

# LOUNGE MENU

PITA CRISP WITH SPICY LENTIL DIP 5

SPICY FRIES 5

SPICY LENTIL SAMBUSSA WITH TANGY DIP

Delicate pastry filled with lentils, scallions, ginger, garlic & fresh chili 7

SIRLOIN MEAT SAMBUSSA WITH TANGY DIP

Delicate pastry filled with sirloin meat, scallions, fresh chili and nutmeg 7

CRAB SAMBUSSA

With cilantro chili sauce 7

POMEGRANATE MEATBALLS

Topped with blue cheese 8

SPRING MIX SALAD

Topped with beets, walnuts, parmesan and Net's Vinaigrette 8

Add albacore tuna for \$2

YEQEY SIR SALATA

Pickled beets with blue cheese, walnuts and Net's Vinaigrette 8

BAMYA ALICH'A

Sweet and spicy okra with kinchie 8

DRUNKEN CHICKEN DRUMMETTES 9

MENCHET

Lean ground beef seasoned with cardamom, Berbere and cooked in Marsala sauce 8.50

ARANGODI

Spinach dip with garlic, serrano pepper and capers 8

AYIB

Assorted Sheba cheese platter 11

# DINNER ENTREES

SHEBA BURGER

Ground beef with Herb de Provence served with French fries 9.75

PENNE PASTA

With fresh tomatoes, basil, garlic, and ginger 10

SAUTEED CHICKEN

With garlic, carrots, onions, tomatoes, and coriander in a brandy sauce 13.50

SAUTEED SEA BASS

With peppers, tomatoes, garlic, onions and sage in a white wine sauce 14.50

STEAK SALAD

Sliced tri-tip steak with baby greens, parmesan cheese, and Net's Vinaigrette 14.50

ROSEMARY AND BALSAMIC SEA BASS

Sea bass seasoned with rosemary and balsamic seasonings lightly pan fried

Served with vegetables and turmeric rice 14.50