



MAZA 29

KITCHEN AND BAR

APPETIZERS

LAMB LOLLIPOP

Grilled Lamb Chop / Mint / Citrus 14.99

FLAT IRON STEAK

Grilled with your Choice of Blue Cheese Sauce or
Chimichurri 13.99

RANCHERS SALAD

Your choice of Beef or Chicken / Mediterranean
Rice / Shredded Mozzarella / Tomato 11.99

POLPETTI

Mozzarella Stuffed Jumbo Meatballs / Bolognese
and Parmesan 11.99

MUSSEL AMERICAN

White Wine / Garlic 11.99
Bacon / Chili 12.99

BUM BUM BELLY

Apple Braised Pork Belly / Cucumber Salad 11.99

SAMBUSA

Crisp Deep Fried Pastry Stuffed with your choice
of
Spiced Potato / Lentils / Beef or Chicken 9.99

COQUILLE ST JACQUES

Scallops / Mushroom / White Wine / Pomme de
Terre Duchess / Mitmita Gruyere 14.99

SHRIMP LANGANO

Grilled Shrimp with Ethiopian Spices / Awaze
Mayo 11.99

ARTICHOKE CRAB DIP

Hearts of Artichoke and Lump Crab in Awaze
Cream 11.99

LAMB SLIDERS

A Trio of sliders dressed in Creole Mustard,
Awaze Mayo and Tzatziki 14.99

CONFIT OF CHICKEN WINGS

Organic Wings / Earthling Spices / Awaze Mambo
Sauce 11.99

STEAK TARTINE

Chorizo Vegetables / Blue Cheese / Awaze Mayo /
Truffle Chips 14.99

ROASTED CAULIFLOWER

Garlic Butter 10.99

ARANCINI DI RISO

Risotto Balls / Herbs / Mozzarella 9.99

SOUP & SALAD

ARUGULA SALAD

Candied Pecans / Tomato / Gorgonzola / Balsamic
Vinaigrette 11.99

BLUE CHEESE CHOP SALAD

Spring Mix / Romiane / Tomato / Onion /
Balsamic Vinaigrette 9.99

SHE CRAB SOUP

cup 7.99
bowl 9.99

THE AWAZE TIBS

The Traditional Ethiopian Style of Cooking Meats
with Spiced Chili / Sauteed Onion / Garlic and
Peppers

Served With Your Choice of Rice or Ethiopian
Flatbread (injera)

BEEF 16.99

CHICKEN 15.99

SHRIMP 17.99

LAMB 17.99

Tomato Salad / Collard Greens / Curried Potatoes
and Carrots / Roasted Corn

BEEF & POULTRY

14 OZ CENTER CUT STEAK

Grass Fed and Finished Tenderloin Fillet with
Classic Béarnaise Sauce with your choice of
Potato Fondant or Mashed Potato 25.99

CHICKEN PICATTA WITH SHRIMP

White Wine Cream Sauce with Garlic and Capers
18.99

10 OZ HANGER STEAK

Wet Aged Hanging Tender / Gorgonzola Sauce
22.99

LAMB SHANK

Braised for 14HR with Awaze and Herbs Served
over Mediterranean Rice 26.99

CONFIT OF DUCK

Berberé Seasoned Duck Served with Creamy
Polenta 17.99

CHOCOLATE BRAISED OX TAIL

Roman Oxtail served with Gnocchi 21.99

SHORT RIBS

Braised Beef Ribs Awaze / Herb / Horseradish
Mash 22.99

PORT CHICKEN

Confit Half Chicken with Mushroom Port Sauce
17.99

STEAK FRITES

6oz Flat Iron / Truffle Fries / Chopped Salad
17.99

SEAFOOD & VEGETARIAN

VEGETARIAN PLATTER

A Combination Platter of Lentils / Curried
Vegetables / Collard Greens and Two Seasonal
Items 20.99

EGGPLANT PARMESAN

Crunchy Eggplant / Balsamic Reduction
Parmesan Rain 19.99

BLUE CRAB CAKE

100% Crab in Awaze Sauce / Potato Croquettes
and Seasonal Vegetables 25.99

COD VASCO

Chorizo / Roasted Vegetables 18.99

SHRIMP AND GRITS

Italian Sausage Grit Cake / Gulf Shrimp / Lobster
Sauce 18.99

RED SNAPPER

Miso / Brown Butter 22.99

SEAFOOD GUMBO

Andouille / Shrimp / Crab / Oysters 21.99

PASTA

BEEF SHORT RIB RAGU

Braised Beef Ribs / Pappardelle / Pecorino 16.99

GNOCCHI

Pesto / Bolognese 17.99

SHRIMP CAPELLINI

Fennel / Roasted Garlic / Lobster Cream 18.99

BOLOGNESE

Traditional Meat and Vegetable Ragu 16.99

CARBONARA

Guanciale / Aged Parmesan 17.99

LASAGNA

Our Traditional Dish Made in The Old Country
Style with Fresh Pasta / Layered with Bolognese /
Mozzarella and Parmesan 17.95

SEAFOOD

Shrimp / Scallop / Garlic / Chili 18.99