

MESOB

Dessert & Beverage Menu

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All of our cakes are prepared daily
with the freshest ingredients

DESSERTS

Almond Cake with Berry Sauce	7.95
Flourless Chocolate Espresso Torte	7.95
Crème Brulee	7.95
Halewa Sesame paste with Pistachios	5.95
ICE CREAM	5.95
Cappuccino crunch	
Pistachio	
Cinnamon	
Pumpkin (in season)	
LEMON SORBET	5.95



MESOB VEGAN DARK CHOCOLATES

Exquisite vegan chocolates with rich dairy-free dark chocolate ganache fillings infused with the exotic spices, teas and coffee of Ethiopia and enrobed in dark Belgian chocolate.

Berberé—infused with a special Mesob blend of herbs and spices

Ethiopian Coffee—topped with espresso powder

Kemem Shai—infused with dried ginger, cloves, cardamom, cinnamon & Black East African tea

Guava-Ginger —infused with an exotic blend of guava and ginger

Sampler of above 4 \$7.95

Dark Chocolate & Berbere Dessert Bar
(non-dairy) \$4.50

DELUXE DESSERT COOKIES

No Wheat - No Flour - No Butter - No Eggs

Delicious cookies created from flax, oats and nuts to bring rich texture and taste. Vegan Oatmeal Raisin or Cherry Oatmeal Raisin Chocolate Chip

3 for \$5.95

History of Coffee

Settled agriculture began in Ethiopia some 2000 years ago. Since time immemorial *Coffea Arabica* has been growing in the wild forests of the southwestern highlands of Kaffa & Buno districts of Ethiopia.

Ethiopia is the primary center of origin & genetic diversity of the Arabica coffee plant. Ethiopia has more than 70 ethnic groups speaking over 200 languages. As a result, coffee is described as Bonna (Amharic), Bun (Tigrigna), Buna Oromiya), Bono (Kefficho) and Kawa (Guragigna). Some consider that these & other names of coffee were derived from the Kafa or Buno districts. The French & Spanish call it Café, the Italians Caffè, the Germans Kaffee, the Finnish Kahvi, the Dutch Koffie, the Greeks Kafes. All are phonetic approximations of the original Ethiopian word. The single word *coffee* had passed into the languages by 1700.

Mesob Ethiopian Restaurant 515 Bloomfield Ave., Montclair, NJ 07042 973-655-9000

www.mesobrestaurant.com

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SHAI/TEA

Kemem Shai Dried ginger, cardamom, cloves, cinnamon & black East African tea	2.75
Ginger Shai Fresh ginger & black East African tea	2.75
Mint Shai Fresh mint & black East African tea	2.75
Chamomile Shai	2.75
Arengude Shai green tea	2.75
Kerkede Shai Fresh brewed hibiscus tea	2.75
Iced Kerkede Shai Fresh brewed hibiscus tea served over ice	3.00
Regular Shai East African black tea	1.75

BUNNA/COFFEE

Ethiopian Coffee (Bunna) fresh raw organic coffee beans from Ethiopia roasted then brewed & served in our traditional coffee pot (jebena) (serves min. of 4 people) preparation time approx. 20 min.	14.00
Ethiopian Coffee by the cup (cini) same as above, served in single Ethiopian cup	3.50
American Coffee	3.00
Iced coffee	2.75

JUICES - SODA - WATERS - HONEY DRINK

Mango	3.50
Guava	3.50
Soda	2.50
San Pellegrino Sparkling Water	5.00
Berze (Honey Water)	4.00

