

EGGSTATIC

APPETIZERS

EGGSTATIC SIGNATURE HUMMUS \$7.99

Blended chickpeas, sesame seeds, fresh lemon juice. Topped with a parsley mix and virgin olive oil. Served with freshly baked pita.

LABANEH GONE NUTS \$8.49

Creamy cheese yogurt, fresh herbs, and crushed pecans and drizzled with virgin olive oil. Served with freshly baked pita bread.

FATTEH \$13.99

Favorite middle eastern breakfast. Composed of layers of crushed chickpeas and fried pita on a bed of fatteh sauce. Served with freshly baked pita, and a side of veggies.

FOUL \$12.99

Egyptian breakfast tradition. Crushed fava beans and chickpeas. Lemon juice, tahini salad, and cumin. Drizzled with dakka sauce. Served with freshly baked pita, and a side of veggies.

SPICY HUMMUS AND CAULIFLOWER \$12.99

Spicy hummus, fried cauliflower, drizzled with chipotle tahini, and topped with sesame, tomatoes and green onions.

MAZZA PLATE \$14.99

Assortment of classic Middle Eastern starters; Hummus, labaneh with pecans, and maktous (eggplant stuffed with walnuts).

HALOUMI TUSCAN BREAD \$13.99

Grilled haloumi, fresh mint leaves, satuéed cherry tomatoes, and zaatar. Served on buttered french bread.

CAULIFLOWER \$9.49

Fried cauliflower. Drizzled with tahini, mango chipotle, sesame seeds, and green onions.

SMOKED SALMON BITES \$14.99

Smoked salmon on a creamy garlic cheese bed. Topped with salmon, shaved sprouts and dill weed.

MINI FALAFELS \$6.99

Ten falafel minis. A mix of ground chickpeas and sesame seeds. Served with tahini salad.

MAKDOUS EGGPLANT FATTEH \$14.99

Maktous (eggplant stuffed with walnuts), fatteh sauce, fried pita, cashews, parsley, pomegranate, almonds, daqqqa spices, & topped with sizzling ghee.

CURLY FRIES \$4.49

FRESHLY BAKED CROISSANT \$4.99

SAUSAGE \$4.99

HOME-STYLE POTATOES \$3.99

EGGSTATIC artisan SALADS

SMOKED SALMON AND MANGO SALAD \$17.99

Smoked salmon, baby arugula, cherry tomato, feta cheese, baby radish, chives and topped with mango vinaigrette dressing..

FALAFEL LIME TAHINI SALAD \$14.99

Potent arugula base, red onions, cherry tomatoes, cucumbers, pomegranate seeds, turnips, and 6 mini falafels. Drizzled with lime tahini sauce.

SOUPS

TOMATO SOUP \$7.99

Extra slow roasted tomatoes, infused with fresh onions, basil leaves, and rich creamy butter.

★ add mini grilled cheese for \$4.49

GRANDMA'S LENTIL SOUP \$7.99

Our Chef's authentic recipe. Served with lemon tranche, baked croûtons, and shaved carrots.

MANAKEESH

CHEESE \$9.99

Freshly baked dough topped with melted nabulsi cheese and mozerella cheese, united with extra virgin olive oil.

ZAATAR \$6.99

Freshly baked dough topped with Zataar (Thyme), sesame seeds, united with extra virgin olive oil.

LAHM AJIN \$10.99

Freshly baked dough infused with a thin layer of minced beef, diced tomatoes diced onions, and drizzled with organic pomegranate molasses.

artisan SANDWICHES

GRILLED CHEESE \$13.99

Matured cheddar cheese, Swiss cheese, and cheese sauce.

MUSHROOM AND SWISS PULLED BEEF \$15.99

Slow cooked beef with Swiss cheese and sautéed mushrooms bbq sauce, arugula ,roasted garlic mayo, and crispy caramelized onions served on a wonderfully soft brioche bun.

CLASSIC EGG AND MATURED CHEDDAR TOAST \$14.99

Two warm, fluffy sunny side up eggs and matured cheddar cheese, layered on a bed of guacmole, and topped with arugula, pickled cabbage and zataar.

EGGSTATIC BREAKFAST SANDWICH \$12.99

Scrambled eggs united with sriracha mayo, melted cheese, chives and caramelized onions; served on a wonderfully soft brioche bun.

EGGSTATIC CHICKEN SANDWICH \$15.99

Crispy chicken tossed in buffalo sauce, pickles, chipotle mayo and cheddar sauce. Served on a wonderfully soft brioche bun.

★ ADD FRIES AND SALAD \$4.99

EGGSTATIC artisan CROISSANTS

KAFTA CROISSANT \$21.99

Freshly baked Croissant kaftafied; infused with specially prepared kafta beef, diced tomatoes, caramelized onions, and tahini sauce. Served with homestyle potatoes & arugula salad.

HALOUMI CROISSANT \$20.99

Freshly baked Croissant, stuffed with haloumi cheese, and zaatar. Served with homestyle potatoes & arugula salad.

FALAFEL CROISSANT \$19.99

Freshly baked Croissant, stuffed with falafels, hummus, and tahini salad. Served with homestyle potatoes & arugula salad.

SMOKED SALMON CROISSANT \$22.99

Freshly baked Croissant, stuffed with smoked salmon, crème cheese spread and baby arugula. Served with homestyle potatoes & arugula salad.

Please note: 18% gratuity will be automatically added to the bill for parties with six or more guests.

EGGSTATIC



MAINS

THE EGGSTATIC TOMATO JACKET

\$24.99

An ancient (almost lost) Asian recipe remastered. Two scrambled eggs, beef, sautéed mushrooms, caramelized onions, cheddar cheese, swiss cheese, and baby spinach; captured inside the belly of a specifically carved tomato before being baked to perfection. Served with salad, beef sausages, home-style potatoes, and grapes.

KAFTA SCOTCH EGGS

\$24.99

The chef's latest breakfast innovation. A single boiled egg, buried within a freshly grounded kafta beef enclosure; Fried and served with salad, home-style potatoes and grapes.

EGGSTATIC STEAK AND EGG

\$25.99

Shredded sirloin steak, sautéed mushrooms, onions, and red peppers; served with two sunny side up eggs, homestyle potatoes, and Eggstatic signature gravy sauce.

SHAKSHUKA

\$22.99

Favorite Middle Eastern breakfast. Our signature rich tomato sauce, sautéed peppers and feta cheese; Endowed with two poached eggs. Served with freshly baked pita and veggies.

CILBIR AND SPICY POTATOES

\$23.99

Turkish style poached eggs; labaneh, cherry tomatoes, spicy butter, fresh herbs, spicy potatoes, Aleppo peppers, mixed with two poached eggs.

EGGSTATIC OMELETTE

\$22.99

Our signature home-style omelette. Baby spinach, cremini mushrooms and sweet peppers, and red onion. Served with beef sausage, house salad, home-style potatoes, and grapes.

PULLED BEEF AND MUSHROOMS OMELETTE

\$24.99

Slow cooked pulled beef, caramelized onions, mushrooms, cheese sauce, together united in our signature omelette mix. Served with curly fries and house salad. Its supercalifragilisticEGGpialidocious.

CLASSIC CANADIAN BREAKFAST

\$19.99

Two eggs prepared to your liking. Served with beef sausage, home-style potatoes, house salad, and grapes.

CLASSIC MIDDLE EASTERN BREAKFAST

\$22.99

Egg white omelette, labaneh, sumac, spinach, onions, and zataar. Served with beef sausage, arugula salad, sautéed cherry tomatoes, and a side of olives salad. Served with freshly baked pita bread.

PROTOS OPTIMUS BRUNCH

\$24.99

Chef's latest flavourful protein combination; a splash of hummus, nutritious fava beans rich tomato sauce, crunchy falafels, and one extra sunny side up egg. Served with freshly baked pita bread.

FARMERS BREAKFAST SKILLET ^{new}

\$23.99

Homestyle potatoes, garlic, jalapeños, cherry tomatoes, green onions, signature sauce, labaneh, garlic bread, baby arugula, and olives salad.

KID'S MENU

CLASSIC KID'S BREAKFAST

\$12.99

Two eggs prepared to your liking, homestyle potatoes, and grapes.

KID'S PANCAKES

\$12.99

Three mini pancakes, mixed berries, and maple syrup.

CHICKEN STRIPS

\$12.99

Three chicken strips and curly fries.

EGGSTATIC BENNY'S

CRISPY CHICKEN BENEDICT

\$24.99

Succulent fried chicken breast, poached eggs, and Hollandaise sauce. Served with house salad, home-style potatoes and grapes.

SMOKED SALMON BENEDICT

\$24.99

Smoked salmon, cream cheese spread, poached eggs, and Hollandaise sauce. Served with house salad, home-style potatoes and grapes.

PULLED BEEF BENEDICT

\$24.99

Slow cooked pulled beef with tomato sauce, poached eggs, and Hollandaise sauce. Served with house salad, home-style potatoes and grapes.

MUSHROOM AND SPINACH BENEDICT

\$24.99

Sautéed mushrooms and spinach on a bed of guacamole, poached eggs and Hollandaise sauce. Served with house salad, home-style potatoes and fruits.

SPICY NASHVILLE BENEDICT

\$24.99

Crispy Nashville style chicken breast, poached eggs, and Cajun Hollandaise sauce. Served with house salad, homestyle potatoes and grapes.

EGGPLANT HALOUMI BENEDICT ^{new}

\$24.99

Eggplant Makdous stuffed with walnuts, grilled Haloumi, poached eggs, and Hollandaise sauce. Served with house salad, home-style potatoes and grapes.

CHOOSE
your
BASE

TOAST
ENGLISH MUFFIN

CROISSANT
WAFFLE

\$1.99

\$1.49

WAFFLES ^{and} PANCAKES

BELGIAN WAFFLE

\$21.99

Sweet waffles, maple syrup, nutella, mixed berries, and vanilla ice cream.

CRISPY CHICKEN WAFFLE

\$21.99

Crispy chicken tossed in spicy buffalo, sesame, green onions, Belgian waffle, red cabbage, and maple syrup on the side.

BISCOFF LOTUS PANCAKE

\$25.99

Three pancake flapjacks, fresh strawberries, bananas blueberries, grounded lotus biscuits, vanilla ice cream; Topped with rich creamy cookie butter sauce.

STRAWBERRY CHEESE PANCAKE

\$23.99

Three pancake flapjacks, cream cheese, maple syrup, strawberry sauce, and mixed berries.

KUNafa PANCAKE ^{new}

\$23.99

Pancake flapjacks, whipped cheese, roasted kunafa dough, vanilla icecream, berries & maple syrup

PISTACHIO PANCAKES

\$24.99

Three pancake flapjacks, crushed pistachios, pistachio sauce, cream cheese strawberries, bananas and ice cream.

DESSERTS

LOTUS CHEESECAKE

\$11.99

Handcrafted cheesecake infused with biscoff lotus butter dough.

MINI DONUT HALOS

\$8.99

Mini handmade donuts. Topped with biscoff sauce and chocolate sauce.

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Speciality DRINKS

EGGSTATOC

LEMONADE

Lemon juice, sugar cane syrup, and crushed ice.

\$7.99

MANGO-STRAWBERRY LEMONADE

Mango syrup, lemon juice, sugar cane syrup, and crushed strawberries.

\$7.99

BLACKBERRY PEACH LEMONADE

Peach syrup, lemon juice, sugar cane syrup, and crushed blackberries

\$7.99

BISCOFF FRAPPUCCINO

Biscoff cookies, biscoff butter, milk, espresso, and vanilla ice cream.

\$8.99

OREO MILKSHAKE

Oreo cookies, vanilla ice cream, European chocolate sauce, and milk.

\$9.99

STRAWBERRY MILKSHAKE

Fresh strawberries, vanilla ice cream, strawberry syrup, and milk.

\$9.99

BUENO MILKSHAKE

Bueno, European chocolate sauce, milk, and vanilla icecream.

\$9.99

BEVERAGES

COFFEE	\$2.99	ESPRESSO	\$2.99	^{7 weeks} ORANGE JUICE	\$5.99
LATTE	\$4.99	TURKISH COFFEE	\$3.49	WATER	\$1.39
CAPPUCCINO	\$4.99	MACCHIATO	\$3.29	SPARKLING	\$3.49
AMERICANO	\$3.29	SODA	\$2.19		
MOCHA	\$4.49	HOT CHOCOLATE	\$2.99	★ MILK ALTERNATIVE	\$0.49
ICED COFFEE	\$3.49				
FLAVOUR SHOT	\$1.00	Mocha - Vanilla - Caramel			

CLASSICS TEAS

ORANGE PEKOE	\$2.49	CHAMOMILE	\$2.49
ENGLISH BREAKFAST	\$2.49	EARL GREY	\$2.49
GREEN TEA	\$2.49	KARAK TEA	\$3.99
★ TEA LATTE	\$2.49		

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