



DAGON BRUNCH

BOTTOMLESS MIMOSAS 24^{per person}
orange, peach, passionfruit {one hour limit, with the purchase of a main course}

EGGS

- SHAKSHUKA 21.
spicy tomato sauce, flatbread
- “CHAMIN” BRISKET SHAKSHUKA 25.
hearty meat stew of beans, chickpeas, potatoes
- GOAT CHEESE OMELETTE 19.
tomato jam, baba ganoush, arugula, radish salad
- AVOCADO OMELETTE 21.
gruyere, jalapeno, harissa, arugula
- LEVANTINE OMELETTE 23.
spiced lamb, potato, dill, feta, arugula

BENEDICTS

all served with preserved lemon hollandaise & arugula

- CLASSIC EGGS BENEDICT 21.
with canadian bacon
- SALMON EGGS BENEDICT 24.
with atlantic smoked salmon
- POACHED EGG KHACHAPURI 21.
homemade georgian bread, truffled mushroom ragout
- MERGUEZ BENEDICT 24.
harissa corn bread

ISRAELI BREAKFAST

28.

TWO EGGS ANY STYLE WITH WHIPPED EGGPLANT, LABNEH, TAHINA & FLATBREAD

BREADS

- FLATBREAD 6.
- KUBANEH 19.
- LAVASH BAGEL 13.

MEZZE

Choice of: 3 at 27 | 6 at 47

- WHIPPED EGGPLANT 12.
tahina, preserved lemon compote
- LABNEH 12.
grated tomato, ruti’s peanut dukkah
- SASSO CHICKEN LIVER MOUSSE 12.
mustard seeds, date syrup, crispy shallots, baharat
- MARINATED BEETS 12.
horseradish yogurt, chickpeas, crispy beef tongue
- MUHAMARRA 12.
spicy roasted pepper & almond
- TAHINA 12.
lemon, garlic, sesame

BRUNCH ENTREES

- CHICKEN SCHNITZEL 26.
potato/cucumber salad, tomato, lemon, tahina
- LAVASH BAGEL & CURED SALMON 25.
zaatar cream cheese, herb salad, lemon, cucumber
- HUMMUS 16.
chickpea stew, olive oil, flatbread
- PANCAKES 21.
seasonal fruit compote
- CHALLAH FRENCH TOAST CASSEROLE 20.
strawberry, sweet labneh cream cheese, maple syrup

SANDWICHES

- TUNA SANDWICH* 22.
olive oil poached tuna, hard boiled egg, potato cucumber, harissa, preserved lemon
- BURGER* 26.
brisket/short rib blend, moroccan pickles, gruyere cheese, harissa ketchup, potato bun
- “SABICH” FLATBREAD 24.
eggplant, tomato, shishito peppers crumbled soft boiled egg

SALADS

- FATTOUSH 19.
cucumber, tomato, fennel, radish, fresh herbs, sumac, buttermilk vinaigrette, crispy pita chips
- ISRAELI SALAD 19.
cucumber, tomato, red onion, parsley, mint, green schug

- LEVANTINE “CAESAR” 20.
fried chickpeas, toasted sesame, anchovy tempura, tahini, parmesan,

SIDES

- FRENCH FRIES 11.
- CRISPY ZAATAR POTATO 11.
- BACON 11.
- ARUGULA SALAD 10.

...THE VOICE
OF PEACE...

Chef Partner Ari Bokovza

