

Brunch Menu

KALE AND MUSHROOM QUICHE \$12

Kale, mushroom, garlic, heavy cream, swiss chees, pastry shell, sea salt and pepper.

TEFF BANANA PANCAKE \$9

3 pieces of Teff Pancake served with our home-made special syrup and an option of vegan whipped cream or regular whipped cream

Add seasonal fruit \$3.50

TEFF CHECHEBSA \$12

Our home made Teff shredded flatbread mixed in berbere olive oil or clarified butter topped with Greek yogurt

SHAKSHOUKA \$14.95

Simmering tomatoes, fresh basil, eggs, roasted bell pepper,spices topped with feta cheese and served with pita bread

FÛL \$12

Fava beans cooked in spiced infused olive oil, seasoned with cumin, garlic, parsley, onion, served with arugula, fresh tomatoes, onion , Pita bread and boiled egg

SELSI EGG \$13

Berberes sauce (Selsi) with organic free range egg served with pita and sour cream.

SIDES

FRUIT CUPS \$5

market fruits

SPICY ROASTED /CRISP POTATOES \$5

AVOCADO HUSH BROWN \$5

COFFEE AND TEA

CAPPUCCINO \$5

LATTE \$5

COFFEE \$4

SPICED TEA \$4

HIBISCUS ICED TEA \$6

COCKTAILS

MIMOSA

Glass \$9

Carafe \$22

ROASTED PEPPER GIMLET \$12

Ford's Gin/Calvados/Roasted Red Pepper/SpicyPepper/Lime Juice/Peach Bitters

JUICE

ORANGE JUICE \$6

GINGER HONEY LEMONADE \$6