



TRADITIONAL ETHIOPIAN CATERING FOR EVERY OCCASION

Pure Ingredients.

Timeless Ethiopian Flavors

100% Natural & Authentic.

Perfect for office lunches, special events, family gatherings & celebrations.

Authentic Ethiopian cooking since 1999

All dishes served with Injera or rice.

100% gluten free injera available with additional fees.

Place catering orders by phone or online.

Advance notice is recommended for larger events.

Please share allergy & dietary needs when ordering.

Price subject to confirmation.

176 Temple St, New Haven, CT 06510

203-789-1232

lalibelact.com/catering



Lalibela CATERING

A TASTE OF ETHIOPIA

Authentic Ethiopian cooking featuring richly spiced meats, vegetables, lentils, and traditional stews, served with our signature injera. Our dishes celebrate Ethiopia's distinctive and vibrant flavors, time-honored recipes, and warm tradition of sharing food together.





STARTERS

Yemisir Sambusa **VEGAN**
Pastry stuffed with spiced lentils.

HALF | FULL
\$45 | \$90

Yesiga Sambusa
Pastry stuffed with spiced ground beef.

\$50 | \$100

Yedoro Sambusa
Pastry stuffed with spiced chicken.

\$45 | \$90

Key Sir Selata **VEGAN**
Beets, potatoes, carrots, shallots and peppers with house dressing.

\$55 | \$100

Timatim Fitfit **VEGAN**
Tomatoes, shallots and peppers in house dressing, mixed with injera.

\$55 | \$100

Selata **VEGAN**
Tomato salad with house dressing.

\$50 | \$90

Yater Fitfit **VEGAN**
Seasoned dried peas with garlic, ginger and spices, mixed with injera; served chilled.

\$58 | \$105

VEGAN

Yemisir Wot
Lentils slowly cooked in a flavorful berbere sauce with a blend of spices.

HALF | FULL
\$75 | \$150

Ater Kik
Yellow split peas cooked in a specially flavored mild sauce.

\$65 | \$130

Fosolia
Green beans, carrots and onions sauteed with exotic herbs.

\$80 | \$160

Gomen
Collard greens slowly cooked with garlic and mild spices.

\$70 | \$140

Misir Aliche
Green lentils slowly cooked in a flavorful mild sauce.

\$65 | \$130

Shuro
Highly seasoned chickpeas in a berbere sauce.

\$75 | \$150

Tikel Gomen
Cabbage and potatoes cooked with onions, garlic and spices.

\$70 | \$140

Kosta
Spinach and potatoes slowly cooked in a blend of mild spices.

\$70 | \$140

Zucchini
Green squash, carrots and onions sauteed with exotic herbs.

\$70 | \$140

POULTRY & BEEF

Doro Tibs **HALAL**
Diced chicken sauteed with onions, rosemary and peppers; served with awaze.

HALF | FULL
\$85 | \$170

Doro Wot **HALAL**
Chicken simmered with butter, onions, garlic, ginger, berbere and herbs.

\$95 | \$190

Doro Aliche **HALAL**
Tender chicken slowly cooked in a mild, aromatic sauce.

\$85 | \$170

Siga Wot
Cubed prime beef cooked with onions, ginger, garlic, butter and berbere.

\$100 \$200

Siga Aliche
Cubed beef sauteed with butter, turmeric, garlic, ginger and white pepper.

\$90 \$180

SWEETS

Chocolate Cake
Rich chocolate cake, portioned for easy service.

\$55 | \$100

Baklava
Crisp layered pastry with a sweet nut filling.

\$45 | \$85