

BERBERE

ORGANIC ETHIOPIAN TWIST

Our restaurant seeks to inspire the Los Angeles community to live healthier lives. We don't believe you should have to sacrifice a great tasting meal in the pursuit of nutrition, so our menu is designed to maximize both.

Chef J

ROSEMARY ROOT SALAD 21

*julienne rosemary roasted root vegetable
medley on a bed of creamy cilantro sauce (gf)*

T&T CAESAR 19

*crisp kale salad with parmesan,
berbere croutons, housemade dressing (gfo)*

AZIFA 18

*cool green lentil salad with
mustard, lemon, red onion,
jalapeño, coriander served
with teff injera (gf)*

TASTERS

SINIG

14

fresh jalapeño stuffed with refreshing sautéed tomato, onion, ginger and garlic.

Served with teff injera (gf)

INJERA WRAP

19

local brunoise veggie medley sautéed in berbere (gf)

BEETROOT HUMMUS

19

served with house made rosemary flat bread (gfo)

BAKED CAULIFLOWER

18

oven roasted cauliflower with parmesan and drizzled berbere infused olive oil (gf)

INJERA ROLLS

17

bites of injera with chickpea and red lentil spread (gf)

FRENCH ONION GRILLED CHEESE

16

EAT THE RAINBOW 25

red lentils, turmeric garbanzo, purple cabbage with potato, sautéed greens, teff injera (gf)

TWIST TACOS 23

roasted potato, berbere mushroom lentil, awaze, Ethiopian salad dressing, tangfaye sauce (gfo)

THE FLAT BREAD 23

oyster mushrooms, purple cabbage and red onion sautéed in berbere, creamy cilantro dressing (gfo)

THE WISH MEAL 41

*symbol of love and togetherness.
Eat The Rainbow, Shiro, Azifa, and Tofu Tibs (gf)*

SHIRO

22

*hearty Ethiopian classic in clay pot
with a choice of tomato salad or
sauteed veggies served with teff injera (gf)*

LENTIL MEATBALLS

23

*tender green lentil meatballs in rich
Ethiopian simmer sauce, served
with teff injera (spicy) (gf)*

TOFU TIBS

20

*tofu marinated in berbere and
rosemary sauteed with onion, served
with sautéed greens and teff injera (gf)*

HEALING THYME

19

*pureed green lentil and spinach
soup served with house made
rosemary flat bread (gfo)*

PLANT BURGER

23

*gluten-free house made plant patty, creamy
cilantro sauce, awaze berbere roasted potato wedges (gfo)*

- T&T BREAKFAST BURRITO** 21
*scrambled tofu, roasted potato,
firfir, bulgar, tortilla, tangfaye sauce,
potato wedges*
- TEFF PANCAKE.** 20
*blueberry black seed pancake, berbere
roasted potato, & tofu scramble (gf)*
- BREAKFAST BOWL** 23
*scrambled tofu, berbere roasted potato, firfir,
bulgar, tangfaye sauce, teff injera (gfo)*
- ETHIOPIAN TOFU SCRAMBLE** 20
*diced onion, tomato, kale and jalapeño
made with clarified butter, served with
injera house made flat bread and bulgur (gfo)*
- BUTICHA** 17
*tomato, jalapeño, red onion, spinach,
parmesan served with house
made rosemary flat bread (gfo)*

SUBLIME CONFECTION

18

crisp rolled banana, spread with almond butter and house made hazelnut Nutella, drizzled chocolate sauce, ice cream (n)

COOKIE

8

*peanut butter chocolate teff cookie drizzled with house made chocolate sauce (n) (gf)
(freshly baked- Takes at least 15 minutes)*

FRESH JUICES

GINGER SHOT 3

VITAMIN C 13

orange, grapefruit, lemon

K'EYI SIR 13

beets, ginger, carrot, apple, lemon

ARENGUADAY 13

*celery, kale, apple, cucumber,
ginger, lemon, cayenne pepper*

BREAKFAST

13

*oats, strawberry, banana, superfood
vanilla protein powder, oat milk (gf)*

PB&J

14

*blueberry, banana, fresh peanut butter,
spinach, superfood vanilla protein powder,
oat milk (n, gf)*

CHOCOLATE MINT

14

*banana, superfood chocolate protein powder,
chia seed, fresh mint, oat milk (gf)*

BLACKBERRY SUPERFOOD

15

*banana, blackberry, spinach, flaxseed,
almond butter, dates, oat milk (n, gf)*

CRAFTED BEVERAGES

SHAI (HOT TEA) <i>cinnamon, cloves, ginger, fresh mint leaf</i>	6
BLACKBERRY MINT LEMONADE	13
HOT CACAO <i>cinnamon, cloves, cacao, and coconut whip cream</i>	7
BERZ <i>a blend of ginger, turmeric, lemon, maple syrup served hot or chilled</i>	9

- ⊗ WE ONLY COOK WITH ORGANIC COCONUT OIL
- ⊗ (N) CONTAINS NUTS
- ⊗ (GFO) GLUTEN FREE OPTION/ (GF) GLUTEN FREE
- ⊗ OLIVE OIL FROM FARMERS MARKET IS USED AS A FINISHING OIL
- ⊗ WE ARE NOT LIABLE FOR ALLERGIES. PLEASE ALERT US IF YOU HAVE ANY ALLERGIES AS WE DO HAVE NUTS AND GLUTEN IN HOUSE!
- ⊗ WE RECOMMEND EATING OUR DISHES THE WAY THEY ARE SERVED. WE POLITELY DECLINE ANY MODIFICATIONS ☺

Welcome to Berbere:

Modern Ethiopian-Inspired Organic Vegan Cuisine

At Berbere, we're redefining Ethiopian flavors with a modern twist – all while staying true to our roots. Our entire menu is a culinary journey, fusing classic Ethiopian tastes with organic, plant-based, and vegan goodness.

Our commitment to excellence goes beyond the plate. We're proud to be a farm-to-table establishment, sourcing locally and organically from the heart of our community. It's a testament to our dedication to providing you with the freshest, healthiest dining experience.

Our mission is simple: to offer you great, healthy food that's fresh and pure. Please note, we take pride in serving our dishes as they are meant to be enjoyed. No modifications necessary – because perfection requires no adjustments.

Berbere: Where organic wins, and every bite tells a story of innovation and tradition.

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