

Lunch Menu Served

Mon - Fri 11:30am - 3:00pm

Dinner Menu Served

Mon - Fri After 3:00pm | Sat, Sun All Day

Vegan Lunch Buffet - All you can eat!

Mon - Fri 11:30am - 3:00pm



Dine-In | Take-out | Deliveries | Catering

For your next event, do something different and let us take care of the cuisine. We offer a secluded area for business meetings, birthday parties, and celebrations. During fair weather, we have outdoor patio seating that can provide you with a private atmosphere. We guarantee a unique and refreshing ambiance that your guests will appreciate.

Group Deliveries, \$150 minimum within 20-mile radius.
Parties of 6 or more a 18% Gratuity will be added.

Help our business by checking in on social media, each time you visit.





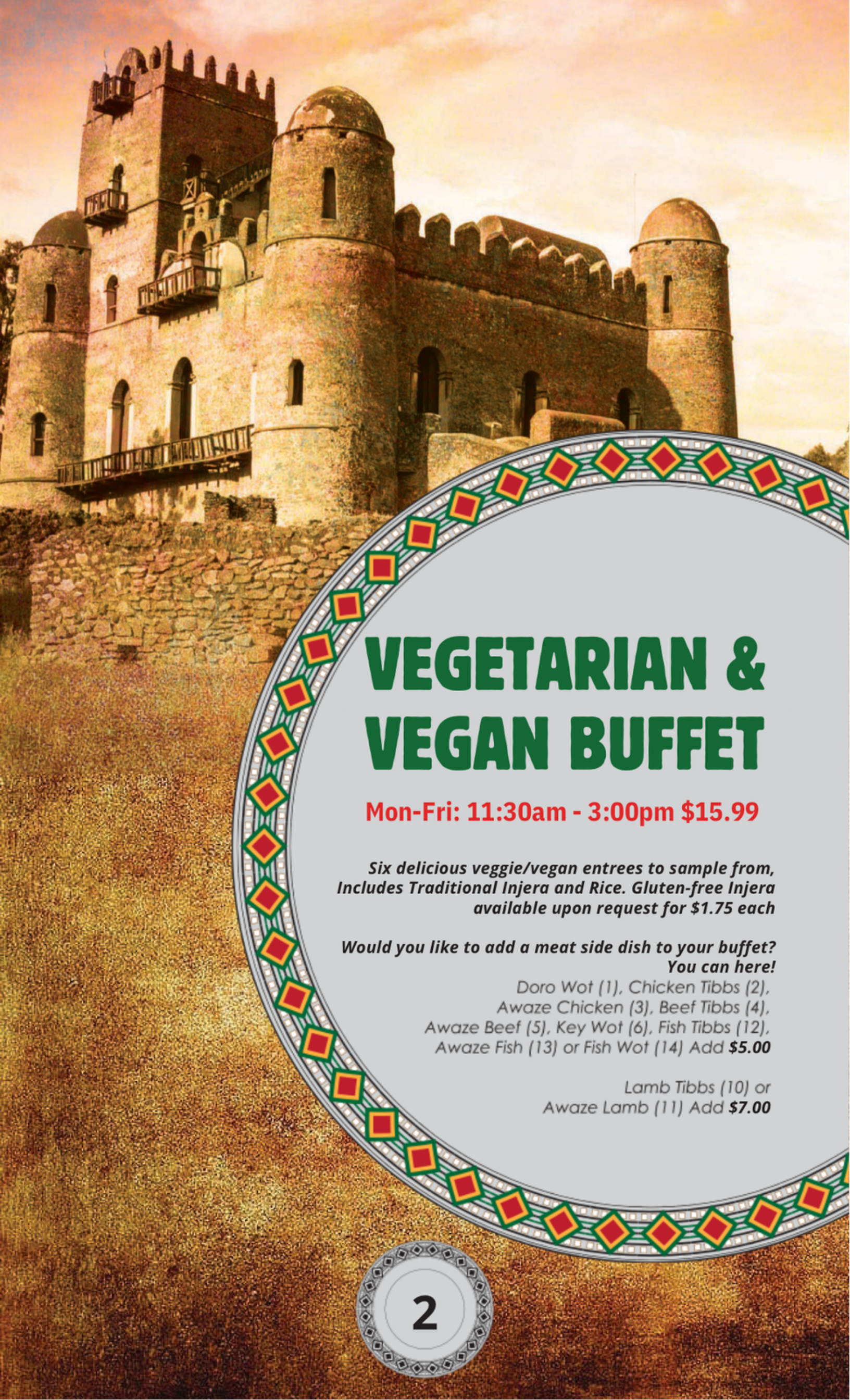
Ethiopia's Coffee Ceremony

Ethiopia is the birthplace of coffee. In the 10th century, Ethiopian nomadic mountain people recognized its stimulating effect by eating the red cherries, but brewing coffee as a beverage did not come into existence until later. Arabica coffee has always grown wild in the forests of the south-west-ern highlands of the Kaffa and Buno districts and still thrives, today.

An integral part of Ethiopia's culture and social life, the ancient ceremony is one of friendship and respect. It is the main social event within the village and a time to discuss the community, politics, life, and general conversa- tion. If invited into a home to take part, remember - it is impolite to retire until you have consumed at least three cups, as the third round is considered to bestow a blessing. Transformation of the spirit is said to take place during the coffee ceremony through the completion of 'Abol' (the first round), 'Tona' (second round) and 'Baraka' (third round).

Coffee is taken with plenty of sugar (or in the countryside, salt) but no milk and is generally accompanied by lavish praise for its flavor and skillful preparation. Often it is complemented by a traditional snack food, such as popcorn, peanuts or cooked barley. In most parts of Ethiopia, the coffee ceremony takes place three times a day - in the morning, at noon, and in the evening.





VEGETARIAN & VEGAN BUFFET

Mon-Fri: 11:30am - 3:00pm \$15.99

Six delicious veggie/vegan entrees to sample from, Includes Traditional Injera and Rice. Gluten-free Injera available upon request for \$1.75 each

Would you like to add a meat side dish to your buffet?

You can here!

Doro Wot (1), Chicken Tibbs (2), Awaze Chicken (3), Beef Tibbs (4), Awaze Beef (5), Key Wot (6), Fish Tibbs (12), Awaze Fish (13) or Fish Wot (14) Add \$5.00

Lamb Tibbs (10) or Awaze Lamb (11) Add \$7.00

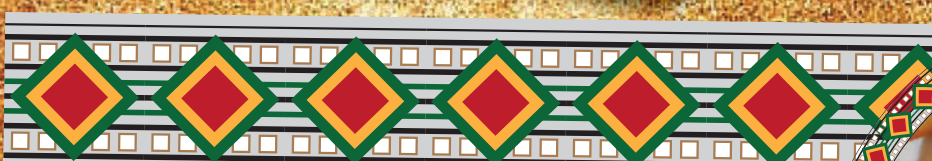
APPETIZERS



Veggie:

Gently fried triangular turnovers stuffed with a savory blend of lentil, ginger, garlic, and light jalapeno.

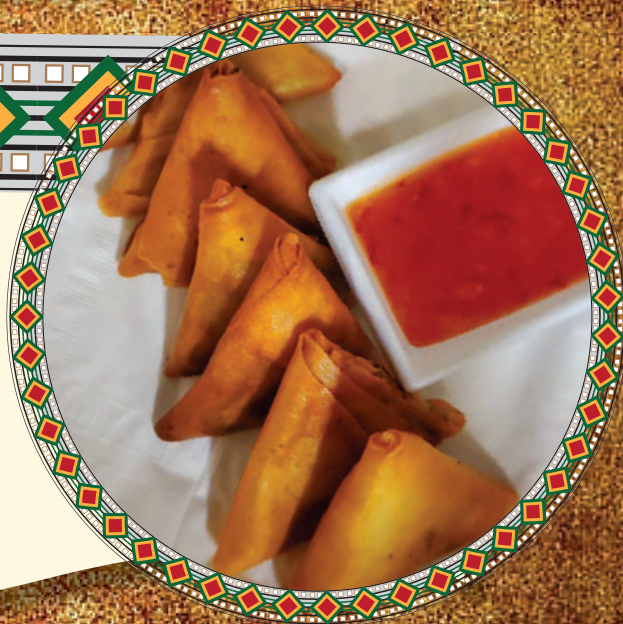
- Small (2) \$6.00
- Medium (4) \$10.00
- Large (8)..... \$18.50



Meat:

Lightly browned triangular turnovers filled with a tasty mixture of tender beef, garlic, ginger, and onion.

- Small (4) \$6.00
- Medium (8) \$10.00
- Large (12) \$14.50



Allergen Sensitivities – We are a 'NO NUTS' kitchen that is Vegan-friendly (butter optional) and uses Canola oil in our cooking.

1

ENTRÉES

All entrées are served with traditional Injera bread or rice and a side salad with house dressing. Be sure to indicate if you would prefer individual or family-style/traditional plating. Gluten-free Injera bread is available upon request for \$1.50 each.



2

Ye Doro (Poultry) Entrées



1. Doro Wot

Authentic dish, serving as a cultural staple meal in homes throughout Ethiopia. Tender chicken drumsticks simmered in spiced butter and specially prepared spices and herbs including garlic, ginger, and onion, accompanied by a hardboiled egg and our exclusive Berbere sauce.

Lunch \$15.00
Dinner \$16.00

2. Chicken Tibbs

Tender pieces of chicken breast sautéed in a rich mixture of spiced butter with garlic, ginger, and mixed vegetables with a dash of turmeric. (Butter Optional)



3. Awaze Chicken Tibbs

Lean chicken pieces sautéed with tomatoes and bell peppers in a rich Berbere sauce teeming with the home cooked aromas of Ethiopia. Drizzled in spiced clarified butter. (Butter Optional)

Lunch \$14.50
Dinner \$15.50

How Spicy Are You?



Mildly Spicy – You can see and taste the rich blend of ingredients that make our food flavorful and unique.

Moderately Spicy – You can taste the tang of a touch of spice and smell the rich aromas of the mother country.

Very Spicy – You can taste and smell the sharp and savory smack of spice in every bite.

The pepper icon on the menu denotes dishes that are traditionally more spicy than others; however all dishes can be customized to your level of spice. Tell your server how you enjoy your food; everyone's taste buds are different.

4

Ye Baray (Beef) Entrées



4. Beef Tibbs

Lean beef chunks sautéed with tomatoes, bell peppers, and a special blend of garlic, ginger, onion, and other spices. Drizzled with clarified butter. (Butter Optional)



5. Awaze Beef Tibbs

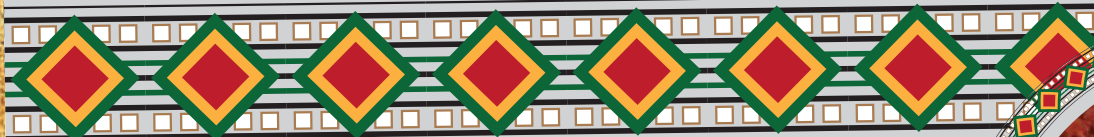
Our spicier version of Beef Tibbs (4). Tender beef braised and served with our traditional Berbere sauce. (Butter Optional)



6. Key Wot

A thick and tender beef stew melded with garlic, ginger, and onions simmered in spiced clarified butter, Berbere sauce, and rich spices.

Lunch \$15.50
Dinner \$16.50



7. Kitfo

Lean ground beef lightly blended with herbs, mitmita, and seasoned butter. Served with homemade cottage cheese. Prepared to order - Rare, Medium, or Well Done.



8. Gored Gored

Tender beef chunks tossed with red peppers, spiced butter, and an herb-laden spicy sauce of Berbere and Mitmita. Prepared to order - Rare, Medium, or Well Done.

Lunch \$15.50
Dinner \$16.50



9. Quanta Firfir

Highly seasoned lean beef morsels seared and mixed with spiced butter, a blend of onions, tomatoes, jalapenos, and shredded injera simmered in a tangy Berbere sauce.

Lunch \$14.50
Dinner \$15.50



Ye Beg (Lamb) Entrées



10. Lamb Tibbs

Tender pieces of lamb simmered in garlic, ginger, and onions blended with tomatoes, bell pepper, and aromatic Ethiopian spices. Topped with traditionally spiced clarified butter. (Butter Optional)

11. Awaze Lamb Tibbs

Our spicier version of Lamb Tibbs with a specially blended tang of traditional Berbere sauce. (Butter Optional)

Lunch \$16.50
 Dinner \$18.00

Ye Assa (Fish) Entrées



12. Fish Tibbs

Specially selected farm-raised catfish, trimmed into bite-sized pieces and sautéed in a blend of garlic, ginger, and herbs paired with an assortment of mixed vegetables. Drizzled with seasoned clarified butter. (Butter Optional)

13. Awaze Fish Tibbs

Our spicier version of Fish Tibbs simmered in our hand-blended Berbere sauce. (Butter Optional)

Lunch \$14.50
 Dinner \$15.50

14. Fish Wot

Specially prepared farm-raised catfish stew reduced and simmered in a thick Berbere sauce and spiced clarified butter.

Lunch \$13.50
 Dinner \$15.50





Gursha

This is what we like to call “Gursha” which is an act of friendship and love exercised by feeding one a portion of food!

Stop by tonight with a loved one and show them how much you love them by stuffing their face.



17

Ye Atakilt (Vegan and Vegetarian Entrées)

15.Misir Kik Wot

Spicy red lentils cooked slowly and bursting with energy, smothered in a sauce of specially prepared herbs and spices including ginger, garlic, onions, and Berbere.

16.Kik Wot

Healthful yellow split peas stewed with our traditional mixture Ethiopian spices, our distinctive turmeric sauce, garlic and ginger.

17.Gomen

Heart-healthy spinach and collard greens simmered in our special blend of herbs and spices.

Lunch \$13.50
Dinner \$14.50

18.Tofu Tibbs

This winning combination of tofu and mixed veggies melded in garlic, ginger, and our special turmeric sauce.

Lunch \$13.50
Dinner \$15.00



18

19.Awaze Tofu Tibbs

Our protein-packed Tofu Tibbs in a mouth-watering blend of tofu, mixed veggies, and spices, simmered in our traditional Berbere sauce.

Lunch \$13.50
Dinner \$15.00





20.Cabbage

Fresh cabbage sautéed with garlic, ginger, onions, and tomato in a special turmeric sauce.

Lunch \$ 13.50
 Dinner \$ 14.50

21.Potatoes & Carrots

Potato and carrots sautéed with garlic, ginger, and onion in our very own turmeric sauce.

Lunch \$ 13.50
 Dinner \$ 14.50

22.Shiro Wot

Ethiopian-style ground chickpeas simmered in a light and tangy sauce with a touch of Berbere. Limited quantities.

Lunch \$14.00
 Dinner \$15.50

23.Queen Sheba Signature Vegetarian Combo

Combination platter presents some of our favorites and yours on traditional Injera. Misr Kik Wot (15), Kik Wot (16), Gomen (17), Cabbage (20), Potato and Carrots (21).

Lunch \$15.50
 Dinner \$17.00



COMMON TERMS



Berbere

World famous Ethiopian spice that is the backbone of Ethiopian cooking. Exclusively prepared and imported direct from the motherland, this fiery and aromatic spice has a glowing vibrancy that awakens the senses and sharpens your focus. The Queen Sheba blend is comprised of a savory mixture of spices and herbs including ground paprika pepper, sundried garlic, ginger, basil, nigella, cumin, cardamom, fenugreek, and a few other secret ingredients. (Red/Orange)

Turmeric

A gentle and subtly tart flavor with a mildly aromatic appeal from the ginger family that rouses your mind and has many healthful benefits. (Yellow)



Injera

Traditional Ethiopian bread, thin and crepe-like with a sourdough flavor. Made fresh every day with sourdough starter, barley, and teff. Our gluten-free injera, available upon request, is made without barley and is prepared with its own gluten-free sourdough starter.

Mitmita

Spicy hot cayenne-based powdered seasoning of ground yellow cayenne chili peppers and special blend of herbs and Ethiopian spices. (Orange)



Mixed Vegetables

Seasonal mixture often includes onions, tomatoes, bell peppers, broccoli, cauliflower, and mushrooms as available.



Clarified Butter

Pure butterfat, minus the water and milk proteins found in normal butter.

Wot

Described as a stew-like entrée simmered in mixed spices with ground onion and clarified butter, prepared as a reduction.

SHEBA'S SPECIAL COMBO PLATTERS

\$16.50 per person

Combo for 1

A. (Spicy) - Awaze Chicken (3), Awaze Beef (5), Misr Kik Wot (15).

B. (Mild) - Chicken Tibbs (2), Fish Tibbs (12), Gomen (17).

Combo for 2

C. (Spicy) - Awaze Chicken (3), Awaze Beef (5), Awaze Fish (13) and choice of 2 veggie entrées (15-21).

D. (Mild) - Chicken Tibbs (2), Beef Tibbs (4), Fish Tibbs (12) and choice of 2 veggie entrées (15-21).

Combo for 3

E. Chicken Tibbs (2), Awaze Beef (5), Fish Tibbs (12) & Vegetarian Combo (24).

Combo for 4

F. Chicken Tibbs (2), Doro Wot (1), Awaze Beef (5), Fish Tibbs (12) & Vegetarian Combo (24).

Lamb Combo Substitution, add \$2.75 per order.

SIDE DISHES

May accompany any entrée. Not for individual orders.

Meat, Poultry, & Fish Entrees (#1-6, 12-14)	\$ 6.00
Lamb Entrées	\$ 7.00
Vegetarian Entrées (#15-21)	\$ 5.50
Rice (Gluten-free)	\$ 3.50
House Salad	\$ 4.00
Queen Sheba Exclusive - Homemade Cottage Cheese.....	\$ 4.00

Combo for 3



BEVERAGES

Coffee \$ 3.00

Rich and flavorful with a special mixture of spices.

Hot Tea \$3.00

A traditional black tea, flavored with a mixture of cinnamon, cardamom, and cloves. Caffeinated.

Iced Tea \$ 3.00

Black tea, flavored and chilled in a mixture of cinnamon, cardamom, and cloves.

Soda \$ 2.00

Coke, Diet Coke, Sprite.

Juice \$ 3.75

Apple, Cranberry.

Sparkling Mineral Water \$ 3.50

With bubbles, not still.

The Real Mango \$4.75

Crushed mango non-alcoholic cocktail made fresh by hand daily.

Sorrel Hibiscus

A traditional black tea, flavored with a mixture of cinnamon, cardamom, and cloves. non Caffeinated.....\$4.75



Sorrel Hibiscus



Tej (Honey Wine)

Tej (Honey Wine)

This unique drink of Ethiopia has been produced from honey and a form of hops called Gesho Kitel gathered in the Highlands of Ethiopia. No sulphites.

Imported Tej

Imported from Ethiopia and bottled domestically, this bright honey blend is crisp and light with all the notes of summer.

Glass \$ 6.50

Bottle \$ 24.00


Queen Sheba Signature Tej

This unfiltered and specially homemade honey wine is produced locally and sings with a velvety and full-bodied tanginess that is memorable.

Glass \$ 7.00

Half Carafe \$ 13.50

Full Carafe \$ 26.00



Netsch Wäyin (White Wine) and Käy Wäyin (Red Wine)

We are serving a nice selection of premium wines.

House Wine

Cabernet, Merlot, Chardonnay

Glass \$ 7.50
Bottle \$ 26.00

Cabernet Sauvignon

Richly extracted cherry and cassis.

Pinot Noir

Silky smooth with wild raspberries and rustic mint.

Glass \$ 8.00
Bottle \$ 28.00

Merlot

Full-bodied with bright cherry and dried herbs.

Chardonnay

Generous aromas of fruit and toasty oak.

Glass \$ 7.50
Bottle \$ 26.00

Bera (Beer)

Queen Sheba's has a range of both domestically and imported beers from dark to the lighter brands. Additional brands may be available, seasonally. Ask your server for details.

Ethiopian Imported Lagers \$ 5.00

Ask your server for seasonal availability

Corona Extra \$ 4.75

Pale lager imported from Mexico

Heineken \$ 4.75

Dutch pale lager

Guinness \$ 4.75

Stout



The Success of Queen Sheba's Cuisine

Queen Sheba's prepares authentic and traditional Ethiopian, African, Vegan, and Vegetarian entrées from scratch with all natural ingredients. We do not use chemicals or preservatives, we use only non-GMO vegetables, and we do our best to buy locally wherever possible. Our meats are lean and of the highest quality available.

Our food is prepared by hand every day and for every order. Our recipes are cooked to order for your taste and presentation, arriving at your table, steaming hot and fresh devised to bring forth the best aroma and taste for your enjoyment. We want our customers to eat healthy and hearty while enjoying the company of their friends and family.

Help our business by checking in on social media, each time you visit.



ZION TADDESE came to America from Ethiopia, Africa's oldest independent country, in 2001, and has been in the restaurant business for over 15 years, serving healthful vegetarian and vegan dishes to the broader Sacramento, California community. Along the way, she has created jobs, produced culturally-rich showcases for African American music and art, and continues to manage the widely popular operations of the diverse **QUEEN SHEBA RESTAURANT.**

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