

Brunch

\$34 THREE COURSE PRIX FIXE BRUNCH MENU

\$14 • Bottomless Mimosas
\$14 • Bottomless Levantine Bloody Mary

Join us at the bar and elevate your brunch experience by garnishing your mimosas with an array of fresh fruits, juices, and syrups, and don't forget to spice up your Bloody Mary with pickles and a tantalizing mix of spices. Cheers to flavors of the Levant and fun time!

*Each reservation has 90 minutes limit (starting from reservation time)

*Bottomless drinks are only purchasable with 3-course food. A la Carte is available for parties of up to 5.

*Pita bread is available upon request.

STARTERS select one

BABA GHANOUSH VEGAN GF \$14
Charred eggplant puree, dill pesto(pumpkin seeds), pomegranate

KOUSA MOUTABAL V GF \$14
Roasted butternut squash, harissa, tahini, labneh, pistachios

LABNEH GF \$14
Labneh, olive oil, za'atar, leek tarator

WINTER FATTOUSH SALAD VEGAN \$16
Radicchio, radish, pear, onion, pumpkin seeds

FRIED HALLOUMI V GF \$16
Apple and apricot compote, black currants, ginger, turmeric, dukkah, chives (contains walnut and pistachio)

SPINACH CROQUETTES V \$14
Feta, spinach, corn flour, acuka

BATATA HARA VEGAN \$14
Red bliss potatoes, harissa, toum

MAIN COURSE select one

ATAYEF V \$16
Buttermilk pancake, kaymak, tahini, apple butter

FALAFEL BENEDICT \$18
Falafel, poached eggs, hollandaise, tarragon
* Batatas served with a la carte orders

SOUJOK AND EGG SANDWICH \$18
Scrambled egg, grilled soujok, Kashkaval cheese
* Batatas served with a la carte orders

SHRIMP MIHLAMA \$22
Sea island blue grits, Kashkaval cheese, harissa, Ras-El Hanout, smoked paprika

SHAKSUKA V GF \$16
Tomato, onion, pepper, eggs, beyaz peynir
* Batatas served with a la carte orders

BIBER DOLMA VEGAN GF \$18
Herb-seasoned rice stuffed bell pepper, red pepper infusion, pomegranate molasses, lemon air

QUZI BURGER \$18
Spiced lamb patty, beyaz peynir, torshi, red onion, tomato, harissa * Batatas served with a la carte orders

TAWOOK STRIPS \$18
Fried chicken breast, hot Urfa pepper honey, isot infused oil, torshi * Batatas served with a la carte orders

CHALLAH MAHSHI TOAST V \$18
Challah bread, roasted figs, toasted almonds, dates, whipped lor cheese
* Mahshi: describe dishes that are stuffed or filled

SWEETS select one

ZALABIA V GF \$14
Pumpkin spiced fried dough, Turkish coffee, pumpkin kaymak, salted caramel

HALVA MOUSSE VEGAN GF \$12
Dark chocolate, coconut milk, halva

ANTEP BAKLAVA V \$14
Pistachio baklava, black cherry kaymak

*ANTEP Gaziantep baklava, which is made with locally grown pistachio nuts, was awarded "protected status" by the European Union, a designation that recognizes a specific local food, protects it from imitators

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PLEASE INFORM OUR STAFF IF YOU HAVE ANY FOOD ALLERGIES OR INTOLERANCES.
CONSUMPTION OF RAW OR UNDERCOOKED FOOD COULD INCREASE THE RISK OF FOOD-BORNE ILLNESS.

V=Vegetarian GF=Gluten Free VEGAN= VEGAN

Extras

BRUNCH DRINKS

mimosa 10
orange / cranberry / pineapple / grapefruit

levantine bloody marry 10
garlic, sumac, Urfa pepper, isot

COFFEE & TEA

LEVANTINE TEA 4
Black Turkish tea, mint, rose

HERBAL TEA 3
Digestive, cardamom, cinnamon, decaf

TURKISH COFFEE 5
no sugar / medium / sweet

COFFEE 4
(regular / decaf)

ESPRESSO 5

SIGNATURE LATTES
Whole milk / Oat milk / HOT or COLD

HONEY NUTMEG 5

LAVENDER 5

HALVA CARDAMOM 5

GOLDEN TURMERIC 5

HOME-INFUSED WINES

louloudi 14
Elderflower infused white wine

rodiou
Pomegranate infused red wine

dionysus
Cucumber and mint infused white wine

cleopatra
Rose and watermelon infused red wine

COCKTAIL Signatures 16

pandora
Gin, lavender, lime

levant
Vodka, sumac, pomegranate, lime

mirra martini
Mirra, vodka, kahlua, cardamom, Turkish coffee
*mirra: middle eastern espresso

bulut
rum, pineapple, coconut, pomegranate
(will make you feel on cloud) *bulut: cloud

aslan
bourbon, honey ginger, passion fruit, peychaud's float

shevid martini
Dill infused gin, pickle juice, pimento

qinna-bon
Cinnamon infused bourbon, caramelized apple, orange

raw'barb
Rum, rhubarb, lychee, aperol

rozmarin
Rosemary infused tequila, grapefruit, blackberry

incir
Tequila, bergamot tea, fig

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