

**SATURDAY & SUNDAY
BRUNCH**

FRUIT
GRANOLA **\$150**
YOGURT

PEANUT BUTTER FRENCH TOAST **\$190**
Served with berry compote and labne ice cream

CHEESY FRENCH TOAST **\$250**
Served with Serrano ham and arúgula salad

BAGEL WITH HOME MADE GRAVALAX **\$290**
Cream cheese, capers, red onion

AVOCADO TOAST **\$190**
***Can add poached egg and/or bacon*

POACHED EGG WITH HOME MADE GRAVALAX **\$260**
Served over potato hash, asparragus and finished with hollandaise sauce

SHASHOUKA EGGS **\$240**
*Oven baked with tomato-bell pepper sauce, finished with labne and zaatar.
**Can add Lebanese style ground beef*

SALAD NICOISE **\$260**
Searred fresh tuna, mixed greens, string beans, potatoes and Kalamata olives served with anchovy dressing

ASIAN STYLE CHICKEN SALAD **\$190**
Searred chicken breast, red cabbage, carrot, mint and cilantro served with asian style dressing

SHREDDED BEET AND CARROT SALAD **\$160**
With sunflower and pumpkin seeds with citrus vinaigrette

BURRATA **\$290**
Roasted rainbow beets and pumpkin seed pesto

GRILLED CHEESE SANDWICH WITH CUP OF TOMATO SOUP **\$220**

PULLED PORK SANDWICH **\$220**
on our home made brioche, served with cabagge salad and roasted potatoes

BBQ RIBS **\$310**

BUFFALO WINGS **\$270**