

Brunch Menu

3 COURSE BRUNCH MENU \$29

CHOOSE ONE DISH PER COURSE

MIMOSAS \$4

choose your flavor;

orange – apricot – pomegranate

1ST COURSE

SPREADS & SOUP & SALAD



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)



Atom

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



Red Lentil Soup

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



Greek Salad

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



Pembe Sultan

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



Htipiti

roasted red pepper, walnut, feta (gf-vg)

2ND COURSE

OMELETTE & ENTREES



Feta Cheese Omelette

omelette with feta cheese and on the side of
turkey bacon with cherry tomatoes



Sucuklu Omelette

lamb and beef sausage omelette on the side of
turkey bacon with cherry tomatoes



Spanakopita

oven baked crispy phyllo dough stuffed with
spinach, spring onion, leek & feta with tomato jam (nf-vg)



Falafel

house-made crispy falafel, freshly prepared from
blended chickpeas, herbs & spices served with radish,
pickles with yogurt sauce (gf-nf-vg)



Chicken Keftedes

grilled ground chicken patties serve over pita breads
with top of homemade tomato & yogurt sauce



Kebab Wrap

seasoned hand-minced grilled lamb & beef kebab,
sumac-onion, lettuce, tomatoes with fries



Chicken Souvlaki

grilled chicken skewers with red pepper and onions
serve sides of white rice & pomegranate molasses
aegean slaw (nf)



Imam Bayildi

roasted eggplant stuffed with tomatoes, onions, pine nuts
(vg-df-gf)

3TH COURSE

DESSERT



Baklava

Phyllo Pastry Filled with
Chopped Walnut



Sutlac

Oven Baked Cinnamon
Rice Pudding (nf-gf)



Ice Cream

Vanilla