

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 (Keto & gluten friendly)

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

CHOOSE SPICINESSSSSS

NAKED

Mild

BERBERE

Hot

MIT MITA

Burna Boy (very hot)

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

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