



MORRISTOWN RESTAURANT WEEK



An Afro-European fusion that blends the recipes made famous by the South Street Creamery with the traditional, East African recipes of Eritrean cuisine
(**V = Vegan, VG = Vegetarian, GF = Gluten-Free**)

TEFF INJERA ROLLS

Katenya (VG, GF) \$14

Toasted injera rolled in our homemade spiced butter of t'esmi and berbere seasoning

Lentil Birsen (V, VG, GF) \$14

Toasted injera rolled with red split lentil spread of onions, tomatoes and homemade berbere seasoning

Chickpea Shiro (V, VG, GF) \$14

Toasted injera rolled with a spread of roasted chickpeas blended with onions, tomatoes, jalapeno, and olive oil

TRADITIONAL PIZZAS

Mushroom Kantisha (VG) \$20

Mushrooms, onions, tomatoes, bell peppers, mozzarella cheese

Eggplant Melanzane (VG) \$20

Roasted eggplants and tomatoes, onions, pepper, mozzarella cheese

Tuna Tsebhi \$20

Tuna, onions, tomatoes, bell peppers, mozzarella cheese, berbere seasoning

Chicken Qulwa \$20

Chicken, onions, tomatoes, bell peppers, mozzarella, berbere seasoning

QUICK BITES

Mac & Cheese (VG) \$14

Cheddar and cream slow cooked with macaroni pasta and dusted with berbere seasoning

Eritrean Grilled Cheese (VG) \$14

American cheese grilled between pieces of our homemade Eritrean sweet bread of Himbasha

Lentil Sambusa (V, VG) \$14

A homemade blend of lentils, onion, pepper, jalapeño, and parsley wrapped in pastry dough

STUFFED FOCACCIA

Chicken Pesto Triangle \$17

House roasted chicken, parmesan, berbere, and homemade pesto baked into a loaf of our homemade focaccia

Ham & Swiss Triangle \$17

Ham and swiss cheese layered with a berbere honey mustard glaze, baked into a loaf of our homemade focaccia

3 Cheese Triangle (VG) \$17

Mozzarella, cheddar, and swiss cheese with roasted tomatoes, basil, and berbere all baked into a loaf of our homemade focaccia

