

BRUNCH

SHAKSHUKA

A traditional North African dish, ours consists of a chunky tomato sauce including onion, bell pepper, a little hot pepper, and garlic. Three eggs are poached in the sauce and the whole thing is served sizzling in a cast iron skillet.
Want your eggs well done? Just give us a heads up.
Served with pita bread **\$10.50**

EGGS BENEDICT WITH A MIDDLE EASTERN TWIST

Our Benedict starts with a piece of my grandmother's home style pita. Then we add the protein, a poached egg, and top it off with a nice, rich, lemony hollandaise sauce with zataar (an Arabic spice mix consisting of Thyme, sesame, and Sumac)
Served with a potato hash consisting of potato, onion, tomato, bell pepper and cheese.
with Beef Tenderloin \$15.00 with Salmon Croquette 13.50

PARSLEY AND ONION OMELET

When I looked up the origins of this omelet I found Armenian, Turkish, Portuguese, and Palestinian versions. I know it as what my father would make us when he was in a hurry. It's always been a family staple and one of my favorites! Sautéed onion and parsley, 3 eggs, and to kick it up a notch we've folded in a salted Arabic white cheese.
Served with a potato hash consisting of potato, onion, tomato, bell pepper and cheese.
Substitute a house salad in place of the potato hash add \$1.00
\$8.50

MEDITERRANEAN OMELET

A 3 egg omelet stuffed with a sauce consisting of tomato, onion, bell peppers, garlic, and cilantro. We toss in a little cheddar cheese because everything is better with cheese and then finish it with a little extra sauce on top.
Served with a potato hash consisting of potato, onion, tomato, bell pepper, and cheese.
Substitute a house salad in place of the potato hash add \$1.00
\$8.50

STEAK & EGG SCRAMBLE

Sautéed onion, juicy pieces of beef tenderloin, and roasted potato scrambled together with 3 eggs.
Served with a potato hash consisting of potato, onion, tomato, bell pepper, and cheese
Substitute a house salad in place of the potato hash add \$1.00
\$13.50

KATAYIFF

A cross between a pancake and a crepe. We serve 3 of these fluffy semolina cakes, stuffed with a sweet white cheese. Drizzled with a simple syrup and garnished with some powdered sugar and fresh fruit.
\$8.50

FATTOUSH SALAD

Larger dinner salad: Cucumber, Tomato, onion, olives, pickles, radish, romaine lettuce, lemon & olive oil vinaigrette, topped with pita croutons
\$10.00
Add: **Chicken Taouk** +\$3.00, **Chicken Shawerma** +\$3.50

SANDWICHES

Chicken Shawerma

\$8.75
Onion, tomato, tahini sauce

Lamb/Beef Shawerma

\$9.00
Onion, tomato, tahini sauce

Falafel

\$7.75
Chickpea fritter with onion, parsley, and pepper, cucumber, tomato, tahini, parsley, hummos

★STEAK IN A SACK★

\$10.00
A family tradition that began in 1978. Sautéed onion, thinly sliced steak, a tangy mix of steak sauces, served stuffed into a pita with mayo & diced tomato

Shish Taouk Chicken

\$8.50
Onion, tomato, tahini sauce

Kifta Kabob

\$8.50
Onion, tomato, tahini sauce

A LA CARTE OPTIONS

- 1. 2 eggs (hard boiled, scrambled, fried, or poached) **\$4.00**
- 2. Potato Hash **\$3.50**
- 3. Olives **\$2.50**
- 4. Lebnae **\$3.50**
- 5. Salted white Cheese **\$3.50**
- 6. Hummos **Small \$4.00 Large \$7.00**
- 7. Baba Ghanooj **Small \$4.00 Large \$7.00**
- 8. Falafel **4 pieces \$3.00 6 pieces \$5.00 12 pieces \$7.00**

BEVERAGES

- Tea **\$2.00**
- Orange Juice **\$2.50**
- Middle Eastern Coffee **2.50**
- American style coffee (regular, decaf) **\$2.00**
- Coke, Diet Coke, Sprite, Lemonade, Iced Tea, and Dr. Pepper **\$2.50 (soft drinks come w/ free refills)**

* Consuming raw or undercooked meats poultry, seafood, shellfish or eggs may increase your risk of foodborne illness”