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## BREADS 2

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### FLATBREAD

**\$6.00**

### KUBANEH

yemeni pull-apart bread with za'atar & feta large size is served with labneh

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## MEZZE 6

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### JAPANESE EGGPLANT CONFIT

roasted garlic, tomato jam, buttermilk, shabazi breadcrumbs

#### AVAILABLE OPTIONS

Regular: \$12.00

3: \$31.00

6: \$51.00

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### SPICY FETA

harissa bbq, smoked salt

#### AVAILABLE OPTIONS

Regular: \$12.00

3: \$31.00

6: \$51.00

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### TZATZIKI

black garlic, date syrup

#### AVAILABLE OPTIONS

Regular: \$12.00

3: \$31.00

6: \$51.00

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### MARINATED BEETS

horseradish yogurt, chickpeas

#### AVAILABLE OPTIONS

Regular: \$12.00

3: \$31.00

6: \$51.00

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### TOMATO & PEPPER MATBUCHA

roasted tomato, sweet pepper dip

#### AVAILABLE OPTIONS

Regular: \$12.00

3: \$31.00

6: \$51.00

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### BABA GANOIJ

fire-roasted eggplant, preserved lemon

#### AVAILABLE OPTIONS

Regular: \$12.00

3: \$31.00

6: \$51.00

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## SMALL PLATES 8

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### HUMMUS

green harissa, tomato jam

**\$17.00**

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<b>FLASH FRIED CAULIFLOWER</b>	<b>\$19.00</b>
shishito peppers, olives, oregano, lemon-feta aioli	
<b>SIZZLING GARLIC SHRIMP</b>	<b>\$25.00</b>
oregano, smoked paprika, olives, lemon, warm flatbread	
<b>ARAYES</b>	<b>\$22.00</b>
ground lamb and dry aged beef stued pita, crisped on the plancha, labneh, grated tomato	
<b>SHISHBARAK</b>	<b>\$24.00</b>
lebanese mushroom filled dumplings, warm yogurt, pine nuts, spicy herb sauce	
<b>“SABICH” FLATBREAD</b>	<b>\$19.00</b>
eggplant, tomato, shishito peppers, onions, crumbled soft boiled egg	
<b>YELLOWFIN TUNA CRUDO</b>	<b>\$22.00</b>
arak, ginger, radish, pickled pearl onion, cilantro, avocado	
<b>FLASH FRIED ARTICHOKEs</b>	<b>\$17.00</b>
fermented chili aioli, scallions, mint	
<b>SALADS</b> 3	
<b>FARM STAND GREEK SALAD</b>	<b>\$19.00</b>
cucumber, tomato, fennel, radish, oregano, feta cheese, crispy pita chips	
<b>ISRAELI SALAD</b>	<b>\$18.00</b>
cucumber, tomato, red onion, parsley, mint, tahini, green schug	
<b>LEVANTINE “CAESAR”</b>	<b>\$19.00</b>
tahini, parmesan, fried chickpeas, toasted sesame, anchovy tempura	
<b>SHISHLIK/SKEWERS</b> 3	
<b>SPICY SHRIMP</b>	<b>\$33.00</b>
oregano, smoked paprika	
<b>GINGER/SILAN MARINATED CHICKEN</b>	<b>\$31.00</b>
harissa bbq	
<b>HANGER STEAK SKEWER</b>	<b>\$35.00</b>
green schug	
<b>ENTREES</b> 7	
<b>VEGETABLE RISOTTO</b>	<b>\$29.00</b>
artichokes, asparagus, peas, lemon, sumac, pea shoot tempura	
<b>CHICKEN SCHNITZEL</b>	<b>\$31.00</b>
fries, Israeli salad, tahina	

<b>PLANCHA SEARED SALMON</b>	<b>\$37.00</b>
pomegranate braised red cabbage, preserved lemon-apple butter	
<b>MY UNCLE ROGER'S BRANZINO</b>	<b>\$37.00</b>
spicy tunisian pasta, olives	
<b>CRISPY SEARED DAURADE</b>	<b>\$37.00</b>
roasted asparagus, lemon potatoes, warm oregano vinaigr	
<b>CHICKEN SOFRITO</b>	<b>\$36.00</b>
slow braised chicken, olives, meyer lemon, grilled challah	
<b>CRISPY ROASTED LAMB</b>	<b>\$45.00</b>
cucumbers, dates, walnuts, wild rice, shawarma spice	
<b>VEGETABLES</b> 4	
<b>ROASTED BROCCOLINI</b>	<b>\$10.00</b>
<b>BRUSSELS SPROUTS</b>	<b>\$10.00</b>
<b>CRISPY FRENCH FRIES</b>	<b>\$10.00</b>
<b>BASMATI PILAF</b>	<b>\$10.00</b>
<b>BOTTOMLESS MIMOSAS</b> 1	
<b>BOTTOMLESS MIMOSAS</b>	<b>\$24.00</b>
orange, peach, passionfruit {one hour limit, with the purchase of a main course}	
<b>EGGS</b> 4	
<b>SHAKSHUKA</b>	<b>\$20.00</b>
spicy tomato sauce, flatbread	
<b>GREEN SHAKSHUKA</b>	<b>\$21.00</b>
spinach, zucchini, flatbread	
<b>GOAT CHEESE OMELETTE</b>	<b>\$19.00</b>
tomato jam, baba ganoush, arugula, radish salad	
<b>AVOCADO OMELETTE</b>	<b>\$19.00</b>
gruyere, jalapeno, harissa, arugula	
<b>BENEDICTS</b> 2	
<b>CLASSIC EGGS BENEDICT</b>	<b>\$19.00</b>
challah bread, canadian bacon	
<b>SALMON EGGS BENEDICT</b>	<b>\$21.00</b>
challah bread, atlantic smoked salmon	

## ISRAELI BREAKFAST 1

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**ISRAELI BREAKFAST** **\$29.00**

THREE EGGS ANY STYLE WITH HUMMUS, LABNEH, ISRAELI SALAD, SMOKED SALMON, FLATBREAD, OLIVES, FETA CHEESE, POTATOES

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## BRUNCH ENTREES 5

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**POTATO LATKES & CURED SALMON** **\$23.00**

arugula salad, labneh

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**CHICKEN SCHNITZEL** **\$24.00**

french fries, israeli salad, tahina

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**HUMMUS** **\$16.00**

chickpea stew, olive oil, flatbread

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**CINNAMON HALVAH FRENCH TOAST** **\$19.00**

toasted pistachios, almonds, strawberries

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**PANCAKES** **\$21.00**

seasonal fruit compote

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## SIDES 4

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**FRENCH FRIES** **\$9.00**

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**CRISPY ZAATAR POTATO** **\$9.00**

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**BACON** **\$10.00**

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**ARUGULA SALAD** **\$9.00**

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## SANDWICHES 4

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**TUNA SANDWICH** **\$22.00**

harissa poached tuna, hard boiled egg, potato, cucumber, preserved lemon

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**CHICKEN SCHNITZEL SANDWICH** **\$22.00**

avocado, tomato, harissa aioli

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**SMASH BURGER** **\$23.00**

Israeli pickled cucumbers, gruyere cheese, harissa ketchup, potato bun

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**"SABICH" FLATBREAD** **\$19.00**

eggplant, tomato, shishito peppers, onions, crumbled soft boiled egg

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## APPETIZER 3

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**FLASH FRIED CAULIFLOWER** **\$17.00**

shishito peppers, olives, oregano, lemon-feta aioli

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**HUMMUS****\$16.00**

chickpea stew, olive oil, flatbread

**AGU'S TUNISIAN CIGAR****\$17.00**

ground lamb, potato, dill, amba