

POPULAR

The POPULAR Way To Breakfast

Served until 1pm.

MORNING FAVORITES

- EGGS YOUR WAY** 18
Two eggs cooked to your preference and served with Israeli salad, bread and za'atar butter.
- ARTICHOKE BRUSCHETTA** 20
Pipfel chuma, truffle, Parmesan and fresh thyme.
- AVOCADO TOAST** 20
Granola bread, avocado, chopped greens and an egg, any style.
- SHAKSHUKA** 20
Slow-simmered tomato, sweet peppers, eggs, garlic and signature spice blend. Served with Frena bread and Israeli salad.

BREAKFAST MEZZE:

Each dip is \$4. Mix and match to build your perfect spread.

- EGGPLANT CREAM
MARINATED OLIVES
HONEY FETA CREAM
LABANEH ZA'ATAR
AVOCADO SALAD
DILL & GARLIC CREAM CHEESE



- COTTAGE CHEESE
EGG SALAD
HARISSA TUNA SALAD
RICOTTA CHEESE
SALMON LOX

A LA CARTE

- HUMMUS MSABBAHA** 14
Hot garbanzo beans, olive oil and tatbila.
- CAESAR SALAD** 23
Little gem lettuce, homemade Caesar dressing, Parmesan cheese, shallots, chives and crispy burek dough
- KOHLRABI** 22
Roasted kohlrabi, whipped feta cheese, honey sumac, poppy seeds and cilantro.
- WHITE SWEET POTATO** 22
Garlic cream, burnt onions, ricotta and basil gremolata.
- FISH CIGAR** 23
Crispy thin cigar dough filled with fresh Branzino, herbs, chili, lemon zest and served with sumac yogurt with olive oil.
- CHEESE BOREK** 25
Savory cheeses, honey syrup, sesame and poppy seeds.
- GREEK SALAD** 24
Beefsteak tomatoes, cucumbers, red onions, Kalamata olives, feta cheese and za'atar.
- WILD CABBAGE** 20
Roasted cabbage, olive oil and honey glaze, roasted almonds with Beurre Blanc.
- ARUGULA SALAD** 23
Roasted beets, sweet potatoes, silvered almonds, fried goat cheese with a balsamic vinaigrette.
- MUSHROOM GNOCCHI** 33
Home made gnocchi, sautéed mushrooms, broccolini, goat cheese and fresh oregano.

LUNCH MENU

Served until 5pm



MEZZE OPTIONS

- BISHBASH
BEET SALAD
ROASTED ANAHEIM PEPPERS
BABAGANOUSH
- MASHWIYA
MARDUMA
TAHINI

MEZZE

Entrées are served with a selection of mezze.

ENTRÉE

- STRIPED BASS** 48
Striped Bass fillet, feta, garlic, Kalamata olives. Served with charcoal potato tartar.
- FISH SCHNITZEL** 36
Breaded Branzino, lemon cilantro salsa, Dijon, tahini chermoula and french fries.
- WHITE BASS** 52
Whole fried bass with Chermoula sauce. Served with a fresh herb salad.
- SALMON SKEWER** 36
Pipfel chuma and soy glaze, sesame and grilled broccolini.
- SEA BREAM** 43
Fillet topped with a butter garlic lemon sauce. Served with broccolini.
- CHILEAN SEA BASS** 38
Sweet soy and harissa glaze. Served with grilled baby bok-choy and zucchini.
- BRANZINO** 43
Whole butterflied Branzino, butter garlic pickled lemon harissa. Served with okra.

POPULAR

BEVERAGES

BRUNCH SPECIALTIES:

ROSÉ NO.7 19
Hippy Rosé, Grapefruit, Rosemary & Sparkling Rosé.

POPULAR MIMOSA 19
Vera Wang Prosecco with your choice of orange, pineapple or grapefruit.

FAR EAST-SIDE 19
Soto Sake, Cucumber, Mint & Lime



ESPRESSO BAR

ESPRESSO / MACCHIATO 4

CAPPUCCINO 7

CAFÉ LATTE 7

Hot or Iced

CAFÉ MOCHA 7

ESPRESSO & TONIC 9

TURKISH COFFEE 5

REFRESHMENTS

SODA CANS 4.5

FRESH LEMONADE 5

ORANGE JUICE 5

GRAPEFRUIT JUICE 5

PINEAPPLE JUICE 5

STRAWBERRY GINGER FIZZ 12

ORANGE ROSEMARY SPRITZ 12

METUKIM

METUKIM MEANS THE BEST PART
OF EVERY MEAL, DESSERTS.

KNAFEH 22

Kadayif dough, cheese, rose syrup,
and roasted pistachios.

WHITE CHOCOLATE MOUSSE 21

Caramelized pine nuts, cocoa powder
and olive oil.

SORBET 16

Mixed berry sorbet, fresh melon, fresh watermelon,
mint syrup and coconut flakes.

CRUMBLE CHEESECAKE 23

Vanilla infused cheesecake with vanilla cumble
and a fresh blueberry coulis.

POPULAR CHOCOLATE CAKE 23

Molten chocolate cake served with
vanilla ice cream.