



BRUNCH

BRUNCH

JERUSALEM BREAKFAST (SAT, SUN ONLY) LABNEH +BABA GANOUSH +MARINATED OLIVES +KASSERI CHEESE +GRAVLAX +HUMMUS +TORSHI +CUKE-TOMATO SALAD +GARLIC TAHINA +SPICED EGGS +PITA +PASTRY +HARISSA 45 (SERVES 2+)

FIYA SALAD GREENS, RADISH, JALAPEÑO, PICKLED ONION, DATES, FETA, PITA CROUTON, FIG VINAIGRETTE 13

👉 ADD CHICKEN SCHNITZEL 6 CHICKEN SHAWARMA 6 STEAK 8 GRAVLAX 8 FALAFEL 6

HUMMUS ORIGINAL 14 FALAFEL 16 CHICKEN SHAWARMA 18 CAULIFLOWER SHAWARMA 16 SPICED LAMB 18

HALLOUMI SEARED HALLOUMI, PRESERVED CHILI PEPPER, HONEY, MINT, PISTACHIOS 17

KHACHAPURI GEORGIAN BREAD & CHEESE BOAT FILLED WITH SHAKSHUKA, SOFT EGG 17

TURKISH EGGS POACHED EGGS, GARLIC YOGURT, URFA PEPPER & SUMAC, DILL, PEPPER OIL, CHALLAH 17

STRAPATSADA GREEK SCRAMBLED EGGS, WOOD-ROAST TOMATO, OLIVE OIL, FETA, OREGANO, CHALLAH 17

SHAKSHUKA NORTH AFRICAN ZIPPY TOMATO SAUCE, SOFT EGGS, CHALLAH 17 (+FETA OR LAMB SAUSAGE 3)

STEAK & EGGS CHARCOALED STRIP STEAK, FRIED EGG, BATATA HARRA, ROASTED PEPPER, CHERMOULA 28

FRENCH TOAST DIPPED IN ORANGE BLOSSOM CUSTARD, WITH RASPBERRIES, HAZELNUTS, MINT 17

BACON, SAUSAGE HOUSEMADE LAMB BACON OR LAMB SAUSAGE 7

BATATA HARRA SMASHED FINGERLING POTATOES, SUMAC, ALEPPO PEPPER, GARLIC, EVO, LEMON 8

WINGS HERITAGE CHICKEN WINGS IN RED ZHUG & PRESERVED LEMON YOGURT 15

SOUP BUTTERNUT SQUASH SOUP 8

FRIES SUMAC-ZA'ATAR FRIES WITH AMBA MAYO AND/OR KETCHUP 8

SANDWICHES ALL ON PITA EXCEPT THE BURGER. CHOICE OF FRIES OR PETITE SALAD.

BURGER DRY-AGED SIRLOIN/WAGYU BRISKET, AMERICAN, SPECIAL SAUCE, BERBERE ONION, PICKLE, BRIOCHE BUN 28

SCHNITZEL CHICKEN THIGH, PICKLED CABBAGE, SUMAC ONION, TOMATO, SMOKED ONION SAUCE 19

SHAWARMA CHICKEN OR LAMB-BEEF +2, LETTUCE, CUCUMBER, SUMAC ONION, GARLIC TAHINI, PICKLED GREEN TOMATO 19

STEAK STRIP STEAK, ROAST PEPPER, PICKED GREEN TOMATO, CIPOLLINE ONION, GARLIC YOGURT, RED ZHUG 22

GRAVLAX HOUSE SMOKED SALMON, SUMAC ONION, CUCUMBER & TOMATO, DILL, SMOKED ONION SAUCE 20

BREAKFAST LAMB BACON OR SAUSAGE, FRIED EGG, AVOCADO, CHAR ONION, PICKLED ONION, HARISSA MAYO 18

SABICH ROAST EGGPLANT, HUMMUS, SOFT BOILED EGG, CABBAGE, CHARRED ONION, PICKLE, TAHINA, RED ZHUG 18

FALAFEL GREEN FALAFEL, HUMMUS, RED CABBAGE, CHARRED ONION, PICKLE, TAHINA, AMBA 18

DA MELT GRILLED CHIHUAHUA & HALLOUMI CHEESES, RED ZHUG, APRICOT CHUTNEY, PISTACHIOS 18

WE HAVE NO SURCHARGES, BUT ARE COMMITTED TO OUR TEAM MAKING A GOOD LIVING WAGE, PLUS HELP WITH HEALTHCARE. YOUR TIPS ARE SPLIT AMONG ALL STAFF EXCEPT MANAGEMENT. WARNING, CONSUMING RAW OR UNDERCOOKED MEAT, POULTRY, SEAFOOD, OR EGGS MAY INCREASE THE RISK OF FOODBORNE ILLNESS.

PROPRIETORS MINDY FRIEDLER & MICHELLE WHEATLEY / CHEF BEN BLUM



Update 5/13