

Jolly

Bar & Restaurant

Hot Drinks

Regular Coffee
Espresso
Tea | **\$3**

\$4 | Americano Coffee
Macchiato
Cappuccino
Latte

Ethiopian Coffee

Organic Ethiopian Coffee Ceremony
(Freshly roasted Organic coffee)

\$25

Imported Bee

Becks \$
Corona
Heineken
Stella
Sapporo

\$6.50

Cider Beers | **\$7**
Guinness

Craft Beer

County Dark Pint
Upside Pint
Heeles Yea

\$7.99

Domestic Beer

Budweiser
Coors Light
Moslon Canadia

\$6.50

Beer Towers

County Dark Tower
Upside Tower
Heeles Yea Tower | **\$35**



Beer Pitchers

County Dark Pitcher
Upside Pitcher
Heeles yea Pitcher

\$22

Jolly

Bar & Restaurant

Jolly

Bar & Restaurant

PLEASE
REVIEW



BREAKFAST

Foul \$12

Special foul (mashed beans sautéed with onion, hot pepper, butter / Oil, yogurt)

Specials Vegan FirFir \$15

Pieces of Injera simmered with olive oil and hot pepper topped.

Scrambled Eggs \$10

Scrambled egg cooked with onion, tomato jalapeno served with bread or injera.

Chechebsa \$13

Thin bread (Kita) pieces served with butter and bereber.

Feta \$13

Thin bread pieces served with butter and bereber.

Egg Sandwich \$8

With Tomato and lettuce

Fetira \$12

Consisting of a large, crispy, wheat flour pancake.

LUNCH & DINNER

Shero \$15

Highly seasoned milled chickpeas simmered in berbere sauce served in a traditional pot.

Bozena Shero \$18

Highly seasoned milled chickpeas simmered in berbere sauce with lean beef.

Shero Begomen \$18

Chickpeas with salad and cooked kale.

Vegetarian Platter for 1 \$17 & For 2 \$30

A combination of split peas, cabbage, collard green, and vegetables.

Cha-Cha \$20

Fresh cut long red meat sautéed with hot pepper, served on a hot skillet pan.

Special Raw Meat \$25

Ethiopian-style raw meat served with awaze and mitmita.

Regular Kitfo \$20

Freshly minced, lean beef mixed with mitmita & butter served raw like tartar.

Yetashe kitfo \$25

Freshly minced, very lean beef mixed with butter, onion, and green pepper.

Kitfo Dullet \$22

Freshly minced, very lean beef mixed with butter, onion, and green pepper.

Ya'Awaze Tibes \$20

Lean beef cubes pan-fried jalapeno, onion, and awaze.

Tibs \$20

Tenderloin lamb cubes tibs sautéed in special sauce. Served with injera or bread.

Lega Tibs \$20

Tender sautéed with onion, green and red pepper, and gomen.

Dullet \$18

Liver tripe freshly minced lean lamb mixed with butter and mitmita.

Gored Gored \$22

Cubed meat smothered with awaze and butter.

Tibs FirFir \$20

Pieces of injera soaked in cubes of tender lamb sautéed with onion, garlic, & green pepper.

Quanta FirFir \$22

A strip of meat sautéed with onion, garlic & special butter soaked in wat served with injera.

Shekla Tibs \$25

Red meat sautéed with hot pepper served on a hot Ethiopian traditional plate.

Meat and Veggie Combo \$40

A choice of meats cooked with vegetables.

Meat Combo \$35

Kitfo, dullet, tibs, and Nech or Key Tibs.

Doro Wet \$25

Ethiopian traditional dish tender chicken cooked in Ethiopian sauce and boiled egg.

Kitfo FirFir \$22

Geba-Weta \$20

Steaks \$28

Salmon Sandwiches \$28

Jolly Special Tibes \$24

Goden Tibs \$45

Chekena Tibs \$25

Kikil \$22

Cornies \$35

Asa Goulash (Fish) \$20

Salmon \$28

Chicken Breast Burger \$16

Pasta with Meat Sauce \$18

Pasta with Tomato Sauce \$15

SIDE ORDERS

Ethiopian Injera \$4

Basket of Homemade Fries \$9

Homemade Sweet Potato Fries \$12

Chicken Wings (1lb) \$14

BBQ • HONEY GARLIC • HOT • BUFFALO • MILD • SALT AND PEPPER

Jolly
Bar & Restaurant

844 Bloor St W, Toronto, ON M6G 1M2 Jollybarandrestaurant.com (647) 350-5288