



## BREAKFAST

Two eggs any style with paprika roasted potatoes and pita bread \$175

Crispy French toast with maple syrup and mixed berries \$195

“Mana’esh”; Zaatar flatbread with labneh cheese, tomato and mint \$175  
with fried egg add \$50

Steel cut oatmeal with brown sugar, butter, berries and walnuts \$185

Sweet potato pancakes with date syrup and yogurt \$175

Shakshuka with baked eggs, tomato, peppers and pita \$225

Poached eggs with basmati and wild rice, curried chick peas, fresh  
herbs and crispy onion \$205

BLT salad with pumpkin seeds, 8-minute boiled egg and blue cheese  
vinaigrette \$195

Roasted mushroom toast, oven roasted tomatoes and béchamel \$170

“Chilaquiles” Toasted corn tortillas with tomato-harissa sauce, feta cheese, goat yogurt, cilantro,  
onion and fried egg \$190

Avocado toast with prosciutto di parma and poached egg \$205

Egg frittata with asparagus, goat cheese, spring onion and pesto sauce \$230

Toasted croissant with beet relish, smoked salmon, poached egg and turmeric hollandaise  
sauce \$230

## SIDES

Paprika roasted potatoes \$85

Thick sliced bacon brown sugar and curry \$115

Local organic fruit bowl with granola and local goat milk yogurt \$150

Freshly baked in house basket of sweet breads and pastries \$210

Avocado \$50

Prices in Mexican Pesos, Gratuity is not included



### **MEZE**

Trio of labneh, zaatar, mint, preserved lemon and roasted garlic

Tuscan chicken wings with arugula, dandelion greens and salsa verde

Lamb kofta meatballs with tomato-eggplant and tzatziki

Hummus with pickled vegetables, egg and pita

Eggplant caponata with local burrata on grilled bread

Roasted local vegetables with tahini yogurt and toasted seeds

Crispy broccoli with garlic and chili flakes

Baba ganoush with tahini, parsley and lavosh

Roasted cauliflower with olives and zaatar

“Borani” of spinach, labneh, walnuts, cranberries and saffron water

Soft polenta with roasted portobello, parmesan, mascarpone and truffle oil

Fava bean hummus with roasted oyster mushrooms and pistachio sauce

Crispy falafel in pita with quinoa tabbouleh, tahini and harissa

Salad of chickpeas, tomato, olives, peppers, blue cheese and anchovy vinaigrette romaine

Roasted mushrooms with garlic, sherry and parsley

Ribeye stuffed meloui with onion, mint, parsley, cilantro and sumac

*3 Selections \$480 5 Selections \$740 7 Selections \$960*

### **A LA CARTE**

*House smoked cauliflower with garlic-pine nut sauce, pickled onions and fresh mint \$180*

*Smoked pastrami sandwich with Swiss cheese, sauerkraut and thousand islands dressing \$220*

*Baked house made fennel-sausage with tomato, peppers, garlic and mozzarella \$220*

*Lamb “Shawarma”; with hummus, tahini, quinoa tabbouleh and harissa lavoush \$280*

*“Steak Frites” Hangar steak, Bordelaise sauce, bone marrow-parsley and French fries \$350*



## BRUNCH

- Avena "steel cut" con azúcar Morena, mantequilla, moras y nueces \$185
- Fruta orgánica local con granola y yogurt de leche de cabra \$175
- Pan Cakes de camote con jarabe de dátiles y yogurt \$175
- "Shakshuka" con huevos al horno, tomate, pimientos, garbanzos y pan pita \$225
- Huevos pochados con arroz basmati, garbanzos al curry, hierbas frescas y cebollas crujientes \$205
- Ensalada "BLT" con pepitas de calabaza, huevos hervidos 7 minutos y vinagreta de queso azul \$195
- Pan tostado con champiñones, tomates rostizados al horno y bechamel \$170
- "Chilaquiles" con salsa de tomate-harissa, queso feta, yogurt de cabra, cilantro, cebolla y huevo frito \$190
- Ensalada "Niçoise", con atún aleta azul sellado, lechuga romana, tomates, aceitunas, papas, huevo cocido, ejotes y vinagreta de limón \$250
- Croissant de Salmon ahumado con relish de betabel, huevo pochado y salsa holandesa con cúrcuma \$230
- "Huevos Rotos" Jamón serrano con papas, tomate, chorizo español y huevos estrellados \$210
- Pan francés crujiente con miel de maple y frutos rojos \$195
- Dos huevos al gusto acompañados de papa rostizada con paprika y pan pita \$175
- Hummus con vegetales, huevo y pan pita \$160
- Baba ganoush con tahini, perejil y pan lavosh hecho en casa \$155
- Ensalada de garbanzos, tomates, aceitunas, rábano, pimiento, queso azul y vinagreta de vino tinto y anchoas \$160
- Plato Meze con falafel, hummus, labneh, huevo encurtido, tabbouleh y pan pita \$250
- Sándwich de pollo "Taouk" con tomate, arugula, pepino y mayonesa de aceituna con papas condimentadas \$200
- Sándwich de pastrami, sauerkraut hecho en casa, queso suizo, aderezo mil islas, vegetales en escabeche y chips de papa \$220
- "Steak frites", filete hangar, crotones de medula, salsa bordelesa, alioli y papas a la francesa \$350
- Man'esh**  
**"Pan Sirio"**
- Zaatar, queso labneh, tomate, menta y huevo frito \$175
- Salmon curado en casa con queso labneh, tomate, cebolla morada y alcapparras \$225
- Praline de avellana, plátano, almendras y halva \$185

## Complementos

- Vegetales en escabeche y aceitunas \$60
- Tocino con azúcar moreno y curry \$115
- Gravalax \$80
- Pan pita \$50
- Papas rostizadas al curry \$40
- Papas a la francesa condimentadas \$50