

YELLOW

8AM

SWEET

- SMOKED CINNAMON KOUIGN AMANN — 6
- CHOCOLATE RAS EL HANOUT MORNING BUN — 6.5
- ORANGE BLOSSOM CROISSANT — 5.5
- ALMOND PRALINE CHOCOLATE CROISSANT — 6.5
- LEBANESE OLIVE OIL BASBOUSA — 7
- TAHINI CARAMEL BROWNIE — 5
- HALVA CHOCOLATE CHIP COOKIE — 3.5

SPREADS

served with pita chips

- ZA'ATAR *hummus*— 10
olive oil
- SMOKED BEET *hummus*— 12
peanut harissa + dates
- BEIRUTI STYLE *hummus*— 12
shawarma cauliflower + turmeric pickles + pine nuts
- CHERMOULA *whipped labne*— 12
green tomato + mint

PITAS -

with habibi sauce + pickles
chopped salad + sumac onions

- GRILLED CAULIFLOWER— 14
soujek spice + pickled cabbage slaw
- COAL-FIRED CHICKEN — 15
fried batata + toum + urfa chili crunch
- CRISPY FALAFEL— 14
spicy shatta + pickled turnip + feta
- SMOKED LAMB — 16
harissa spice + toum + grilled onion
- SOUJEK ROASTED PORK — 16
soujek labne + toum + grilled red onion

SAVORY

- WOOD FIRED PITA — 3
- ZA'ATAR + LABNE CROISSANT — 6
- HARISSA + EGG + CHEESE CROISSANT — 6
- SPICY POTATO BOREKA — 10
- SFEEHA: lebanese meat pie — 6
- (UNTIL NOON)
- BREAKFAST PITA SANDWICH — 7
scrambled eggs + labne + chopped salad -
add kefta — 3

10AM

MEZZE

- ORCHARD FATTOUSH— 12
apples + pears + feta + pomegranate
- ARABIC SALAD — 14
tahini dressing + akawi cheese + sumac onion
- BATATA-TOTS — 11
urfa mayo + shawarma spices

CONDIMENTS

- GARLIC TOUM — 3
- HARISSA — 3
- GREEN HARISSA — 3
- SUMAC LABNE — 3

SOFT SERVE ICE CREAM

- LABNE SOFT SERVE— 7
pomegranate + almond dukkah
- TURMERIC COCONUT SOFT SERVE— 7
toasted coconut + tamarind caramel



DRINKS

COFFEE

- DRIP COFFEE— 4
- ICED COFFEE— 5
- ESPRESSO— 4
- MACCHIATO— 4
- CORTADO— 5
- FLAT WHITE— 5
- AMERICANO— 5
- LATTE— 5
- CAPPUCCINO— 5



ADD ONS

- SINGLE ORIGIN ESPRESSO— 1.5
- EXTRA SHOT— 1
- OAT MILK— .75
- BOURBON— 6
- BRANDY— 6

SPECIALITY COFFEE

- SMOKED DIRTY CHAI *latte*— 6
- TURMERIC-HONEY *latte*— 6
- HALVA HONEY *latte*— 6

SPECIALITY ICED COFFEE

- ESPRESSO TONIC *orange blossom*— 6
- COCONUT CARDAMOM *iced coffee*— 6
- LABNE AFFOGATO *espresso*— 7
- TURMERIC AFFOGATO *espresso*— 7

NOT COFFEE

- TAMARIND ICED TEA— 5
- SUMAC LEMONADE— 5
- HOT APPLE CHAIDER— 5
- MAARAD FOG— 5

HOT TEAS

- BLACK — 4
+ organic assam
+ lady lavender
+ lapsang souchong
- GREEN — 4
+ moroccan mint
+ genmaicha
- HERBAL — 4
+ turmeric tonic

COCKTAILS (16 oz)

- MEDITERRANEAN SPRITZ — 14
red vermouth + ambrosia + sparkling wine
- POMEGRANATE SHRUB — 14
gin + pomegranate & apple shrub + chai + ginger beer

WEEKENDS

URFA-THING BAGELS

- WOOD-FIRED BAGEL — 4
+ sumac-scallion labne— 3
+ whipped feta— 3
- SMOKED SALMON BAGEL — 12
whipped labne + cucumber + capers
- KEFTA + EGG BAGEL — 13
soft scramble + feta + harissa (UNTIL NOON)

SHAKSHUKA all served with pita

- FIRE-ROASTED TOMATO — 13
soft eggs + aleppo pepper + feta
- GRILLED LAMB — 17
soft eggs + green harissa + 7 spice