

Egg Dishes

Prepared with three Eggs, served with one loaf of Pita Bread and a choice of three sides.

Sides: Tomatoes, Cucumbers, Pickles, Turnips, Olives, Feta, Labaneh, or Hummus

Add \$1.50 for each additional side.

Eggs-\$5

Made to your specifications

-Scrambled, Over-Easy, Over-Well, etc

Omelet-\$6

Eggs, onions, parsley, mint

Potato & Eggs-\$7

Eggs and redskin potatoes scrambled together and seasoned with parsley, and spices.

Shakshoukah-\$8

Tomatoes, yellow onions, garlic, and eggs cooked on a low fire and served in Sautee pan.

Orange Juice-\$3

Carrot Juice-\$3

Grandview Grind Coffee- \$2

Turkish Coffee-\$2

Hot Tea-\$2

Brunch Dishes

Fava Bean-\$7

Slow cooked fava beans, garlic, spices, and salt. Served with onions, olives, tomatoes, and cucumbers. Topped with extra virgin olive oil.

Mazah Pickle Plate-\$9

Cucumber, Tomato, Labaneh, Feta, Olives, Pickles, Lifit, Pita Bread

Labaneh & Zatar-\$8

Drained homemade yogurt, topped with extra-virgin olive oil, Zatar spice and olives. Served with Pita Bread.

Dessert Specialties

Flan-\$4

Kenafi-\$6

Shredded fillo dough (Kataifi) browned and crisped with old world butter and filled with Akawi cheese, topped with homemade honey syrup, crushed walnuts, and pistachios. Made to order.