

# MAIN MENU

## #1 FRIED DORO PLATE

Buttermilk marinade with traditional fried chicken and Ethiopian spices. Served with biscuit muffin

|                               |      |
|-------------------------------|------|
| 2Pc Mix of white & dark meat  | \$9  |
| 3Pc Mix of white & dark meat  | \$13 |
| 4Pc Mix of white & dark white | \$16 |

## #2 ALICHA CHAR-GRILLED DORO PLATE

Yogurt marinade with alicha paste. Served with turmeric coleslaw and lime alicha crema

|                   |      |
|-------------------|------|
| 1/4 Chicken dark  | \$13 |
| 1/4 Chicken white | \$15 |
| 1/2 Chicken       | \$18 |

## #3 DORO WINGS 6 Pc | 10 Pc \$11 | \$13.50

### Citrus Berbere Honey Glaze

Citrus gastrique, butter and berbere

### Dukasu Dry Rub

Dukasu spice from Ethiopia's Harrari region, spicy dill ranch

### Alicha Char-Grilled

Yogurt marinade with alicha paste, lime alicha crema

## #4 FRIED CHICKEN BREAST SANDWICH \$10

Pickles, Old Bay aioli on a brioche bun

## #5 VEGAN FRIED ENOKI MUSHROOM SANDWICH \$13

Pickles, shredded lettuce, smoked vegan mayo

# SIDES \$5 each

## QIBE DRENCHED BISCUIT MUFFIN

Served with berbere butter & jam

## SPICED MAC & CHEESE

Doro Wot flavored topped w/bread & injera crumbs

## CREAMY POTATO SALAD

Egg, mayo, dill, smoked mitmita

## TURMERIC COLESLAW

Carrots, cabbage, and turmeric mayo

## COLLARD GREENS

Braised with smoked turkey & Ethiopian spice blend

## BERBERE FRIES

Tossed with berbere spice

# SAUCES \$0.75 each

## BERBERE HOT SAUCE

## MITMITA HOT SAUCE

## LIME ALICHA CREMA

## HONEY MUSTARD

## SPICY YOGURT DILL RANCH

## DORO MAMBO

# DESSERT

## BUTTERMILK AYIB PIE \$8

Ethiopian ricotta cheese, kibbeh, korerima, citrus chantilly

## CHOOSE SPICINESSSSSS

**NAKED**

Mild

**BERBERE**

Hot

**MIT MITA**

Burna Boy (very hot)

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