

# BOLEBOLE

*Taste of Ethiopia. Heart of Home.*

# DD ETHIOPIAN KITCHEN & BAR DD

**DINE-IN@CARRY-OUT@DELIVERY@CATERING**

**OPEN HOURS**

MONDAY - SUNDAY 11:00- 10:00PM

**ADDRESS**

137 SPRING ST, HERNDON VA

**HOST YOUR EVENT  
PRIVATE EVENTS • BIRTHDAYS  
(703) 593-3515**





## APPETIZERS/ DESSERT

### VEGGIE SAMBUSSA

2 Lentil \$6.50

\$3.75

### CHICKEN SAMBUSSA

2 Chicken \$8.50

\$4.75

### BAKLAVA

2 Baklava \$8.50

\$4.50

### FRIES

2 Persons \$9.50

\$7.50

## MOM'S CHEF SPECIAL

### VEGGIE COMMUNAL PLATTER

Red lentils, yellow split peas, yellow cabbage, collard green, beets  
Tomato salad, allicha fir fir(non spicy), key firfir(spicy).

\$65.89

### MEAT COMMUNAL PLATTER

awaze tibs, lega tibs ,derek tibs,doro wat and kitfo (Raw, Medium, Well done)

\$65.89

### AGELGEL

kitfo banatu(raw,medium,well done), gomen besega,lega tibs,doro wat  
red lentils, tomato salad, yellow cabbage

\$65.89

## MY PLATE SPECIAL COMBOS

Our Special Combos let guests create their own delicious experience by choosing from the full list of protein and veggie dishes on the next page.

Each combo is designed for flexibility guests can mix and match whatever they love to build a meal that's uniquely theirs.

### I PERSON SPECIAL

Pick one protein

one veggies items.....

\$25.99

### II PERSONS SPECIAL

Pick two protein

two veggies items.....

\$49.99

### III PERSONS SPECIAL

Pick three protein

three veggies items.....

\$74.99

### IV PERSONS SPECIAL

Pick four protein

four veggies items.....

\$94.99



# PROTEIN ENTREES

## Beef/Lamb

- B1. BOLE KITFO\*** ..... \$22. 49  
 Finely minced beef mixed with spiced butter and mitmita, authentic Ethiopian flavor.  
 (Raw, Medium, Well done) /Beef/
- B2. KITFO DULET\*** ..... \$22. 49  
 Ground beef, onion and jalapenos mixed with Purified Butter and ethiopian spice flavor.  
 (Raw, Medium, Well done) /Beef/
- B3. GORED GORED\*** ..... \$20. 49  
 Chunks of red meat mixed with Purified butter Served berbere(pepper), and ethiopian spice flavor.  
 (Raw, Medium, Well done) /Beef/
- B4. GEBA WETA TIBS** ..... \$22. 49  
 Tender beef sauteed with onion, Green pepper and Purified served Beef/Lamb
- B5. GAZE LIGHT TIBS** ..... \$21. 49  
 Finely chopped beef From the butcher cooked to perfection Beef/Lamb
- B6. LEGA TIBS** ..... \$22. 49  
 Juicy Tibs Cooked with Tomato, Onion, Jalapeno & Purified Butter Beef/Lamb
- B7. GOMEN BESIGA** ..... \$22. 49  
 Flavors with collard greens & Beef cooked with spices & onion Beef/Lamb
- B8. KITFO BANATU\*** ..... \$24. 49  
 Special Kitfo mix with Quanta fir-fir ground Beef.  
 (Raw, Medium, Well done) /Beef/



### KITFO BANATU-TIP DESCRIPTION



Kitfo Banatu is one of Ethiopia's most beloved specialty dishes — a rich, seasoned minced beef traditionally enjoyed raw for its buttery texture and bold flavor. This version blends kitfo with quanta firfir (spiced dried beef mixed with injera pieces), creating a hearty, layered combination that showcases both fresh and preserved Ethiopian beef traditions.

- B10. AWAZE TIBS** ..... \$22. 49  
 Beef Mixed With Awaze cooked With Tomato, Onion, Jalapeno , Purified Butter & Traditional Spice Beef/Lamb
- B11. BOLE DEREK TIBS** ..... \$22. 49  
 Lean Beef Diced and Sauteed with Onion, Bell Pepper, Mom's Sauce And Jalapeno Slowly Cooked well done. /Beef/
- B12. QUANTA FIR-FIR** ..... \$20. 49  
 Dried beef cooked with tomatoes, onion, simmered with red pepper sauce, fresh minced garlic, onion, herbal butter (clarified) pepper, & jalapeño. /Beef jerky/
- B13. KEY FIR-FIR** ..... \$21. 49  
 Traditional Spicy stew tossed with injera and lean beef.
- B14. ALICHA TIBS FIR-FIR** ..... \$21. 49  
 Traditional non Spicy stew tossed with injera and lean beef. NON SPICY

### LEGA-TIBS — MENU TIP DESCRIPTION

Lega-Tibs is a non-spicy Ethiopian favorite - tender, juicy beef cubes cooked with tomatoes, onions, jalapeños, and purified butter (niter-kibbeh). The result is a rich, savory dish with a mild warmth and buttery aroma that everyone can enjoy. It's a yummy, juicy protein choice loved by both kids and adults, making it one of the most recommended dishes for guests who want authentic flavor without heat. Best served with injera to soak up the delicious juices.



# FISH

- F1.FISH DULET** ..... \$20. 49  
Grounded cooked tilapia fish mixed with onion, jalapeno Ethiopian Spices
- F2.FISH GULASH** ..... \$20. 49  
Chopped white tilapia fish Sautéed with onion, jalapeno with Spicy sauce.
- F3.FISH AWAZE TIBS** ..... \$20. 49  
tilapia fish Mixed With Awaze cooked With Tomato, Onion, Jalapeno ,Purified Butter & Traditional Spice.
- F4.FISH LEGA TIBS** ..... \$20. 49  
tilapia fish Juicy Tibs Cooked with Tomato,Onion, Jalapeno & Purified Butter



## DORO-WOT — MENU TIP DESCRIPTION

Doro-Wot is Ethiopia's Most famous and beloved stew — a slow cooked chicken dish simmered in a deep, spiced berbere sauce with onions, garlic, and purified butter (niter-kibbeh). The sauce is thick, aromatic, and full of flavor, served with a hard-boiled egg that absorbs the rich spices beautifully. This dish is mildly spicy, hearty, and comforting — a true celebration of Ethiopian tradition. It's often enjoyed during holidays and family gatherings, making it a must-try favorite for anyone exploring authentic Ethiopian cuisine.

- \$22. 99. .... **C1.DORO WAT**  
Traditional chicken Stew topped with a hard boiled egg & one drumsticks.
- \$22. 99. .... **C2.CHICKEN DULET**  
Ground Chicken, onion and jalapeno's mixed with purified Butter and spices.
- \$22. 99. .... **C3.CHICKEN AWAZE TIBS**  
Chopped Chicken Mixed With Awaze, Tomato, Onion, Jalapeno ,Purified Butter & Traditional Spice.
- \$22. 99. .... **C4.CHICKEN LEGA TIBS**  
Juicy Tibs Cooked with Tomato,Onion, Jalapeno & Purified Butter

# CHICKEN

# RICE PROTEIN

- R1. GASELIGHT TIBS** ..... \$17. 49  
Sautéed with onions, garlic, peppers, and aromatic spices & butter  
Beef/Lamb
- R2. GOMEN BESIGA** ..... \$17. 49  
Consisting of collard greens sautéed with spiced butter, onions, Garlic, and ginger  
Beef/Lamb
- R3. AWAZE TIBS** ..... \$17. 49  
Mixed With Awaze cooked With Tomato, Onion, Jalapeno , Purified Butter & Traditional Spice  
chicken/Beef/Lamb/Fish
- R4. LEGA TIBS** ..... \$17. 49  
Juicy Tibs Cooked with Tomato,Onion, Jalapeno & Purified Butter  
chicken/Beef/Lamb/Fish
- R5.DULET** ..... \$17. 49  
Grounded cooked mixed with onion, Jalapeno & Ethiopian Spice  
chicken/Beef/Lamb/Fish
- R6. DEREK TIBS** ..... \$17. 49  
Lean Beef Diced and Sauteed with Onion, Bell Pepper, Soy Sauce And Jalapeno Slowly Cooked well done.  
/Beef/
- R7.DORO WOT** ..... \$18. 49  
Traditional 1 chicken stew topped with a hard boiled egg & one drumstick  
/chicken/

\* Contains raw or undercooked ingredients. Consuming raw meat poultry meats sea food or eggs May increase your risk of food-borne illness.

# VEGGIE'S ENTREES

## i lov veggie

**V1. VEGGIE SIX**.....\$22.49

Red split lentil, yellow split peas, collard green,  
Yellow cabbage, Shiro, beets

**V2. VEGGIE FOUR**.....\$19.99

Red split lentil, yellow split peas, collard green &  
Beets.

**V3. TOMATO SALAD**.....\$10.99

Tomatoes, onions, jalapeños  
And Ethiopian spices.

**V4. BOLE SHIRO**.....\$17.99

Milled Chickpeas Stew Cooked with  
Aromatic Ethiopian Spices.

**V4. KEY FIR FIR**.....\$17.99

spicy stew tossed with injera

**V4. ALICHA FIFFIR**.....\$17.99

non spicy stew tossed with injera



## VEGGIE'S TRIO

### Injera

**T1.NANA ZEMEDE**.....\$16.99

Red lentils, beets, & Tomato Salad

**T2.MENEW**.....\$16.99

Chickpeas, collard green & tomato salad

**T3.EASHI**.....\$16.99

Yellow Split, Beets & tomato salad

**T4.MAHI MAHI**.....\$16.99

Shiro(Chickpeas), red lentils & cabbage.

### Rice

**T11.NANA ZEMEDE**.....\$16.99

Red lentils, beets, & Tomato Salad

**T22.MENEW**.....\$16.99

Chickpeas, collard green & tomato salad

**T33.EASHI**.....\$16.99

Yellow Split, Beets & tomato salad

**T44.MAHI MAHI**.....\$16.99

Shiro(Chickpeas), red lentils & cabbage.

### Extra....

Extra Red split lentil,  
Extra yellow split peas,  
Extra collard green,  
Extra Yellow cabbage,  
Extra Shiro,  
Extra beets

\$6.99

Gulten free injera

\$3.59

Rice

\$2.59

sinig

\$1.99



### FIR FIR — MENU TIP DESCRIPTION

Fir fir is a spicy, flavorful Ethiopian stew tossed with pieces of injera soaked in rich berbere sauce. It's cooked with onions, garlic, and purified butter (niter kibbeh), giving it a deep, aromatic taste and a satisfying texture. Served warm and hearty, Fir fir is a favorite for those who love bold, authentic Ethiopian spice - perfect for breakfast or any time you crave comfort and tradition.



# DRINKS

## COCKTAILS



### RUM PUNCH

White Rum, orange , pineapple ,  
Grenadine  
\$10.99

### OLD FASHION

Bourbon, simple syrup,  
A bitters  
\$10.99

### LEMON DROP MARTINI

Vodka, triple sec, lime  
\$10.99

### HOT TODDY

Whiskey , honey , lime,  
spices  
\$10.99

### MARGARITA

Tequila, triple sec, lime  
\$10.99

### STRAWBERRY AND MANGO MARGARITA.

Tequila, strawberry and mango, triple sec, lime  
\$11.99

### BEE KNEES

Gin, lime juice , honey syrup  
\$10.99

### TEQUILLA SUNRISE

Tequila, orange , grenadine  
\$10.99

### PINA COLADA

Rum , pineapple juice , cream coconut  
\$10.99

### WHISKEY SOUR

Bourbon, lime juice, simple syrup  
\$10.99

### SIDE CAR

Cognac, Cointreau, lime  
\$10.99

### LONG ISLAND ICED TEA

Vodka, gin, rum , tequila, triple sec,  
Lime juice, coke  
\$11.49

### MANHATTAN

Bourbon, sweet vermouth,  
Bitters  
\$10.49

### ELECTRIC ICED TEA

Vodka, gin, rum, tequila, blue Curacao,  
Lime, sprite  
\$11.99

### NEGRONI

Gin, campari, sweet vermouth  
\$10.99

### COSMOPOLITAN

Vodka, cranberry, triple sec, lime  
\$10.49

### MOJITO

Rum, mint , lime, soda  
\$10.49

### CRANBERRY MOJITO

Rum, mint, cranberry, lime, soda  
\$10.99

### BALE

Vodka, sour apple, lime  
\$10.49

### ABAY MARTINI

Vodka, blue Curacao, peach  
\$10.49

## WINE & BEERS

### Ethiopian beer

(Habesha / Abay )  
\$8.49

### Miller Lite

\$7.49

### Heineken

\$7.49

### Corona

\$7.49

### Blue Moon

\$7.49

### Chardonnay

\$7.99

### Moscato

\$7.49

### Merlot

\$7.49

### Cabernet

\$7.49

### Ethiopian Honey Wine

\$8.49

### Ethiopian Tej

\$11.49



### TEJ — MENU TIP DESCRIPTION

Tej is Ethiopia's traditional UNFILTERED honey wine, made from pure honey, water, and gesho for a naturally sweet, aromatic flavor. Golden, smooth, and pleasantly floral, Tej is enjoyed at celebrations and special gatherings — a classic drink that brings warmth, tradition, and authentic Ethiopian hospitality to every sip.



# LIQUORS

**VODKA** - \$12.49

Ciroc  
Ketel One  
Svedka  
Tito's Handmade

**GIN** - \$11.49

Bombay Dry Gin  
Gordon's London Dry  
Hendrick's

**TEQUILA** - \$13.49

1800 Blanco/ Reposado  
Casamigos Blanco/ Reposado  
Don Julio Blanco/ Reposado  
Patron Silver  
Montezuma

**RUM** - \$11.49

Bacardi Superior  
Captain Morgan White  
/ Spiced Rum  
Malibu

**IRISH WHISKEY** - \$11.49

Jameson  
Canadian Whisky  
Crown Royal  
Crown Royal Regal Apple

**SCOTCH WHISKY** - \$13.49

Glenfiddich 12  
JW Black Label  
The Glenlivet 12

**BOURBON WHISKEY** - \$11.49

Bulleit Bourbon  
Jack Daniel's  
Jim Beam  
Maker's Mark

**LIQUEURS & CORDIALS** - \$11.49

Baileys Original Irish Cream  
Campari  
Cointreau  
Kahlua  
Grand Marnier

# MOCKTAILS

**TROPI-COOL**

Pineapple, cream coconut,  
Mango  
\$7.99

**SUNRISE**

Pineapple, orange,  
Mango, lime, grenadine  
\$7.99

**VIRGIN MOJITO**

Mint soda lime  
\$7.99

**SWEET HEAT AND SOUR**

Strawberry, mango, triple sec,  
lime, Jalapeno syrup  
\$7.99

## Soft drinks

Lemon Iced tea  
Strawberry lemonade  
Arnold Palmer 5  
Sparkling water  
Lemonade  
Energy drink

\$3.99

**SODA**

Coke  
Diet coke  
Coke zero  
Sprite  
Ginger ale

\$2.99

**JUICES**

Mango  
Pineapple  
Orange

\$3.49

**BOTTLED WATER** → \$1.99

**MALT** → \$3.99

## Hot drinks

**BLACK TEA**  
\$2.99

**GINGER TEA**  
\$3.99

**MORINGA TEA**  
\$3.99

**ETHIOPIAN COFFEE**  
\$3.99

**FULL ETHIOPIAN COFFEE  
CERMONY**  
\$25.49



# HAPPY HOUR

3:00 Pm — | — 7:00 Pm

MONDAY  
SUNDAY

  
**MOCKTAILS**  
Non-Alcoholic Craft  
**\$5.49**

  
**COCKTAILS**  
Signature & Classics  
**\$7.49**

  
**WINE & BEER**  
Curated Selection  
**\$5.49**

  
**ETHIOPIAN COFFEE**  
Traditional Roast & Ceremony  
**\$15.49**

HAPPY HOUR PRICES APPLY TO DINE-IN ONLY ·  
ASK YOUR SERVER FOR TODAY'S SPECIALS  
Available every day · 3PM to 7PM · Enjoy responsibly

\* Contains raw or undercooked ingredients. Consuming raw meat poultry meats sea food or eggs May increase your risk of food-borne illness.

# BOLEBOLE

## OUR STORY

BOLE BOLE — From Bole City to the World

Born in Bole, Addis Ababa, the beating heart of Ethiopia, BOLEBOLE carries the taste of home Across oceans from the Bole Airport to Virginia, near Dulles International Airport.

Our story began with a dream: to bring the flavors of Addis, the warmth of Ethiopian hospitality, and the spice of our heritage to the world. The owner, who started his journey in Bole, built his first restaurant in Virginia a place where every plate tells the story of travel, culture, and Connection.

BOLEBOLE is more than a restaurant; it's a journey from Ethiopia to the world. Every spice, every aroma, every sip of Tej and every piece of injera carries the soul of Ethiopia from the heart of Addis to your table.

Our concept is simple yet powerful

**From Bole Airport to BOLE BOLE — a world-traveling experience.**

Taste the world through Ethiopia.

### THE ETHIOPIAN COFFEE CEREMONY

*A guide to the beautiful tradition behind every meal*

#### Injera is Your utensil

Tear the spongy flat bread  
And scoop stews  
with your hands.  
*No fork needed!*

#### Share the Mesob

All dishes arrive on  
One large tray.  
Eating together  
is the tradition.

#### The Gursha Gesture

Feed someone you care  
For it is the highest  
Act of love in  
Ethiopian culture.

#### End with the Coffee Ceremony

Buna is a ritual of  
Community. Three  
Rounds, each sacred.  
*Savor it slowly.*

### THE ETHIOPIAN COFFEE CEREMONY

*Ethiopia — birthplace of coffee — honors it with a sacred three-round ritual*



**1. Roasting**  
Green beans  
pan-roasted  
over open flame



**2. Grinding**  
Pounded in a  
mukecha mortar  
& pestle



**3. Brewing**  
Boiled in the  
jebena clay pot  
with fresh water



**4. Serving**  
Poured into tiny  
sini cups with  
incense & popcorn

#### 5. Three Sacred Rounds

Abol — full strength

Tona — second pour

Baraka — a blessing

*Stay for all 3 rounds!*

### TEFF TO INJERA - MENU TIP DESCRIPTION

Teff, Ethiopia's ancient grain, is mixed with water and naturally fermented to create a light, tangy batter. Once poured onto a hot clay mitad, the batter forms tiny "eyes" as it cooks — becoming the soft, spongy injera that carries every flavor on your plate.



### DID YOU KNOW?

*Extraordinary facts about the land that gave us this meal*

#### Birthplace of Coffee

A goat herder named Kaldi in the Kaffa region noticed his goats dancing after eating coffee berries. The world's coffee journey began here, around 850 AD.  
*You're drinking history.*

#### Never Colonised

Ethiopia was NEVER colonised. At the 1896 Battle of Adwa, Emperor Menelik II defeated Italy, inspiring independence movements worldwide.  
*Oldest African nation.*

#### Ancient Alphabet

Ge'ez script — called Fidel — has 276 unique characters. It is one of only 4 original writing systems still in active use in the world today.  
*276 characters!*

*Ethiopia has 13 months and is ~7-8 years "behind" the Gregorian calendar. Welcome to a truly timeless land!*



### BOLEBOLE — Together, always.

In Ethiopian culture, a meal is never eaten alone. Every dish, every cup, every laugh is shared.  
We are honoured to share ours with you today.