



DUKEM RESTAURANT

Authentic Ethiopian Cuisine

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dukem.ca

Dukem Restaurant (pronounced DOOK-em) is named after a small city found south of Addis Ababa, Ethiopia's capital. The name Dukem brings with it a familiarity of the best Tire Siga (fresh raw meat), a delicacy in Ethiopia. It is also reminiscent of holiday weekend travels. Most families and friends stop by Dukem on the way back to Addis Ababa when they go to the resort areas of Nazareth, Sodere, Langano and Awasa.

It is with this tradition of Dukem city as a rest stop that Dukem Restaurant had been founded in Toronto. For most Ethiopians, when they eat at Dukem Restaurant, they feel like they are back home in Ethiopia.

They often see old friends and catch up with family separated by a busy North American way of life.

Dukem provides a comforting familiar atmosphere for all who come to enjoy our traditional food.

We're grateful for your visit to our restaurant and consider you a valued guest. Relax, restore, and recall fond memories as we do our best to make you feel at home. **Make Dukem Restaurant your destination for fine Ethiopian Cuisine in Greek Town, on the Danforth, near Donlands Avenue.**

APPETIZERS

1 Dukem Salad _____ \$6.00

Dukem Special salad with tomato, onion, red cabbage with our secret Dukem style dressing

2 Yetimatim Fit- Fit _____ \$4.99

Tomato chopped and prepared in a salad style with green peppers, oil, vinegar and injera pieces

3 Shero Fit- Fi _____ \$4.99

Injera mixed with dried pea flour (served cold)

4 Soup _____ \$5.99

Vegetarian lentil served with injera

LAMB

1 Lamb Wot _____ \$10.00

Freshly made lamb stew served with injera

2 Alichu Fit-Fit _____ \$12.00

Pieces of lamb meat and lamb bones in mild sauce mixed with injera

3 Dulet _____ \$12.00

Carefully cleaned lamb tripe and liver mixed with lean red meat, diced onion, garlic, jalapeno and Ethiopian butter

4 Regular Tibs _____ \$13.00

Cubed tender lamb sautéed with onion, rosemary, tomato jalapeno pepper, served with salad and spicy awaze sauce

5 Dukem Special Tibs _____ \$14.00

Cubed tender lamb marinated with our secret sauce, sautéed onion, rosemary, tomato, jalapeno, touch of fresh garlic

6 Awaze Tibs _____ \$13.00

Cubed tender lamb marinated and cooked with tomato, jalapeno, garlic and berbere sauce

7 Dukem Misto _____ \$14.00

Combination of Lamb Wot, Alichu Fit-Fit and Menchet Abesh served with a side salad

POULTRY

1 Doro Wot(Chicken Stew) _____ \$12.00

Tender chicken leg or thigh marinated in lemon, sautéed in seasoned butter and stewed in red pepper sauce, flavored with onions, garlic root and a pinch of cardamom

BEEF

1 Gored Gored _____ \$14.00

Chunks of beef mixed with home made sauce, diced onion, jalapeno and our home made herbal butter

2 Dukem Kitfo _____ \$12.00

Minced beef seasoned with our herbal butter and mitmita

3 Kitfo Dullet _____ \$12.00

Herbal butter, onion, jalapeno pepper, cardamom, mitmita, homemade cottage cheese

4 Regular Tibs _____ \$11.00

Cubed tender beef sautéed with onion, rosemary, tomato, jalapeno pepper, served with salad and spicy awaze sauce on the side.

5 Awaze Tibs _____ \$12.00

Cubed tender beef marinated and cooked with tomato, jalapeno, garlic and berbere sauce

6 Dukem Cornise _____ \$14.00

Lamb keywot fit-fit with beef and cottage cheese served on top of kinche (shredded wheat)

7 Zilzil Tibs _____ \$14.00

Pan fried tender strings of beef cooked with awaze, onion, green peppers (with injera)

8 Bozena Shiro _____ \$12.00

Highly-seasoned chick pea (powder) in berbere sauce mixed with cubes of beef

9 Quanta Ferfer _____ \$12.00

Strips of sun-dried beef sautéed with onion, garlic and spices served with injera.

VEGETARIAN

- 1 Shuro Wat** _____ \$10.00
Highly-seasoned chick peas in berbere sauce garlic (spicy)
- 2 Tikil Gomen** _____ \$8.00
Cabbage, carrots, potatoes, cooked in turmeric sauce
- 3 Gomen Wot** _____ \$8.00
Kale or collard greens in mild sauce
- 4 Yekik Alichah** _____ \$8.00
Yellow split pea in mild turmeric sauce
- 5 Yemiser Wot** _____ \$8.00
Lentils simmered in Dukem's own spicy hot berbere sauce
- 6 Keyser and Dinitch** _____ \$8.00
Beet and potato cooked in turmeric sauce
- 7 Misir Alichah** _____ \$8.00
Whole lentil stew in mild sauce
- 8 Dukem Vegetarian Combo** _____ \$12.00
Gomen (boiled collard greens sautéed with red onions),
Yatakilt Wot (carrots, potatoes, cabbage), Yemsir Wot
(lentils with garlic, ginger, onion sauce) Yekik Alichah
(yellow split peas) Beets and Potato and side Salad,
Misir Alichah (whole lentil stew).

COMBINATION

- 1 Tibs with vegetables** _____ \$18.00
- 2 Doro with vegetables** _____ \$18.00
- 3 Doro, Lamb Wot and
Alichah Wot with vegetables** _____ \$20.00
- 4 Kitfo, Tibs with vegetables** _____ \$20.00
- 5 Special Meat Combo: lamb,
beef tibs and kitfo and chicken** _____ \$25.00

DESSERT

- Tiramisu _____ \$4.99
- Baklava _____ \$4.99
- Vanilla Ice Cream _____ \$3.99

DRINKS

- Soft Drinks _____ \$2.00
- Bottle Water _____ \$2.00
- Perrier Water _____ \$2.50
- Milk _____ \$2.00
- Ice tea _____ \$2.00
- Apple Juice _____ \$2.50
- Mango Juice _____ \$3.00
- Guava Juice _____ \$3.00
- Cranberry Juice _____ \$3.00
- Mango with Cranberry _____ \$3.00

HOT BEVERAGES

- Spicy Hot Tea _____ \$2.00
- Regular Tea _____ \$2.00
- Coffee _____ \$2.00
- Espresso _____ \$2.50
- Cappuccino _____ \$3.00
- Café Latte _____ \$3.00
- Macchiato _____ \$2.50
- Hot Chocolate _____ \$2.00

Traditional Ethiopian Coffee Ceremony _____ \$10.00

The Ethiopian Coffee Ceremony is one of the most enjoyable events you can attend at an Ethiopian Restaurant. Coffee had its beginnings in Ethiopia, being cultivated as early as the 9th century. The Ethiopian region named Kaffa, is the source of the world's "coffee," a direct reference to this coffee growing region. During the coffee ceremony the coffee is taken through its full life cycle of preparation in front of you. Done in a social and friendly manner, the smell of freshly roasted coffee beans and fragrant incense fills the air — it's a treat for all your senses.