



## Brunch Prix Fixe 39PP

for up to 8 guests

### Cold Mezza

<b>HUMMUS</b> ✨ ⬠	14
<i>chickpea purée, tahini, lemon, olive oil</i>	
PINENUTS +5   JALAPEÑO +3   LAMB CONFIT +6   CRAB FALAFEL +8 BASTERMA +5   WILD MUSHROOMS +5	
<b>BABA GHANNOUJ</b> ✨ ⬠	15
<i>eggplant, tahini, olive oil, pomegranate seeds</i>	
<b>LABNE</b> ✨ ⬠	14
<i>strained yogurt, olive oil, fresh mint, zaatar</i>	
<b>MOHAMARA</b> ⬠	14
<i>walnuts, sundried peppers, pomegranate molasses</i>	
<b>KIBBEH NAYE BEIRUTIEH</b>	22
<i>steak tartare, burghul, onion, mint</i>	
<b>CHANKLEESH</b> ✨ ⬠	16
<i>feta cheese, onion, tomato, zaatar</i>	
<b>TABBOULEH</b> ⬠	18
<i>parsley, mint, tomato, burghul</i>	
<b>FATTOUSH</b> ⬠	19
<i>Lebanese garden salad, toasted pita, sumac lemon vinaigrette</i>	
CHICKEN +10   FALAFEL +10   BEEF TENDERLOIN +18	
<b>CRUDITÉS</b> ✨ ⬠	12
<i>daily garden-fresh vegetables</i>	
<b>LEBANESE OLIVES</b> ✨ ⬠	10
<i>green &amp; black olives, citrus, thyme</i>	
<b>KABIS</b> ✨ ⬠	10
<i>homemade pickled turnip, cauliflower, Persian cucumber, radish</i>	

### Hot Mezza

<b>FATAYER</b> ⬠	16
<i>akkawi &amp; feta cheese, pear salad</i>	
<b>MANOUSHEH</b> ⬠	13
<i>fresh mint, zaatar</i>	
<b>FALAFEL</b> ✨ ⬠	14
<i>fried chickpea &amp; fava beans croquettes</i>	
<b>MEKANEK</b>	18
<i>sautéed lamb sausage, lemon, pine nuts</i>	
<b>ROSTI</b> ⬠	13
<i>potato, soft scramble eggs, zaatar labne</i>	
<b>BATATA HARRA</b> ⬠	14
<i>cilantro toum, Aleppo pepper</i>	
<b>KEBAB KEREZ</b>	19
<i>lamb &amp; beef meatballs, cherry sauce, kataifi, micro chives</i>	
<b>BEEF FRIED KIBBEH</b>	18
<i>spiced beef, pine nuts, onion, yogurt</i>	

**MEZZA** - please select 2 per guest  
**HUMMUS | BABA GHANNOUJ | MUHAMARA |  
FATTOUSH | FALAFEL | BATATA HARRA | KEBAB KERAZ**

**MAIN** - please select 1 per guest  
**GRANDMA MARIE'S LEBANESE TOAST  
SHAKSHUKA  
LAMB BURGER  
WARM FREEKEHROASTED** ⬠  
*roasted squash, piquillo pepper, parsley, pomegranate  
molasses*  
**CHICKEN +10 | FALAFEL +8 | BEEF TENDERLOIN + 18**

**DESSERT** - please select 1 per guest  
**BAKLAVA** pistachio & cashew  
**MOUHALABIYEH** milk pudding, orange blossom,  
pistachio dust

### Brunch Plates

<b>SHAKSHUKA</b> ⬠	17
<i>spicy tomato sauce, poached eggs, feta</i>	
<b>EVERYTHING KA'AK</b>	23
<i>zaatar cured Ora king salmon, kabis, mixed greens</i>	
<b>GRANDMA MARIE'S LEBANESE TOAST</b> ⬠	19
<i>chorek brioche, poached seasonal fruits, ricotta labne whip, Lebanese syrup</i>	
<b>SWISS CHARD BENEDICT</b> ⬠	19
<i>roasted butternut squash, dukkah, soft poached eggs, Aleppo hollandaise</i>	
<b>SFEEHA DANISH</b>	17
<i>lamb pie, cured egg yolk, pink pepper labne</i>	
<b>SMOKED LAMB BELLY</b>	17
<i>pickled thyme chimichurri, lemon</i>	
<b>DUCK SHAWARMA</b>	25
<i>pita pillows, pomegranate seeds, fig toum, micro chives</i>	
<b>LAMB BURGER</b>	25
<i>cucumber labne, kashkaval, harissa toum</i>	

### To Share

<b>MIXED GRILL</b>	79
<i>chicken shish taouk, beef kebab, kafta, lamb chops, Lebanese salsa verde, lemon, toum duo, harissa</i>	
<b>LAMB SHANK</b>	75
<i>Lebanese dirty rice, old world jus</i>	



## Brunch Cocktails 19

### BRUNCHY & PLAYFUL

#### APEROL SPRITZ'SICLE

*sparkling wine, aperol popsicle*

#### THYME AFTER TIME

*vodka, aperol, thyme grapefruit cordial*

#### SPA

*gin, cucumber cordial, lemon juice, sparkling wine*

#### BLOODY MARY A-LA HABIBI

*vodka, 'habibi' bloody mary mix*

### CRAFTY & ECCENTRIC

#### CINDERELLA'S MIDNIGHT FUEL

*bourbon, creme de moka, espresso, levant pumpkin spiced cordial*

#### VINTAGE

*bourbon, tahini, old fashioned bitters, black sesame oil*

#### EL-IJĀS

*tequila, pear & ginger cordial, orange bitters*

#### IT'S A DATE

*cognac, sweet vermouth, date & carob cordial*

## Démodé 72

### PRESENTED IN A SMOKED BOURBON DECANTER (SERVES UP TO 4 DRINKS)

*bourbon, cardamom, old fashioned bitters*

## Beer

### BOTTLE

ALMAZA, PILSNER - LEBANON ▣ 12

EVOLUTION EXILE, RED ALE - MD 12

### CAN

VÄSEN, WEST COAST IPA - VA <sup>16 oz</sup> 14

VÄSEN, MEXICAN LAGER - VA <sup>16 oz</sup> 14

BEALES GOLD HELLES, LAGER - VA <sup>12 oz</sup> 12

BACK HOME BEER, SUMAC GOSE - NY <sup>12oz</sup> 12

## Wines by the Glass

### SPARKLING

CA DEL DOGE PROSECCO VENETO, ITALY, NV 18

MERSEL, 'LEB NAT PINK' ROSE, BOUSIT, LEBANON, 21 ▣ 18

NICOLAS FEUILLATTE, RESERVE EXCLUSIVE BRUT, CHAMPAGNE, FRANCE, NV 28

RAVENTÓS I BLANC, BLANC DE BLANCS, CONCA DEL RIU ANOIA, CATALONIA, SPAIN 2021 20

### WHITE

CHATEAU KSARA 'BLANC DE BLANCS' BEKAA VALLEY, LEBANON 2021 ▣ 18

ICONIC 'HEROINE' CHARDONNAY 2022 SONOMA COAST, CALIFORNIA, USA 19

PERLIÑAS ALBARINO, RIAS BAIXAS, GLACIA, SPAIN, 2021 18

EMILIO MORO 'POLVORETE' GODELLO, BIERZO, CASTILLA Y LEON 2023 19

### ROSE

ROSE GOLD, GRENACHE, CINSAULT, CÔTES DE PROVENCE, FRANCE, 2023 19

MASSAYA, CINSAULT, SYRAH, AND CABERNET SAUVIGNON, BEKAA VALLEY, LEBANON, 2021 ▣ 19

### RED

CHÂTEAU KEFRAYA, LES COTEAUX, CAB SAUV, CINSAUT, TEMPRANILLO, WEST BEKAA, LEBANON, 2019 ▣ 20

BORGOGNO, BARBERA, BARBERA D'ALBA, PIEDMONT, ITALY 2020 19

DAOU RESERVE, CABERNET SAUVIGNON, PASO ROBLES, CALIFORNIA, USA 2020 ▣ 28

BODEGA LANZAGA, LZ, TEMPRANILLO, GARNACHA, GRACIANO, RIOJA, SPAIN 2021 18

DOMAINE MARATRAY-DUBREUIL, PINOT NOIR BOURGOGNE, BURGUNDY, FRANCE 2023 20

## Zero Proof 11

### BOTTLED MOCKTAIL

KARKADIH: *hibiscus & rosehips cordial, rose water, lime juice*

GRAPEFRUIT THYME SODA: *thyme grapefruit cordial, fever tree soda water*

LEVANTINE LEMONADE: *fresh lemon juice, mint, Lebanese simple syrup*

### NON-ALCOHOLIC BEER

GRUVI, JUICY IPA - COLORADO  
GRUVI, GOLDEN - COLORADO