

SLO Restaurant Month

EBONY SLO

Daily: 11:00 a.m.-8:00 p.m.

\$25 TOTAL

Combo Plate of Ebony's most popular items served with Injera bread & homemade Ethiopian ginger beer.

Spicy Misir Wot

Slow simmered red lentil cooked with fresh caramelized onions, garlic, and a traditional Ethiopian spice, borbor (a complex blend of chilli peppers, black cardamom, thyme, and more)

Aterkik Alichha Wot

Slow simmered split peas cooked with caramelized onions, garlic, ginger, and turmeric

Enguday Tibs

Portobello mushrooms sauteed in onion, garlic, peppers, tomatoes, thyme, and rosemary

Azifa

Ethiopian green lentil dish that combines lentils with lime juice, peppers, and spices with crispy injera. It's served cold as a light snack

***Injera Bread: fermented pancake-like flatbread with a slightly spongy texture, traditionally made of teff flour. In Ethiopian Injera is a staple and central to the dining habits.**

[VisitSLO.com/RestaurantMonth](https://www.VisitSLO.com/RestaurantMonth)

