

BRUNCH

Available daily 8am – 3pm.

All shakshoukas and select plates are served with Calabrese bread.

SHAKSHOUKA

Oriental Shakshouka GF 19

Sizzling skillet of tomatoes and tomato sauce with three broiled organic eggs, topped with pickled wild cucumber and zaatar.

Halloumi Shakshouka GF 23

Sizzling skillet of tomatoes and tomato sauce with three broiled organic eggs, topped with slices of fried halloumi, pickled wild cucumber, zaatar and pomegranate molasses.

Brisket Shakshouka GF 25

Sizzling skillet of tomatoes and tomato sauce with three broiled organic eggs, topped with slices of fried halloumi, beef brisket, pickled wild cucumber, zaatar and pomegranate molasses.

Vegan Shakshouka GF V 21

Sizzling skillet of tomatoes and tomato sauce, grilled veggies mixed with fried chermoula potatoes, topped with wild pickled cucumber, zaatar and pomegranate molasses.

SANDWICHES

All served with a side of chermoula potatoes and a mixed green salad.

Afsoon 21

Muhammara or Turkish ezme salsa, scrambled eggs, and fried halloumi; choice of croissant or Portuguese bun.

Paul 22

Brisket, grilled veggies, halloumi, served on a Portuguese bun.

PLATES

Tokhmomorgh Khorma GF 23

Dates and walnuts cooked with two organic sunny-side up eggs, served with a side of mixed green salad, chermoula potatoes and fava beans.

Maro's Fave GF 25

Fava beans and Persian salsa topped with two organic scrambled eggs topped with charred zucchini, served with mixed green salad and chermoula potatoes.

Lebnany GF 23

Two organic scrambled eggs with zaatar, served with a side of mixed green salad, chermoula potatoes and fava beans.

Sfenaj 28

Two organic scrambled eggs topped with chicken schnitzel, served with a side of mixed green salad, chermoula potatoes and charred baby zucchini.

Zack GF 28

Two organic scrambled eggs mixed with sautéed veggies, topped with grilled marinated salmon, served with a side of mixed green salad and chermoula potatoes.

Makanek GF 26

Lebanese beef sausages mixed with scrambled eggs, served with a side of mixed green salad and chermoula potatoes.

Home Sweet Home N 21

French toast prepared with house-made croissants, topped with a seasonal fruit compote, nuts, and fresh vanilla cream.

BRUNCH EXTRAS

Organic Fried Egg	GF	3	Side Green Salad	GF V	10
Muhammara	N	9	Side Fried Halloumi	GF	8
Fava Beans	GF V	6	Side Brisket	GF	13
Chermoula Potatoes	GF V	8	Side Makanek	GF	13
Extra Bread		3			

V Vegan GF Gluten-free N Contains Nuts

DINNER

Available all day; only until 3pm on Tuesdays.

NIBBLERS

Served with pita bread.

Motek		14
Crispy eggplant schnitzel with chermoula garlic paste.		
Kado	GF V	14
Charred baby zucchini and chermoula potatoes, topped with Yemeni salsa.		
Halloumi	GF	14
Fried halloumi on Turkish ezma salsa, topped with a drizzle of pomegranate molasses and fresh mint.		
Moroccan Hummus	GF	14
Hummus topped with brisket and Moroccan chermoula.		
Turkish Hummus	GF V	14
Hummus topped with Turkish ezme salsa, fava beans and charred baby zucchini.		

AFTERNOON SANDWICHES

Served on a Portuguese bun, with a side of mixed green salad and chermoula potatoes.

Classic Hamoudi		22
Chicken schnitzel, chermoula garlic paste, Yemeni salsa, red cabbage coleslaw, and Armenian pickle.		
Dar Dar		22
Grilled kafta, hummus, tahini, jalapeño lime paste, Yemeni salsa, red cabbage coleslaw, and Armenian pickle.		
Narenj Bademjoon		21
Eggplant schnitzel, Turkish ezma salsa, jalapeño lime paste, Yemeni salsa and arugula.		
Persian Lover		22
Saffron BBQ grilled chicken breast, charred baby zucchini, jalapeño lime paste, Yemeni salsa, arugula.		

SALAD

Pura Vida		18
Romaine lettuce, arugula, jalapeños, cucumber, honey crisp apples, zaatar croutons and mint dressing.		

Add fried halloumi +7 | Add crispy eggplant +7

PLATES

Served with pita bread.

Brisket	GF	28
Hummus topped with brisket, sautéed onions and peppers, charred baby zucchini, Yemeni salsa, jalapeño lime paste and Armenian pickles.		
Kafta	GF	32
Hummus topped with BBQ grilled beef kafta, garlic potatoes, sautéed onions and peppers, charred baby zucchini, Yemeni salsa, jalapeño lime paste, tahini and Armenian pickles.		
Makanek	GF	32
Hummus topped with Lebanese beef sausages mixed with Persian salsa, garlic potatoes, charred baby zucchini, Yemeni salsa, jalapeño lime paste and Armenian pickles.		
Schnitzel		30
Hummus topped with chicken schnitzel, garlic potatoes, red cabbage coleslaw, charred baby zucchini, Yemeni salsa, jalapeño lime paste and Armenian pickles.		
Persian	N	32
Muhammara topped with saffron BBQ grilled chicken breast, garlic potatoes, sautéed onions and peppers, charred baby zucchini, Yemeni salsa, jalapeño lime paste and Armenian pickles.		
Vegan	GF V	27
Hummus topped with fava beans, pan seared veggies, charred baby zucchini, Yemeni salsa, jalapeño lime paste and Armenian pickles.		
Vegetarian		30
Hummus topped with eggplant schnitzel, garlic potatoes, red cabbage coleslaw, charred baby zucchini, Yemeni salsa, jalapeño lime paste and Armenian pickles.		
Salmon	N	35
Muhammara topped with marinated grilled salmon, garlic potatoes, pan seared veggies, Yemeni salsa, jalapeño lime paste, tahini and Armenian pickles.		

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