegetarian

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

- 29 **SHIMBRA ASSA (Chick Pea Fish)** 12.25  
A unique vegetarian food prepared from chick pea dough cooked to look like a fish watt (stew/SPICY). Ethiopian Diamond is proud to introduce this authentic vegetarian dish to Chicago.
- 30 **YEMISIR WATT (SPICY)** 10.25  
Red lentils simmered with onion in a spicy homemade sauce.
- 31 **KIK ALICHA** 10.25  
Split peas cooked in a mild sauce of onion, garlic and ginger.
- 32 **SHIRO** 11.00  
Seasoned chick pea flour cooked in a mild sauce.
- 33 **GOMEN** 10.25  
Chopped collard greens simmered in a mild sauce of onions and fresh garlic.
- 34 **QUOSTA** 10.25  
Chopped spinach simmered in a mild sauce of onions and fresh garlic.
- 35 **TIKEL GOMEN** 10.25  
Sliced cabbage and carrots cooked in a mild sauce.
- 36 **YATKILT WATT** 10.75  
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** 11.25  
Okra and chopped spinach simmered in a mild sauce of onions and fresh garlic.
- 39 **VEGGIE COMBO** 12.00  
Choose any three from 30, 31, 33, 34, 35, 36, 37

## Side Portions

- 29 SHIMBRA ASSA (Chick Pea Fish) 4.00  
30 YEMISIR WATT (SPICY) 3.00  
31 KIK ALICHA 3.00  
33 GOMEN 3.00  
34 QUOSTA 3.00  
35 TIKEL GOMEN 3.00  
36 YATKILT WATT 3.75  
37 DINICH ALICHA 3.00  
38 OKRA QUOSTA 3.75  
ADDITIONAL INJERA (1) .75

## Taste of Ethiopia

SERVED WITH SAMBUSA APPETIZER

### MEAT

E1 Kay Watt (01), Doro Watt (12),  
Yebeq Alicha (17), Quosta (34)  
\*For One 17.25 / \*For Two 33.00

E2 Yesiga Alicha (02), Doro Watt (12),  
Yebeq Watt (16), Yemisir Watt (30), Quosta (34)  
\*For One 18.25 / \*For Two 34.00

### VEGETARIAN

E3 Shimbra Assa (29), Yemisir Watt (30),  
Kik Alicha (31), Gomen (33), Tikel Gomen (35),  
Dinich Alicha (37)  
\*For One 16.25 / \*For Two 30.00

### TIBS SAMPLER

E4 A mixture of Zilzil Tibs (09), Doro Tibs (13) &  
Yebeq Tibs (18) sautéed together, plus Gomen (33),  
Quosta (34) and Tikel Gomen (35)  
\*For One 18.25 / \*For Two 34.00

## Tour of Ethiopia

SERVED WITH SAMBUSA APPETIZER

\*For One Pick 2 / \*For Two Pick 4

### DIAMOND SALAD

### ENTREE

\*For One Pick 1 / \*For Two Pick 2

DORO TIBS WATT or ALICHA #14/#15  
KAY TIBS WATT or ALICHA #07/#08  
YEBEG TIBS WATT or ALICHA #19/#20  
TIBS- CHOICE OF BEEF, LAMB or  
CHICKEN #06/#18/#13

### SIDES

\*Pick 2 for either option

YEMISIR WATT (SPICY) #30  
KIK ALICHA #31  
GOMEN #33  
QUOSTA #34  
DINICH ALICHA #37  
\*For One 19.00 / \*For Two 38.00

## Sea Food

- 24 **SHRIMP WATT (SPICY)** 14.50  
Shrimp simmered in a spicy homemade sauce, with onions and green pepper.
- 25 **SHRIMP ALICHA** 14.25  
Shrimp simmered in a mild homemade sauce, with onions and green peppers.
- 26 **SHRIMP TIBS** 14.25  
Shrimp marinated in fresh lemon juice and garlic sautéed with onions, green pepper and fresh tomatoes.
- 27 **ASSA WATT (SPICY)** 14.50  
Tilapia fish cooked in a spicy homemade sauce.
- 28 **ASSA TIBS** 14.25  
Tilapia marinated in fresh lemon juice and garlic, sautéed with onions and green peppers.

FEATURED ON CHECK PLEASE  
"Comfortable atmosphere & consistent, delicious food."

ZAGAT RATED 03-08  
EXCELLENT

SHERMAN KAPLAN, WBBM  
Radio 780 AM, 17.5/20

YELP REVIEWS  
Average 4 stars

CITY SEARCH REVIEWS  
Average 5 stars

ACCOLADES GIVEN BY  
Chicago Tribune, Sun Times & ABC 7 News

WINNER OF  
Best African Restaurant  
Best Vegetarian Food  
Best Ethnic Restaurant  
Best Community Service

howard

### Delivery Area

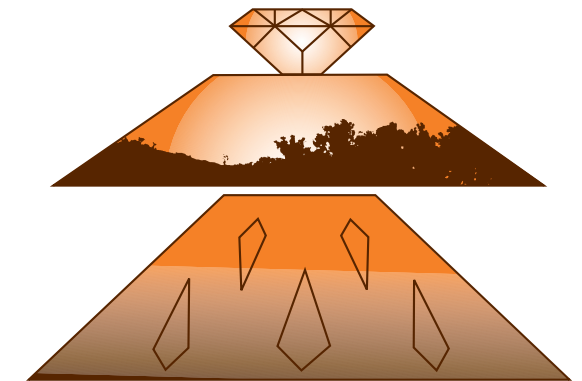
howard to montrose / damen to lakeshore

\$2.00 delivery charge  
\$10.00 minimum order  
visa / mastercard / amex  
no checks please

DISHES AND PRICES SUBJECT  
TO CHANGE WITHOUT NOTICE

montrose

## ETHIOPIAN DIAMOND



RESTAURANT & BAR

NOW DELIVERING!

6120 North Broadway

773.338.6100

www.EthiopianDiamondCuisine.com

Sunday-Thursdays 11:30 am - 10:00 pm

Friday-Saturday 11:30 am - 11:00 pm

(please note: kitchen & dining room service  
end 15 minutes prior to closing time)

# 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 Alichia.

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 alichia 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!

## Appetizer

SAMBUSA are thin dough shells stuffed with minced meat or vegetables (two pieces per order)

- A1 BEEF SAMBUSA 3.75
- A2 CHICKEN SAMBUSA 3.75
- A3 WHOLE LENTIL SAMBUSA 3.00
- A4 SPINACH SAMBUSA 3.00
- A5 POTATO & CARROT SAMBUSA 3.00

## Appetizer Combinations

- Pick any two (A1-A5) 3.75
- One of each vegetarian (A3, A4, A5) 4.00
- One of each (A1, A2, A3, A4 & A5) 6.50

## Salads

Portions are large enough to share

- S1 DIAMOND SALAD 6.50  
Romaine lettuce, fresh tomatoes, red cabbage, carrots and cucumbers. Served with house dressing.
- S2 DIAMOND ROYAL SALAD 9.00  
Diamond Salad with grilled chicken breast meat cubes.
- S3 YEMISIR AZIFA 6.00  
Cooked whole lentils mixed with chopped onions and green peppers, seasoned with a touch of garlic, white pepper and lemon.

## Beef

- 01 KAY WATT (SPICY) 13.00  
Lean beef cubes cooked in a spicy homemade "Diamond Sauce."
- 02 YESIGA ALICHA 13.00  
Lean beef meat cubes cooked in a mild sauce of onions, garlic and ginger.
- 03 KITFO (ETHIOPIAN TARTAR) 12.00  
Fresh minced lean seasoned beef, vegetable oil, a touch of seasoned butter and "Mitmitta" (dried ground chili pepper and spices). Served rare, medium or well done.
- 04 KITFO AND GARLIC 12.50  
Same as above but with garlic.
- 05 KITFO NA GOMEN 13.00  
Kitfo mixed with Gomen (collard greens) and homemade cheese.
- 06 TIBS 13.00  
Meat cubes marinated in fresh garlic, sautéed with green peppers and onions.
- 07 TIBS WATT (SPICY) 13.75  
Tibs simmered in a spicy sauce.
- 08 TIBS ALICHA 13.50  
Tibs simmered in a mild sauce.
- 09 ZILZIL TIBS 13.25  
Tender lean beef strips marinated in fresh garlic, sautéed with green peppers and onions.
- 10 GORED GORED (SPICY) 13.00  
Morsels of choice lean beef tossed in a homemade spicy chili sauce and seasoned butter. Served rare only. (An Ethiopian Traditional Delight.)
- 11 OKRA MEAT (SPICY) 13.50  
Cooked okra in Kay Watt.

## Chicken

- 12 DORO WATT (SPICY) 12.00  
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 12.50  
Chicken breast meat cubes marinated in fresh lemon juice and garlic, sautéed with onions and green pepper.
- 14 DORO TIBS WATT (SPICY) 13.50  
Doro Tibs simmered in a spicy sauce.
- 15 DORO TIBS ALICHA 13.50  
Doro Tibs simmered in a mild sauce.

## Lamb

- 16 YEBEG WATT (SPICY) 13.50  
Lamb meat (bone-in) cooked in a spicy sauce
- 17 YEBEG ALICHA 13.00  
Lamb meat (bone-in) cooked to tenderness in a mild and distinctly flavored onion, garlic, ginger and basil sauce.
- 18 YEBEG TIBS 14.50  
Lamb meat cubes marinated in garlic, sautéed with green pepper and onion.
- 19 YEBEG TIBS WATT (SPICY) 14.00  
Yebeg Tibs simmered in a spicy sauce.
- 20 YEBEG TIBS ALICHA 14.00  
Yebeg Tibs simmered in a mild sauce.

## Meat Combinations

- 21 TIBS QUOSTA 14.00  
Sautéed meat mixed with Quosta (34)  
Choice of chicken, beef or lamb.
- 22 TIBS COMBO 1 15.50  
A mixture of chicken, lamb and beef sautéed together with green pepper and onion.
- 23 TIBS COMBO 2 16.00  
A mixture of shrimp, chicken and beef sautéed together with green pepper and onion.