

NILE

happy hour • dinner • late night

Mon-Thurs: 4pm-10pm

Full menu served until 10pm

Fri-Sun: 11am-10pm

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www.nilerichmond.com

DRINKS

SODAS \$2.5
Coke, Diet Coke, Coke Zero, Sprite, Ginger Ale, Mr. Pibb

ETHIOPIAN COFFEE AND TEA..... \$3
Ethiopian spiced coffee and tea

APPETIZERS

SOUP OF THE DAY \$4 / 6
Please ask your server about today’s selection

NILE SALAD (VO) \$8
Organic baby greens with tomatoes, jalapeños, and onions in our house dressing and sprinkled with farmers cheese

AYIB TIKEL (GF) \$7
Our signature Ethiopian cheese seasoned with mitmita, rolled in injera, and cut in spicy morsels of joy

KATENA (VO/GF)..... \$6
Injera toast spread with berbere and oil, rolled, and sprinkled with our homemade Ethiopian cheese

SAMBUSA (VO) \$6.5 / 7.5
Crispy pastries filled with your choice of mildly spiced lentils or beef

COMBINATION PLATES

VEGAN PLATE (V/GF) 3 for \$12 / 5 for \$16
Choose three or five of our vegan entrees to sample

MEAT PLATE (GF) \$19
Siga Wat (beef) and Beg Alichu (lamb) served with your choice of three vegan entrees

WRAPS & SANDWICHES

VEGAN DUO (V/GF) \$7
Gomen (collard greens) and Misir wat (mildly spicy lentil stew) rolled in toasted injera

BUTICHA ROLL (V/GF) \$8
Lightly seasoned garbanzo bean paste rolled in injera with organic baby greens and tomatoes

SALMON WRAP (GF) \$9.5
Salmon strips sautéed with onion and jalapeño, drizzled with awaze and wrapped in injera

KITFO SANDWICH* (GF0) \$9
Finely minced lean beef, seasoned with herbed clarified butter and mitmita, served with Ethiopian cheese

NILE BURGER* (GF0) \$9
Handmade seasoned lean beef burger with grilled onions, lettuce, and tomato with regular or curly fries

VEGAN BURGER (V/GF0) \$8.5
Homemade lentil burger seasoned with fresh herbs and tapioca, served with regular or curly fries

GLOSSARY

KEY

INJERA - a sourdough-risen flatbread made with teff flour with a unique, slightly spongy texture vital to Ethiopian cuisine

V - vegan

BERBERE - a spice mixture of chili peppers, garlic, ginger, dried basil, korarima, rue, ajwain or radhuni, nigella, and fenugreek

VO - vegan option

MITMITA - a spice mixture containing primarily ground African birdseye chili peppers, cardamom seed, cloves and salt

GF - gluten free

AWAZE - a red chili pepper sauce made with berbere, oil, and water to use as a marinade or sauce

GF0 - gluten free option

**These items may be served under-cooked. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food orne illness*

BEEF

All entrees served with injera, a vegetarian side, and tomato salad

SIGA WAT (GF) \$15.95

Lean beef sautéed and slow cooked in a moderately spicy berbere sauce

AWAZE TIBS (GF) \$15.95

Lean beef strips sautéed with onions and jalapeños, cooked in rosemary and garlic, and spiced with awaze

KITFO* (GF) \$15.95

Finely chopped lean beef seasoned with mitmita and clarified butter served raw, rare, or medium

LAMB

All entrees served with injera, a vegetarian side, and tomato salad

BEG TIBS (GF) \$18.95

Lean lamb strips sautéed with onions, jalapeños, garlic, and rosemary and spiced with awaze

BEG ALICHA (GF) \$18.95

Slow cooked lean lamb in a mild curry-like stew

CHICKEN

All entrees served with injera, a vegetarian side, and tomato salad

DORO DULET (GF) \$15.95

Chicken breast finely chopped and seasoned with garlic, onions, jalapeños and mitmita

DORO TIBS (GF) \$15.95

Chicken breast strips sautéed with onions, jalapeños, garlic, and rosemary and spiced with awaze

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SEAFOOD

All entrees served with injera, a vegetarian side, and tomato salad

SALMON TIBS (GF) \$16.95

Salmon strips sautéed with onion, garlic, jalapeño, spiced with robust Ethiopian herbs

SHRIMP TIBS (GF) \$17.95

Shrimp sautéed with onion and bell peppers and seasoned with light and radiant spices

VEGETARIAN ENTREES

Pricing indicates a small or large portion

MISIR WAT (V/GF) \$7 / 12

Red lentil stew delicately cooked with flavorful berbere based seasoning

SHIRO (V/GF) \$8.5 / 14

Seasoned pea flour blend cooked into a thick, delicious sauce

ATERKIK ALICHA (V/GF) \$7 / 12

Yellow split peas cooked in a mildly flavored sauce with turmeric, garlic, and ginger

GOMEN (V/GF) \$7.5 / 12.5

Fresh collard greens hand chopped and slow cooked to perfection with garlic and ginger

INGUDAY TIBS (V/GF) \$8.5 / 14

Mushrooms sautéed with onions, jalapeños, and savory Ethiopian seasonings

DINICH WAT (V/GF) \$7.5 / 12

Potato stew slow cooked in a mild berbere and tomato sauce

FASOLIA (V/GF) \$7.5 / 12.5

String beans and carrots cooked in a caramelized onion sauce and seasoned with garlic and ginger

ATKILT (V/GF) \$7.5 / 12.5

Green cabbage cooked with turmeric, garlic, and ginger in the summer and potatoes, carrots, and tomato sauce in the winter