



ARIA KITCHEN

# BREAKFAST

We proudly serve brown, free-range organic eggs & 100% real maple syrup  
Side choices: breakfast potatoes, sautéed mushroom, seasonal fruit bowl

<b>TWO EGGS</b> two organic eggs   beef bacon   bread   choice of side	15	<b>SHAKSHUKA</b> Two organic poached eggs   stewed tomatoes & peppers   labne   naan	18	<b>BREAKFAST COMBO <sup>g</sup></b> two eggs   beef bacon   2 pancakes or French Toast   choice of side	17
<b>NUTELLA FRENCH TOAST <sup>g</sup></b> Brioche   Nutella Strawberry & Banana & choice of side	17	<b>LOX AVOCADO TOAST <sup>g</sup></b> smoked salmon   avocado   lemon   pickled veg   capers   olive oil   dill   cherry tomatoes   add side \$2   add one egg \$2	17	<b>KIDS BREAKFAST</b> scrambled egg   beef bacon   pancake & berries	12
<b>LEMON RICOTTA PANCAKES <sup>g</sup></b> (2 or 4) 12/16 sour cherry jam syrup (careful of pits)   saffron orange cream	12/16	<b>AVOCADO BREAKFAST BURRITO <sup>g</sup></b> 15 scrambled eggs   cheese   hash browns   avocado   add beef bacon \$1   add side +\$2 add beef chorizo \$2	15	<b>SARSHIR &amp; HONEY</b> clotted cream   honey   Persian bread	14
<b>BUTTERMILK PANCAKES <sup>g</sup></b> (2 or 4) 10/14 fresh berries   banana   saffron orange cream	10/14	<b>VEGAN CHORIZO BURRITO <sup>g</sup></b> 16 plant-based chorizo   eggs and cheese   hash browns   side of salsa   add side +\$2	16	<b>HALEEM</b>	15
<b>AVOCADO TOAST <sup>g</sup></b> 14 avocado   lemon   pickled veg   feta   olive oil   micro greens   cherry tomatoes   add side \$2   add one egg \$2	14	<b>BREAKFAST PLATTER <sup>g</sup></b> for 2: \$45 • for 4: \$85 eggs   walnuts   marmalade   olives   tomato   cucumber   hot tea   bread assortment   feta   sujuk sausage   sarshir (clotted cream) & honey		<b>KALEH PACHE</b>	38
<b>CHILAQUILES</b> 16 two eggs sunny side up   house-made tortilla chips   salsa verde   avocado   feta   labneh   cilantro   add beef chorizo \$3	16			<b>OMELETTE YOUR WAY</b> 18 <i>plant-based eggs &amp; cheese available</i> 3 eggs   avocado   choice of side   bread choice of any four items listed: mushroom, bell pepper, spinach, tomato, green onion, onion, jalapeño, serrano, feta & Monterey cheese. (each additional item add +1)	18

# BREAKFAST SIDES



<b>BREAKFAST POTATOES</b>	5	<b>FRUIT BOWL</b>	7	<b>AVOCADO</b>	3
<b>PANCAKES (1)</b>	5	<b>TWO ORGANIC EGGS</b>	6	<b>TOAST</b>	3
<b>PERSIAN BREAD</b>	4	<b>HALAL BEEF BACON (3)</b>	6	<b>TURKEY SAUSAGE (3)</b>	6
<b>SUJUK SAUSAGE</b>	6			<b>ONE ORGANIC EGG</b>	3

# COFFEE, TEA, FRESH JUICE

Proudly serving Lavazza coffee

<b>CAPPUCCINO</b>	5	<b>COFFEE (iced or hot)</b>	4	<b>CHAI LATTE (iced or hot)</b>	5
<b>LATTE (iced or hot)</b>	5	<b>AMERICANO</b>	5	<b>HORCHATA LATTE (iced or hot)</b>	5
<b>HOT TEA</b>	4	<b>ESPRESSO</b>	4	<b>FRESH JUICE:</b> carrot, apple, orange or celery	5
		<b>ORGANIC MATCHA (iced or hot)</b>	6		

Oat Milk Available +\$1  
Flavors: Caramel, Vanilla or Hazelnut +\$1

<b>BLOODY MARY</b> 	14
<b>MIMOSAS:</b> fresh orange juice • lychee rose • mango • lemosa piña cranberry	10
<b>MIMOSA FLIGHT (choose 3)</b> 	26
<b>BOTTOMLESS MIMOSAS</b> (90 min. limit)	23pp

<b>CHANDON BRUT, California Split (187ml)</b>	15
<b>DOMAINE LAURIER SPARKLING BRUT, California</b> 	19
<b>VEUVE CLIQUOT BRUT, Reims, France</b> \$70/375ml	
<b>VEUVE CLIQUOT BRUT, Reims, France</b> \$135/750ml	

\*18% Gratuity Will be Added to Parties of 6 or More \* The consumption of raw under cooked meats, poultry, seafood, shellfish or eggs may increase the risk of food borne illness in some individuals.  
<sup>g</sup> items containing gluten