

Appetizers

Beef Sambussa (\$1.99)

Thin Shells hand-Wrapped and stuffed with a blend of minced beef, peppers and herbs.

Vegetable Sambussa (\$1.99)

Thin Shells hand-wrapped and stuffed with a Combination of lentils, onions, peppers and herbs.

House Salad (\$4.99)

Crisp green lettuce topped with green pepper, tomato and onion in an authentic house dressing.

Main Dishes Vegetarian

Fosolia (\$7.50)

String beans lightly spiced with carrots and potatoes.

Yemisir Wot (\$6.50)

Pureed split red lentils simmered in Blue Nile's own spicy, hot berbere sauce.

Atakilt Wot (\$7.85)

A delicious vegetable: boiled chopped cabbage, sliced carrots, and potato chunks, simmered with onions, garlic, ginger, and vegetable oil.

Shuro Wot (\$7.00)

Roasted and powdered chick peas (Shuro), simmered in our unique, hot and spicy berbere sauce with vegetable oil.

Combination Platter (\$10.00)

Yemisir Wot, Fosolia, Atakilt Wot, Shuro Wot, and House Salad.



Main Dishes Beef

Kuanta Frefer (\$9.99)

Pieces of injer soaked in kay Watt (spicy) and dried beef.

Alicha Wot (\$8.99)

Choice lean beef Cooked in mild sauce.

Tibese Wot (\$9.99)

Hot and spicy beef stew very lean Chopped beef Simmered in a hot and thick berbere sauce and purified herbed butter, with exotic spices added.



Gomen Besiga (\$9.00)

Cooked lamb (bone in) with collar green, herbed butter, garlic, ginger, onions, and green pepper.

Combination Platter (\$11.00)**Zilzzl Tibbs** (\$10.99)

Strips of tender lean beef sautéed with home made awaze, peppers, onions and herbs.

Tibbs (\$10.99)

Succulent pieces of tender lean beef sautéed in butter and seasoned with onions, green pepper, tomato and rosemary. Served juicy or dry.

Kitffo (\$10.99)

Freshly minced, lean beef mixed with butter and mitmita. (Kitffo is traditionally served raw like steak tartar, or very rare). The butter has special herbs (Koseret) that give it a distinctive flavour.

Kitffo Dulet (\$11.99)

Freshly minced, lean beef mixed with butter and mitmita, onion, and green peppers.

Kitffo Special (\$12.99)

Served with goman (Kale) and home made cheese (Iybe).

Kurt (\$10.99)

Selected lean raw beef served with awaze and mitmita. (Ethiopian Steak tartar).

Gored-Gored (\$10.99)

Lean cubed beef simmered in a blend of red pepper and herbed butter. Gored-Gored is served raw or rare, with Awaze.



Main Dishes Lamb

Ye-beg Tibbs (\$10.99)

Succulent pieces of fresh lamb sautéed in butter and seasoned with onions, green pepper, tomato and rosemary. Served juicy or dry.

Dulet (\$9.00)

Chopped red meat, tripe and liver seasoned with herbed purified butter, spiced chili powder (Mitmita) Served raw, mild or well done.

Poultry

Ye-Doro Wot (\$10.99)

A drumstick or thigh cooked to tenderness in hot and thick red pepper onions, garlic, ginger and purified butter sauce. Served with a hard boiled egg and home made cheese.

Blue Nile Combination Platter (\$13.99)

Beverages

Soft Drinks (\$1.95)

Club Soda, Coca Cola, Ginger Ale, Orange Crush, Pepsi, Diet Coke, Diet, 7-Up, Cream Soda.

Juices and Select Drinks (\$2.25)

Cranberry, Orange, Mango, Apple, Guava, Passion fruit, Natural Spring Water (500ml), Milk.

Smoothies (\$3.95)

Banana, Mango, Strawberry, Peach, 3-Berry Blend.

Ethiopian Tea (Chai) (\$2.25)

Tea (\$1.75)

Coffee (\$2.00)

Espresso (\$2.25)

Cappuccino or Café Latte (\$2.75)

Dessert

Ice Cream (\$3.50)

(Chocolate or Vanilla)

Homemade Ice Cream (\$3.95)

Mango, Lychee or Coconut



Beer

Domestic Beer (\$3.50)

Labatt Blue, Coors Light, Budwiser, Molson Dry

Canadian Premium (\$3.85)

Sleeman's Cream Ale, Upper Canada Dark Ale

Imported (\$4.50)

Heinenken, Corona (Mexico) Becks (German)

Tej(Öï)

Tej (Ethiopian Honey Wine) 10.5% Alc.

(Berelee/Bottle)

Tej Feliter

(\$4.00/\$13.00)

White Wines

(Bottle/½ L)

Riesling(2)

(\$22.95/\$13.50)

A German Riesling with medium sweetness, hints of apple, a good Choice with most dishes

Roberts Rock(0)

(\$22.95/\$13.50)

A light South African Chenin Blanc/Chardonnay blend.

Jackson Trigg's(2)

(\$22.95/\$13.50)

An excellent light white wine.

Fetzer(1)

(\$22.95/\$13.50)

A California Fume Blanc with melon and herbal flavours

Carte Noire Cotees du Rhone

(\$22.95/\$13.50)

French wine, lemon, grapefruit aroma, crisp, green apple flavour, short clean finish.

Lindemans Bin 65(0)

(\$23.95/\$13.99)

An Australian Chardonnay with hints of citrus and slight acidity.

House White Wine by Glass

(\$5.25)

Red Wines

(Bottle/½ L)

Kressmann Sel (France)

(\$21.95/\$13.95)

Ruby red colour, bell pepper, fruit and berry flavour, light tanni, Medium fruit. (Served with spicy foods.)

Periquita(0)Cabernet Sauvignon

(\$22.95/\$13.50)

A Portuguese Muscat, light with floral tones a smooth finish.

Carte Noir Cotes du Rhone



(\$22.95/\$13.50)

(France) Cherry red colour, berry nose and flavour

Lindemans Bin 50

(\$23.95/\$13.99)

An Australian shiraz with lively fruit enhanced by subtle oak.

Fortant de France Cabernet Sauvignon

(\$23.95/\$13.99)

Black currant plum and fruit nose, with light touch of mint, Fruit carries thought in flavor with firm tannin.

Pisse dur(0)

(\$22.95/\$13.50)

A nicely balanced French wine made from ganay noir grapes, delicately fruity.

Jackson Triggs Merlot Sauvignon(1)

(\$22.95/\$13.50)

An excellent light bodied wine.

Wolf Blass Yellow Label Cabernet(1)

(\$32.95/\$18.99)

Australian wine, ripe fruit flavours, aromas of plum and berry

House Red Wine by Glass

(\$5.25)

Kids Menu

Hot Dog (\$4.99)

Served with fries.

Mocaroni Cheese (\$4.99)

Freshly minced.

Mini Chicken Burger (\$4.99)

Served with rice.

Pasta (\$4.99)

Served with meat and tomato sauce.

Chicken Naget (\$4.99)

Served with fries.

Noodles (\$4.99)

Served with Chicken and vegetable sauce.



Dessert

Ice Cream (\$3.50)

Chocolate or Vanilla

Homemade Ice Cream (\$3.95)

Mango, Lychee or Coconat