Lion of Judah ETHIOPIAN AMERICAN CUISINE

2525 N Ashley Street, Ste W, Valdosta, GA 31602

STARTERS

Get your tastebuds ready for a treat with our wonderful traditional and fusion appetizers!

Chicken Wings $8.95
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6 deliciously fried chicken wings with your choice of Buffalo, Awaze(homemade hot sauce), Honey Hot, Peach BBQ, Ranch or Original

Oyster Mushroom Wings $9.95
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6 deliciously fried oyster mushroom "wings" your choice of Buffalo, Awaze(homemade hot sauce), Honey Hot, Peach BBQ, Ranch or Original

Injera Chips & Hummus $6.75
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Airy and crunchy injera chips served with hummus. Choice of spicy. ranch or salted.

Potato Crisp $3.25
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Homemade thinly sliced fresh potato chips, either salted, ranch or salted. Served with LOJ's savory sauce.

Corn Ribs $5.95
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A juicy corn, quartered, cooked and slathered in our savory blend of seasonings.

Watermelon Fries $5.99
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Refreshing watermelon, sliced and seasoned with our spice blend. Served with a sweet homemade dipping sauce.

Sambusas $5.65
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2 flaky "African Eggrolls" with your choice of fillings. Choose from Beef, Chicken, Lentils, Tofu, Collard Greens or Mixed Veggies

ENTREES

All Entrees are served with injera or rice and a salad. Salad and injera can be substituted with a different side.

Vegan Tibs $16.95
Your choice of Tofu/ቶፉ ጥብሰ or Oyster Mushrooms/የእንጉዳይ ጥብስ(+$1) marinated, sliced and sauteed with fresh garlic, rosemary, tomatoes, onions, mini bell peppers and Ethiopian Spices Regular or Kay Wot/Tomato-based

Doro Wot $18.96
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Ethiopia's beloved, bold chicken stew simmered in a rich berbere chili sauce with onions, garlic, ginger and an array of herbs. Served with a hard-boiled egg.

Vegan Doro Wot $18.96
Ethiopia's beloved, bold stew simmered in a rich berbere chili sauce with onions, garlic, ginger and an array of herbs. Served with a hard-boiled egg for vegetarians.

Tibs $16.95
Your choice of Chicken/ዶሮ ጥብሰ, Steak/የበሬ ሥጋ ጥብሰ (+$1) or Salmon/አሳ ጥብሰ(+$3) marinated, sliced and sauteed with fresh garlic, rosemary, tomatoes, onions, mini sweet peppers and Ethiopian Spices Regular or Kay Wot/Tomato-based

SIDES

All of our sides have robust flavor while maintaining their vegan status.

Gomen $3.65
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A brilliant mixture of collards, kale, beet leaves and fresh herbs cooked to perfection with loads of flavor.

Veggie Medley $3.65
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Cabbage, Carrots, Potatoes, String Beans and Tomatoes, cooked with herbs, aromatics and tumeric.

Yellow Rice $3.65
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Buttery Saffron Rice

Coconut Rice $3.65
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White rice cooked with diced veggies and cocnut milk.

Split Pea Wot (Kik) $3.65
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Split pea stew made with aromatic herbs and Ethiopian spices.
Yellow (Curry-Based) or Red(Tomato-Based)

Beets $3.65
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Sauteed fresh beets, cooked to perfection. A flavor no one can "beet"!

Injera $3.65
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Sourdough flatbread made in house twice a day for optimum freshness. Made with Teff Flour and other grains, for a mild and super soft texture. Take your injera roll, pinch your food and eat it with your hands!

Teff Only Injera $3.65
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Sourdough, naturally gluten free, flatbread made in house by request for optimum freshness. This is traditional Ethiopian injera and has a more grainy texture. Take your injera roll, pinch your food and eat it with your hands!

Nana's Salad $3.65
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Our house salad with Nana's homemade lemon dressing. It is fresh, light and addictive.

Lentil Wot (Messir) $3.65
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Smooth lentil stew made with either a curry base or tomato base and Ethiopian spices.
Yellow (Curry-Based) or Red(Tomato-Based)

Blackeyed Peas Wot $3.65
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Smokey and flavorful southern favorite cooked in coconut milk and Ethiopian spices.

FUFU FRIDAY

Fufu is included with Nigerian Red Stew or Egusi.

Jollof $5.00

A smoky, aromatic and slightly spicy West African rice dish made with rich tomatoes, red pepper, and spice blend that is infused with layers of flavor.

Nigerian Red Stew $10.00

Arich stew featuring a vibrant sauce of blended tomatoes, bell peppers and onions.
Add beef, salmon, chicken, jackfruit or mushroom for $7.

Fufu $5.00

A traditional West African staple. Smooth, starchy dough-like consistency that is used to scoop rich soups and stews.

Okra Stew $10.00

A simple yet flavorful and healthy stew with fresh okra, spinach, herbs and seasonings

Plantains $5.00

Sweet yellow plantains, sliced and fried to perfection

Egusi $10.00

A rich and hearty West African classic made with ground melon seeds, which provide a nutty, savory flavor profile. Made with spinach and aromatic spices. It is sure to be a favorite. dd beef, salmon, chicken, jackfruit or mushroom for $7.

SALADS AND SOUPS

All soups are served with a side Nana's salad

Nana's Salad
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$10.25

A full serving of our house salad with Nana's homemade lemon dressing. It is fresh, light and addictive.

Injera Crunch Salad
$12.25

Influenced by our love for the flavors found in Mexican Street Tacos and the fresh ingredients and flavors of our salads - we've combined the two to make a delightful fusion dish. Mixed greens, cilantro, radishes, our Nana's Salad Dressing topped with crunchy injera bites.
Add steak, chicken, or oyster mushrooms for $5

Vegetable Soup
$10.25

Cabbage, carrots, celery, tomatoes, potatoes, and other veggies stewed in a tomato based sauce.

Split Pea Wot (Kik)
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$14.25

Split pea stew made with aromatic herbs and Ethiopian spices.
Yellow (Curry-Based) or Red(Tomato-Based)

Berry Healthy Salad
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$13.95

A full serving of our house salad with juicy blueberries, strawberries, sweet Vidalia dressing and our homemade cheese.
Add steak, chicken, or oyster mushrooms for $5

Harvest Soup
$10.25

Sweetly flavorful blend of squash, yams and coconut. This soup is our family's favorite and incorporates America's fall harvest veggies with Ethiopian spices.

Lentil Wot (Messir)
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$14.25

Smooth lentil stew made with either a curry base or tomato base and Ethiopian spices.
Yellow (Curry-Based) or Red(Tomato-Based)

Chickpea Wot(Shurro)
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$14.25

Traditional Ethiopian stew made with pureed chickpeas, tomato, garlic and Ethiopian spices.

Blackeyed Peas Wot
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$14.25

Smokey and flavorful southern favorite cooked in coconut milk and Ethiopian spices.

PASTA

Spaghetti & Marinara
$13.69

Espresso blended with steamed milk, topped with caramel drizzle

Vegan Spaghetti & Marinara
$14.69

Espresso blended with steamed milk, topped with caramel drizzle

Vegan Sunshine
$16.19

Vegan shells, with marinated tofu, olives, sweet peppers, Ethiopian spices and more

Spinach Tomato Penne
$16.31

Espresso blended with steamed milk, topped with caramel drizzle

Spaghetti & Meat Sauce
$16.19

Hazelnut espresso with steamed milk and cocoa powder

FUSION & SPECIALTY

Injerito — $14.95
Choose from Category 1, 2 and 3 and roll it all up in an injera, like a burrito!

Category 1: (Pick one) Chicken Tibs, Doro Wot, Beef Tibs, Oyster Mushroom Tibs, Salmon Tibs, Jackfruit Wot or Tofu Tibs (add additional for $5 each)

Category 2: (Pick freebies to add) Rice, Salad, Ayib/Ethiopian Cheese

Category 3: (Add for $2 each) Chickpea, Red Lentil, Yellow Lentil, Blackeye Peas, Red Split Pea, Yellow Split Pea, Greens, Veggie Medley

Taste of Ethiopia — $42.25
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Sample and share a family-style dish that is served on large injera. select up to 3 of our Main Wots. They are complimented with 9 of our sides. (Representing the 12 regions of Ethiopia). Additional Main Wot options for an additional charge of $7 each. Feeds 4-6 guests.

Tiny Taste — $25.25
Choice of Beef Tibs, Chicken Tibs, Tofu Tibs or Mushroom Tibs with a sample of 6 sides, a salad and injera.

CUBS CORNER

Ond(1) — $10.00
Choice of one of the mani wots with a side salad, served on injera or fluffy rice.

Pasta — $10.00
Your choice of vegan or regular spaghetti with marinara or meat sauce. Served with a small salad

Cub Corner meal comes with a drink and a scoop of ice cream

DESSERTS

Vanilla Crunch — $4.19
Vanilla ice cream served with dried, sweetened injera strips

Buna Brownie — $7.25
Rich, warm, homemade chocolate brownie made with a pinch of house roasted buna and chocolate chips served with vanilla ice cream.

Cheesecake Sambusas — $5.65
2 flaky pastries stuffed with cheesecake then fried and served with a dipping sauce

Smores Sambusas — $5.65
2 flaky pastries stuffed with smores then fried and served with a dipping sauce

Ethiopian Banana Foster's Pudding — $7.25
A blend of Ethiopian tej(honey wine) infused bananas, banana pudding, nilla wafers and chesman cookies. A family recipe that blends both cultures

DRINKS

LOJ's Lemonade — $3.00
A refreshing twist on lemonade, made in house and garnished with a sprig of rosemary

Coconut Limeade — $4.00
We've taken a cue from our watermelon fries sauce and made a delicious drink!

Ambo Water — $5
Sparkling mineral water shipped directly from Ethiopia

Hibiscus Spiced Ice Tea — $4.00
LOJ's most famous drink. Made with whole, dried hibiscus, Ethiopian spices and sweetend to perfection

Soda — $2.50
Coca Cola, Sprite, Fanta, Coke Zero or Root Beer

Cini of Buna (2 oz) — $2.50
A traditional serving of Ethiopian coffee. Brewed from raw green Ethiopian Coffee beans that are fire roasted, ground and brewed to perfection in a earthen pot.

Mini Coffee Ceremony — $13.25
Served the traditional way at your table. Pour yourself as many cinis of buna our jebena will hold. Have the wonderful coffee ceremony set up at your table.

Loose Leaf Personal Tea — $10.00
Serve yourself cup after cup of loose leaf tea served with our house spice blend and multiple sweetener options

Cini of Tea (2 oz) — $2.50
Artisan Ethiopian Spice Tea with our house spice blend served in a traditional cup. A variety of flavors available

WINE & BEER

Ethiopian Libations
Ethiopian Honey Wine (Tej) - $14
Ethiopian Beer - $8

Wine
House Selection - $11.50

Beer
Selection - $5

Wine Cocktails
Tej Spiked Spiced Hibiscus Tea (Spritzer or Regular) - $10
Tej Spiked LOJ Lemonade (Spritzer or Regular) - $10