

# MESOB

Authentic Ethiopian Cuisine

## FACT SHEET

**LOCATION:** 515 Bloomfield Avenue  
Montclair, NJ 07042  
973.655.9000  
[www.mesobrestaurant.com](http://www.mesobrestaurant.com)

**CUISINE:** Authentic Ethiopian

**OWNERS/CHEFS:** Berekti Mengistu  
Akberet Mengistu

**MENU:** Authentic Ethiopian food using only fresh ingredients and seasoned with spices imported from Ethiopia. All vegetable dishes are vegan. Coffee (bunna) is imported from Ethiopia and roasted fresh as used. Teas (shai) are fresh blends of loose-leaf teas and spices. Mesob grinds spices for the teas daily. The flavors include cinnamon, ginger, cardamom and cloves in a black-tea base.

**INTERIOR:** On the walls hang works from the Mengistu's collection of Ethiopian and Eritrean art, including traditional tribal papooses made from leather and trimmed with seashells from the Red Sea. The most collaborative effort of all produced the most striking result — the seven cylindrical lamps that cast a toasted-wheat glow over the bar that runs down the center of the room. Each lamp is a tan cylinder four feet tall made of paper-thin leather stretched on a metal frame. The parchment-like leather is covered with rows and columns of burnt-umber-colored characters — the 33 letters of the Amharic alphabet, each of which has seven vowel-sound variations, and a table of Amharic numerals. One of the lamps, instead of the alphabet, is painted with scenes of life among Ethiopia's Afar tribe.



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Mesob, which is pronounced with a short e and a long o, is named for the round wicker tables, with their decorative dome-like covers, at which Ethiopian families traditionally dined. Patrons can sit at mesobs near the front windows, or at regular tables. Wherever they sit, they will hear recorded Ethiopian pop music, improvisational and rhythmically intricate, playing softly in the background.

New York bridal gown designer Manalé, who is Ethiopian, chose the palette of earth tones for the awning, menu and interior.

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PRIVATE DINING OPTIONS: Restaurant has seating for 80 guests. Private parties can be accommodated on Mondays or by special arrangement.

CATERING: Services available on and off-site.

HOURS: Tuesday through Sunday  
Lunch: 11:30am - 3pm  
Dinner: 3pm - 10pm  
Brunch: Last Sunday of each month 11am-3pm  
Closed Mondays

RESERVATION: Reservations recommended  
Phone: 973-655-9000  
Online: [www.mesobrestaurant.com](http://www.mesobrestaurant.com) or [www.opentable.com](http://www.opentable.com)

PARKING: Street parking  
Municipal lot behind restaurant

ATTIRE: Casual

WHEELCHAIR ACCESSIBLE: Yes

CREDIT CARDS: Visa, Mastercard, American Express

MEDIA CONTACTS: Vickie Smith-Siculiano, Marketing & Public Relations Manager  
[Vickie@mesobrestaurant.com](mailto:Vickie@mesobrestaurant.com)