

SHAY BRUNCH

H U M M U S Spiced chickpeas, olive oil	13
E G G P L A N T M O U T A B B A L Smoked eggplant, pomegranate seeds, olive oil	14
M O U H A M A R A Roasted red peppers, walnuts, pomegranate molasses	14
L A B N E H Zaatar, olive oil	14
F I G S & H A L L O U M I Labneh, walnuts, wild arugula, hot honey, six-minute egg	22
S A L M O N G R A V L A X Labneh, zaatar, pistachio, mujjol caviar, cucumber salsa	23
B R E A K F A S T S A N D W I C H Halloumi, bacon, fried egg, lettuce, tomato, batata	25
S H A K S H U K A Spiced tomato ragu, eggplant, tarator sauce, pomegranate molasses, 65°C eggs	23
S O U J O U K O M E L E T T E Roasted tomato, Lebanese beef sausage, spicy labneh ranch, tahini	24
M A K A N E K H A S H Mekanek sausage, crispy potatoes, caramelized onions, fried egg, herbed tahini	25
T U R K I S H S C R A M B L E Aleppo butter, scrambled eggs, feta, Middle Eastern salad, pita chips	22
S H A W A R M A E G G S B E N E D I C T Soft-boiled eggs, lamb shawarma, Swiss cheese, halloumi, pine nuts pomegranate, hollandaise sauce	24
M U S H R O O M B E N E D I C T Soft-boiled eggs, wild mushrooms, Swiss cheese, avonlea, sumac, hollandaise sauce, aleppo oil, country loaf	24
F A L A F E L L A T K E Sunny-side egg, falafel latke, labneh, tarator, pivaz salad, olive shatta salmon gravlax + \$8	24
C H I C K E N & W A F F L E Buttermilk fried chicken, aleppo maple sauce, shatta, pickles	24
A V O C R O I S S A N T Avocado and labneh, arugula, halloumi, pomegranate	24
L A M B T A C O S (3) Lamb shawarma, soft scrambled eggs, salsa matcha, corn tortilla	26
C H O C O L A T E R I C O T T A “ M I C U I T ” Maple tahini, Amarena cherries	24
B A K L A V A P A N C A K E S Ricotta cream, baklava crumble, pistachio	20
L A B N E H P A R F A I T Granola, pistachio, nigella seed, baklava, berries	17