

Unlimited Brunch \$37 per person Aegean Experience

Experience the full spectrum of Aegean flavors at your table by sampling variety of dishes.

All for one set price.



*Includes unlimited Turkish Tea

*Two hour time limit.

*Must be enjoyed by the entire table

*Add on glass of Mimosa \$1.5 (pomegranate, apricot, orange)

*Add on glass of Bloody Mary \$3

*Bottomless brunch dine-in only, leftovers cannot be taken to-go

SPREADS

Hummus,
crispy chickpeas, smoked
paprika, garlic & tahini
(nf-gf-vg-df)

Tzazitki
Greek yogurt, cucumber,
dill (nf-gf-vg)

Baba-Ghannush
charred eggplant, greek
yogurt, tahini (nf-gf-vg)

Pembe Sultan
beets, labneh & garlic
(nf-gf-vg)

Atom
sun dried chili, butter,
labneh (nf-gf-vg)

SOUP & SALAD

Red Lentil Soup
red lentils, onions, carrots &
potatoes (nf-df-gf-vg)

Greek Salad
romaine, kalamata olives, cherry tomatoes,
cucumber, red onion & feta cheese (nf-gf-vg)

EGGS

Sucuklu Omelette
turkish beef sausage omelette (gf,nf)

Cheese Omelette
mozzarella cheese omelette (gf,vg)

Scramble Egg
buttery scramble eggs

APPETIZERS

Smoked Salmon
capers & dill (nf,gf,df)

Kalamata Warm Olives
thyme marinated kalamata
olives (nf-gf-vg-df)

Spanakopita
traditional crispy phyllo dough stuffed with
spinach, spring onion, leek & feta (nf-vg)

Falafel
fried chickpea patties, radish, pickles
with yogurt sauce (gf-nf-vg)

FAVORITES

Chicken Keftedes
grilled ground chicken patties
serve on lavash bread

Beef Keftedes
grilled ground beef patties
serve on lavash bread

SIDES

White Rice

French Fries

Tomato Jam

Feta Cheese

DESSERTS

Ice Cream
Vanilla

Greek Yogurt Parfait
strawberry, honey & greek yogurt