



## ◆ APPETIZERS ◆

You get them all:

### **Gravlax Salmon**

With garlic aioli, mustard and dill

### **Warm Grilled Eggplant**

Topped with concentrated tahini, scallion and silan

### **Cauliflower**

Fried with fresh squeezed lemon juice and tahini

### **Grape Leaves**

Stuffed with Basmati rice. Served in tahini mint dressing, dill and pomegranate

### **Masabaha**

Slow cooked chickpeas with tahini, garlic and chilly flax

### **Lemony Cabbage**

With sesame oil and roasted black sesame

### **Confiture**

Onion and pear jam

## BRUNCH MENU



A variety of all appetizers are served to the table with a main course of your choice

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# 16.00

Prix-Fixe

*Served with Coffee or Hot Tea*

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Brunch Special

## UNLIMITED



# 7.00

Mimosa or Sangria

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## LUNCH



Add 5.50 for brunch appetizers and coffee or tea

## ◆ ENTREES ◆

Choose one:

### **Green Shakshuka**

Mediterranean tomatoes, peppers, onion and spinach stew served with two eggs over easy

### **Scrambled Eggs or Omelette**

Red pepper, wild mushroom, scallion and oregano served with small Mediterranean chopped salad and home fries

### **The Kitchen Benedict**

Smoked salmon with Mediterranean chopped salad and home fries

### **Masabaha**

Hard boiled egg over hot crushed chickpeas, tahini, garlic and lemon juice

### **Shakshuka Senya**

Mediterranean tomatoes and ground beef stew served with two eggs over easy

### **Hummus Shakshuka**

Hummus with Mediterranean tomatoes, peppers, onion stew and an egg over easy

## SMALL SINS

### The Kitchen Kadif

Halva parfait on shredded filo dough topped with halva and silan...7

### Loco Morocco

Chocolate mousse cake, coconut and whipped cream over dark chocolate sauce...7

### Baklava

Pastry made of layers of filo dough filled with chopped walnuts and pistachios. Sweetened with honey...5

### Malabi

Mediterranean flan topped with coconut, pistachio and raspberry sauce...5

## RED

### Binyamina Yogev

*Cab Sauv / Petit Verdot – Israel*

Full body, deep color, black fruit flavors, desert spices, oak influences...10/38

### Barkan Classic

*Cab Sauv – Israel*

Oak, dark berry, soft tannis, acidity...8/30

### Bartenura

*Chianti – Italy*

Dry, full body, berry and spice aromas...10/38

### Ramon Cordova

*Rioja – Spain*

Dark berry, oak, nutmeg aromas, spicy and fruit flavor...34

## BEVERAGES

### Turkish Coffee...3

### Hot Tea...3

### Homemade Lemonade

With mint leaves...4

### Hibiscus Iced Tea...3

### Lemonana

Fresh lemon and mint slush...4



## BEER

### Goldstar...7

### 961...8

### Amstel Light...6

### Heineken...7

### Coronoa...7

### Brooklyn Lager...6

## COCKTAILS

### Mimosa

Orange juice with champagne...4

### Sangria

Glass...4/Pitcher...27

### PomeTini

Pomegranate liqueur, dry white wine, red vermouth, cranberry juice and pomegranate seeds...10

### Mediterranean Mojito

Grapefruit halves, sage leaves, grapefruit juice, arak, lemon juice, Anise Star...10

### Hot Apple Cider Brandy

Diced apple, cloves, brandy and cinnamon stick...7/Non alcoholic...5

## WINE

### Steve Miles Selection

*Cava – Spain*

Brisk, dry, good verve to its bitter citrus flavor...7/32

### Barkan Classic

*Sauv Blanc – Israel*

Passion fruit, nectarine, green apple...10/38

### Caramel Vineyard Selected

*Riesling – Israel*

Semi-sweet, tropical fruity flavors...9/34

### Bartenura

*Pinot Grigio – Italy*

Balanced, dry, fruity flavors, fresh after taste...10/38