

## BRUNCH

<b>FRESH FRUIT &amp; HONEY</b> (v) cup or bowl	8/15	<b>LATKA &amp; LOX</b> smoked salmon hash, poached eggs, grated potato, capers, red onions, challah	21
<b>LABNEH &amp; BERRY PARFAIT BOWL</b> (v) date molasses, nut nougat, vanilla	18	<b>LOADED CHICKPEA TAHINI BOWL</b> (v) soft-boiled eggs, tomato ezme, harissa, challah	19
<b>CHALLAH FRENCH TOAST</b> (v) medjool dates, vanilla, rosehip & raspberry crema	19	<b>THE BIG BRUNCH</b> eggs your way, nova scotian lamb hash, lemon pepper wedges, marinated tomatoes, mushrooms, tahini, labneh, challah	26
<b>CHOCOLATE &amp; CHERRY BOREK</b> (v) loaded crêpe, caramelized cherry, fresh cheese, pistachio	19	<b>CHICKEN &amp; AVOCADO FATTOUSH SALAD</b> crispy pita croutons, tomato, pomegranate	26
<b>THE FALAFEL BENEDICT</b> (v) poached eggs, green harissa-tahini sauce, lemon fries	20	<b>NOVA SCOTIAN LAMB VILLAGE SALAD</b> nova scotian lamb & potato hash, cucumber, tomato, olives, feta	26
<b>SPICED PEPPER SHAKSHUKA</b> (v) two poached eggs, braised peppers, harissa, feta, sesame, challah	21		

## ADDITIONS

<b>BREAD &amp; OLIVES</b> (v) laffa flatbread, labneh, house olives	10	<b>GARLIC BASMATI PILAF</b> (v) ginger, green onions	8
<b>LEMON PEPPER POTATO WEDGES</b> (v) thick-cut, toum	9	<b>EGGS</b> two eggs your way	6

## KEBABS

served with garlic basmati rice, toum and harissa

<b>MUSHROOM</b> (v)	22	<b>SALMON</b> (200g)	29
<b>CHICKEN BREAST</b> (200g)	20	<b>BIFTEKI</b> (200g)	19

## MIMOSAS

<b>THE ORIGINAL</b> (3oz) piquette, orange juice	9	<b>VIMTOSA</b> (3oz) piquette, vimto, sprite, cherry garnish	9
<b>GUAVAMOSA</b> (3oz) piquette, guava, cocktail glitter	9	<b>MINTOSA</b> (3oz) piquette, sprite, mint water	9

(v) vegetarian

Please inform us of any allergies. We will do our utmost to accommodate, though we are unable to guarantee an allergen-free kitchen.

chef de cuisine · WESLEY BERNARD