

# AXUM RESTAURANT

☆ Exquisite Ethiopian Cuisine ☆

Open Monday to Thursday from 4pm until 11pm

Friday and Saturday from 11am until 11pm

Kitchen open until 11pm

**CLOSED ON SUNDAYS**

5501 East Colfax Avenue, Denver, CO 80220

303-329-6139

Visit [axum-restaurant.com](http://axum-restaurant.com) to View, Download and Print this Menu

Breakfast, Lunch, Dinner

Take-Out

Draft Beer & Ethiopian Beer

Free Wi-Fi

Hosting of Private Functions

Catering

Enjoy Our Exquisite Food as Well as the Atmosphere and Service  
of AXUM RESTAURANT

## ☆ BREAKFAST ☆

- |   |   |       |
|---|---|-------|
| 1 | <b>Regular Foul</b> (Sudanese style)<br>Crushed and spiced fava beans, garnished with fresh onion, jalapeño pepper, fresh tomato; served with French bread                                  | 6.00  |
| 2 | <b>Special Foul</b> (Sudanese style)<br>Crushed and spiced fava beans, garnished with fresh onion, jalapeño pepper, fresh tomato, hard-boiled egg and feta cheese; served with French bread | 7.50  |
| 3 | <b>Chechebsa</b><br>Pieces of freshly baked unleavened wheat bread tossed in herbal butter and berbere; served with side yoghurt  | 8.00  |
| 4 | <b>Enkual Firfir</b><br>Scrambled eggs with tomato, onion, jalapeño pepper; served with French bread  | 6.00  |
| 5 | <b>Enkual Sandwich</b><br>Sandwich filled with fried eggs and sliced fresh tomato   | 5.00  |
| 6 | <b>Fata</b><br>A mixture of diced tomato, onion, garlic, and herbs simmered very slow with berbere, oil and water; served with French bread   | 7.00  |
| 7 | <b>Special Fata</b><br>Fata served with scrambled egg and yoghurt   | 8.00  |
| 8 | <b>Cold Shiro Fitfit</b><br>Powdered and spiced chickpeas mixed in cold water with fresh diced tomatoes, onions, jalapeño pepper and herbs  | 6.00  |
| 9 | <b>Kuwanta Firfir</b>   | 12.50 |

Combination of shredded injera with spiced homemade beef jerky  
stew; spiced with berbere

10 **Kitfo Sandwich** 11.95

Regular kitfo (see item 25) served in a French bread with. Can be  
ordered raw, medium or well done

11 **Dullet** 13.00

Carefully cleaned lamb trip and liver mixed with lean red meat, diced  
onion, garlic, jalapeño pepper, herbal butter, cardoon, and mitmita  
Can be ordered raw, medium, or well done

## ☆ APPETIZERS ☆

- |    |  |      |
|----|--|------|
| 12 | <b>Sambusa with Vegetables</b>   | 2.50 |
|    | Vegetarian pastry shell filled with sautéed whole lentils, onions and jalapeño pepper; served with sweet chili and plum sauce                                      |      |
| 13 | <b>Axum Salad</b>  | 5.00 |
|    | Axum special salad with tomato, onion, shredded carrot, pepper, and a touch of fresh garlic; served with our Axum style salad dressing topped with homemade cheese |      |
| 14 | <b>Timatim FitFit</b>  | 5.00 |
|    | Pieces of injera bread mixed with chopped fresh tomato, onion, jalapeño, and Ethiopian herbs served cold   |      |
| 15 | <b>Azifa</b>   | 3.00 |
|    | Lentil salad made out of boiled whole green lentils seasoned with horseradish, jalapeño pepper and herbs   |      |
| 16 | <b>Kategna</b>   | 3.50 |
|    | Mix of berbere, herbal butter and seasoning spread over freshly baked injera; rolled and served in a bite size   |      |

## ☆ ENTREES ☆

all entrees are served on injera with house salad

- 17 **Regular Tibs**  
Cubed tender beef or lamb sautéed with onion, rosemary, jalapeño pepper; served with spicy berbere sauce. Cooked hot, medium, or mild
- |      |       |
|------|-------|
| Beef | 11.50 |
| Lamb | 12.50 |
- 18 **Axum Special Tibs**  
Cubed tender beef or lamb marinated with our special sauce and fried with onion, rosemary, jalapeño pepper and a touch of fresh garlic; served in a sizzling pan
- |      |       |
|------|-------|
| Beef | 12.50 |
| Lamb | 13.50 |
- 19 **Lega Tibs** 12.50  
Cubed tender lamb pieces cooked medium rare with onion, jalapeño pepper, garlic and berbere sauce. Cooked hot, medium, or mild
- 20 **Awaze Tibs** 13.50  
Lightly sautéed tender cubed pieces of lamb mixed with our home made awaze sauce and onion, garlic and jalapeño pepper
- 21 **ZilZil Tibs** 13.00  
Strips of tender beef marinated with our special sauce and fried with onion, rosemary, jalapeño pepper and a touch of fresh garlic; served in a sizzling pan
- 22 **Dero Tibs** 11.50  
Cubes of boneless chicken breast sautéed in a special blend of spices, onion, jalapeño pepper and touch of garlic mixed with herbal butter

- 23 **Dero Begomen** 12.50  
Cubes of boneless chicken breast and chopped collard greens sautéed in a special blend of spices, onion, jalapeño pepper and touch of garlic mixed with herbal butter
- 24 **Melasena Sember** 12.00  
Beef tripe and tongue cooked in mild ginger sauce and seasoned with garlic
- 25 **Regular Kitfo** 12.50  
Beef tartar seasoned with our herbal butter, mitmita and cardamom. Can be ordered raw, medium or well done
- 26 **Special Kitfo** 13.95  
Kitfo seasoned with herbal butter, cardamom and mitmita and served with homemade cottage cheese and cooked collard green. Can be ordered raw, medium, or well done
- 27 **Kitfo Dullet** 13.50  
Kitfo mixed with jalapeño pepper and onion
- 28 **Gored Gored** 13.50  
Chunked cubed beef sautéed with homemade awaze sauce, cardamom, a dash of red wine and herbal butter. Can be ordered raw, medium or well done
- 29 **Dullet** 13.00  
Carefully cleaned lamb trip and liver mixed with lean red meat, diced onion, garlic, jalapeño pepper, herbal butter, cardoon and mitmita. Can be ordered raw, medium or well done
- 30 **Kitfo Sandwich** 11.95  
Regular kitfo (see item 25) mixed with homemade cheese served in a French bread. Can be ordered raw, medium, or well done

- 31 **Yebeq Alich** 13.50  
Lamb stew simmered with onion, garlic, turmeric and herbal butter
- 32 **Dero Alich** 11.50  
Chicken breast chunks simmered in mild turmeric sauce spiced with ginger, garlic, onion, and herbal butter served with a hardboiled egg
- 33 **Doro Wot** 12.00  
Traditional dish! Chicken drumstick simmered in medium hot berbere sauce spiced with ginger, garlic, onion and herbal better; served with boiled egg
- 34 **Key Wot** 12.00  
Very lean chopped beef simmered in a medium hot and thick berbere sauce and herbal butter, with exotic spices
- 35 **Yebeq Kikil** (check for availability) 9.50  
Pieces of lamb with bones cooked in mild green pepper and turmeric sauce seasoned with onion, garlic, herbs and spices
- 36 **Yebeq Tibs FirFir** 12.50  
Combination of shredded injera with lamb tibs
- 37 **Kwanta FirFir** 12.50  
Combination of shredded injera with spiced homemade beef jerky stew; spiced with berbere
- 38 **Doro Wot FirFir** 12.00  
Combination of shredded injera with doro wot (see item 33)

## ☆ VEGETARIAN DISHES ☆

all vegetarian dishes are served on injera with house salad

- |    |  |       |
|----|--|-------|
| 39 | <b>Misir Wot</b>   | 9.50  |
|    | Split red lentils simmered in a medium hot berbere and onion sauce   |       |
| 40 | <b>Misir Alich</b>   | 8.50  |
|    | Whole green lentils simmered until very tender and thick with onion, garlic, ginger and turmeric                         |       |
| 41 | <b>Kik Alich</b>   | 8.50  |
|    | Split yellow peas simmered until very tender with onions, garlic and turmeric  |       |
| 42 | <b>Atakilit Wot</b>  | 9.95  |
|    | Chopped cabbage, sliced carrots and potato chunks stir fried with onions, garlic, ginger, turmeric and vegetable oil     |       |
| 43 | <b>Gomen Wot</b>   | 9.95  |
|    | Chopped collard greens simmered in a mild sauce of oil, onion and herbs  |       |
| 44 | <b>Carrot and Fesolia</b>  | 9.95  |
|    | Strips of carrots and green beans sautéed with onion, garlic and berbere   |       |
| 45 | <b>Gomen Beayib</b>  | 10.50 |
|    | Axum's special collard greens simmered in mild sauce of oil, mitmita, herbs and tossed with homemade cottage cheese      |       |
| 46 | <b>Shiro</b>   | 11.50 |
|    | Powdered, herbed and spiced chickpeas simmered in a rich homemade onion and tomato bullion seasoned with pinch of garlic |       |



## ☆ COMBINATIONS ☆

all combinations are served on injera with house salad

- |    |   |       |
|----|---|-------|
| 47 | <b>Vegetarian Combo</b><br>Your choice of six vegetarian dishes   | 11.95 |
| 48 | <b>Meat Combo</b><br>Your choice of four meat dishes (from items 25, 31, 32, 33, 34, 35)  | 12.50 |
| 49 | <b>Meat and Vegetarian Combo</b><br>Your choice of two meat dishes (from items 25, 31, 32, 33, 34, 35) and any three vegetarian dishes  | 12.95 |
| 50 | <b>Chef's Recommendation for Meat and Vegetarian Combo</b>  | 13.95 |
| 51 | <b>Shifnfin</b> (for two persons)<br>Combination of kwanta firfir (see item 37) or doro wot firfir (see item 38); topped with regular kitfo (see item 25), slice hard-boiled egg and ayib | 20.00 |

## ☆ PASTA & RICE DISHES ☆

all pasta & rice dishes are served with house salad

- |    |   |       |
|----|---|-------|
| 52 | <b>Pasta with Meat Sauce</b>  | 12.00 |
|    | Your choice of spaghetti or penne served with Ethiopian style Bolognese sauce   |       |
| 53 | <b>Pasta with Vegetarian Sauce</b>  | 11.00 |
|    | Your choice of spaghetti or penne served with Ethiopian style mixed vegetable sauce                                       |       |
| 54 | <b>Pasta &amp; Fish</b>   | 13.50 |
|    | Your choice of spaghetti or penne served with your choice of sauce (items 52 or 53) and with shallow fried Tilapia fillet |       |
| 55 | <b>Rice with Lamb Alich</b>   | 13.50 |
|    | Herbed steamed rice served with Ethiopian style lamb stew   |       |
| 56 | <b>Rice with Fish</b>   | 13.50 |
|    | Herbed steamed rice with your choice of vegetarian or meat sauce served with shallow fried Tilapia fillet                 |       |

☆ **DESSERTS** ☆

ask your server for today's dessert

57 **Cheese Cake** 3.50

58 **Baklava** 3.50

Dessert originating in the Middle East made of phyllo pastry filled with chopped nuts and soaked in honey

## ☆ COLD BEVERAGES ☆

### **Sodas** 1.25

Coca Cola, Diet Coke, Fanta Orange, Sprite, Ginger Ale, Regular Iced Tea (refill)

### **Juices** 3.00

Apple, Cranberry, Mango, Orange

### **Mineral Water**

Perrier 2.00

Fresh Lemon Soda (mineral water with fresh lemon juice & honey)

Perrier 2.50

### **Draft Beer**

	Glass (14 Fl. Oz.)	Pitcher
Fat Tire	3.00	9.00
Heineken	3.00	9.00

### **Bottled Beer**

Amstel Light, Budweiser, Bud Light, Corona, Heineken, Miller, Newcastle Brown Ale, Stella Artois 3.00

Becks regular, Becks dark, Guinness Stout, Guinness Draught, Fat Tire 3.50

### **Ethiopian Bottled Beer (check what is available)** 4.00

Bedele, Hakim Stout, Harar, Meta, St. George, Amber

See separate leaflet with descriptions of our Ethiopian beers

### **White Wine**

	Glass	Bottle
Cavit Moscato (Muscat Blanc)	6.00	22.00
Kendall Jackson (Chardonnay)	7.00	26.00
Robert Mondavi (Chardonnay)	6.00	22.00
Sterling (Chardonnay)	6.50	26.00
Yellow Tail (Pinot Grigio, Chardonnay)	5.00	16.00

**Red Wine**

	Glass	Bottle
Red Diamond (Merlot, Cabernet)	5.50	20.00
Robert Mondavi (Merlot, Cabernet)	6.00	22.00
Sterling (Merlot, Cabernet)	6.50	26.00
Yellow Tail (Cabernet Sauvignon, Merlot, Shiraz)	5.00	16.00

**Ethiopian Wine**

	Glass	Bottle
Tej (homemade honey wine)	5.00	15.00

**Champagne**

		Bottle
Korbel (dry)		30.00
Martini&Rossi Asti Spumante (semi-dry)		30.00
Martini&Rossi Rosé (semi-dry)		30.00

**Liquor**

Ask your server for current selection

## ☆ HOT BEVERAGES ☆

<b>Coffee</b>	1.75
<b>Iced Coffee</b>	2.00
<b>Espresso</b>	1.75
<b>Macchiato</b> Espresso with a small amount of milk (a.k.a. stained espresso)	1.75
<b>Cappuccino</b> Espresso with hot milk and steamed-milk foam	3.00
<b>Café Latte</b> Espresso with steamed milk	3.00
<b>Ethiopian Coffee</b> Serves two Ethiopian coffee cups	3.00
<b>Ethiopian Coffee Ceremony</b> Three rounds for three people, takes about 20 minutes, 5.00 per additional person	15.00
<b>Tea</b> Black tea, Earl Grey tea, green tea served with Ethiopian spiced boiled water	2.00
<b>Chocolate Milk</b> (hot or cold)	2.00
<b>Steamed Milk with Honey</b>	2.00

## ☆ GLOSSARY ☆

Awaze Sauce	Herbed and marinated spicy red chili paste.
Ayib	Home-made Ethiopian cottage cheese.
Berberere	Spice mixture whose ingredients usually include chili peppers, garlic, ginger, dried basil, korarima, rue, black and white pepper, and fenugreek. Key ingredient in the cuisines of Ethiopia and Eritrea.
Cardamom	Plant of the ginger family which are recognized by their small seed pod, triangular in cross-section and spindle-shaped, with a thin papery outer shell and small black seeds.
Cardoon	Thistle-like plant which is a member of the Aster family. It is native to the Mediterranean, where it was domesticated in ancient times.
Fava Beans	Species of bean native to North Africa and southwest Asia and extensively cultivated elsewhere.
Ginger	The underground stem of the plant <i>Zingiber officinale</i> , consumed as a delicacy, medicine, or spice. Other notable members of this plant family are turmeric, cardamom, and galangal. The characteristic odor and flavor of ginger is caused by a mixture of zingerone, shogaols and gingerols, volatile oils that compose 1-3% of the weight of fresh ginger.
Herbal Butter	Seasoned clarified butter used in Ethiopian cooking. It is simmered with spices such as cumin, coriander, turmeric, cardamom, cinnamon, onion, garlic and nutmeg before straining. This imparts a distinct spicy aroma to it.
Injera	Self-fermented flatbread with a unique, slightly spongy texture. Traditionally made out of teff flour, it is a national dish in Ethiopia and Eritrea. A similar variant is eaten in Somalia and Yemen.
Jalapeño Pepper	Medium sized chili pepper with a warm, burning sensation when eaten.
Mitmita	Spicy powdered seasoning used in the cuisine of Ethiopia. It is orange-red in color and contains ground African Birdseye chili peppers, cardamom seed, cloves, salt, and occasionally other spices including cinnamon, cumin, or ginger. It is used to season the raw beef dish kitfo and may also be sprinkled on fava beans or spooned onto a piece of injera so food can be lightly dipped into it.
Teff	A species of lovegrass native to the northern Ethiopian highlands. It has an attractive nutrition profile, being high in dietary fiber and iron and providing protein and calcium.
Turmeric	Plant of the ginger family which is native to tropical South Asia and needs temperatures between 70° and 85° F and a considerable amount of annual rainfall to thrive. When not used fresh, the rhizomes are boiled for several hours and then dried in hot ovens, after which they are ground into a deep orange-yellow powder commonly used as a spice.

Menu 19-01-05