

MAIN MENU

#1 FRIED DORO PLATE

Buttermilk marinade with traditional fried chicken and Ethiopian spices. Served with a black cumin qibe drenched cornbread.

2Pc Mix of white & dark meat	\$9
3Pc Mix of white & dark meat	\$13
4Pc Half chicken	\$15

#2 CHAR-GRILLED DORO PLATE

(Keto & gluten friendly)

Yogurt marinade with parsley, jalapeno and Ethiopian spices. Served with jalapeno rosemary crema on the side and a choice of turmeric coleslaw or collard greens.

1/4 Chicken dark	\$11
1/4 Chicken white	\$12
1/2 Chicken	\$16

#3 VEGAN TENDER PLATE

Jackfruit braised in traditional fried chicken spices, mixed with natural vegan pea protein.

3Pc Vegan Tender with berbere fries	\$9
5Pc Vegan Tender with berbere fries	\$12

#4 FRIED CHICKEN BREAST SANDWICH \$10

Pickles, Old Bay aioli on a brioche bun

#5 VEGAN TENDER SANDWICH \$10

Pickles, shredded lettuce, smoked vegan mayo

SIDES \$5 each

BLACK CUMIN QIBE CORNBREAD

Served with berbere butter & jam

SPICED MAC & CHEESE

Doro Wot flavored topped w/bread & injera crumbs

CREAMY MASHED POTATOES

Drizzled with timiz peppercorn gravy

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

ROSEMARY JALAPENO CREMA

HONEY MUSTARD

SPICY YOGURT DILL RANCH

DORO MAMBO

DESSERT

MANGO PUDDING \$8

Vanilla mascarpone creme, wafers

CHOOSE SPICINESSSSSS

NAKED

Mild

BERBERE

Hot

MIT MITA

Burna Boy (very hot)

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