



# Brunch Around the World



## EGYPT



**EGYPTIAN SHAKSHUKA 17**  
A STAPLE OF MEDITERRANEAN CUISINES, A STEWED MIXTURE OF TOMATO, ONION, PEPPER, GARLIC, CILANTRO, PARSLEY & TWO FRIED EGGS COOKED INTO THE DISH FOR AN UNFORGETTABLE & FLAVORFUL MEAL. SERVED W/ WARM PITA BREAD.



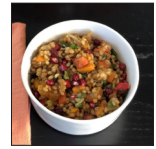
**FUL MEDAMES 18**  
THE DISH THAT DOMINATES EGYPTIAN TABLES! TRADITIONAL FAVA BEANS PERFUMED W/ CORIANDER, CUMIN, PARSLEY, GARLIC, LEMON, EVOO, & RED ONION TO MAKE THIS HEARTY STEW. SERVED W/ AN EGYPTIAN COUNTRY SALAD, TAHINI, HARD-BOILED EGGS SLICES & WARM PITA BREAD.



## MOROCCO



**BAGHRIR - MOROCCAN SEMOLINA PANCAKES 19**  
SEMOLINA FLOUR PANCAKES SERVED W/ HONEY & BUTTER SAUCE. TOPPED W/ CINNAMON-SPICED APPLE SLICES.



**MOROCCAN WHEAT BERRY SALAD 16**  
A MOROCCAN FAVORITE: WHEAT BERRIES, CARROTS, PEPPER, ONION, MINT, NUTS, SAUTEED UNTIL SOFT.



## USA



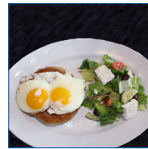
**SOUTHERN SHRIMP & GRITS 25**  
CLASSIC SOUTHERN COMFORT FOOD & A CUSTOMER FAVORITE. CREAMY WHITE CHEDDAR CHEESE GRITS W/ BACON IN LOBSTER SAUCE.



**DRUNKEN BREAD PUDDING W/ MAPLE-BOURBON SAUCE 19**  
SOUTHERN BREAD PUDDING MADE W/ RAISINS, MAPLE SYRUP & KENTUCKY BOURBON CREME ANGLAISE. SERVED WARM.



## GREECE



**SPANAKOPITA W/ EGGS 20**  
HOMEMADE 8OZ PHYLLO PASTRY W/ SPINACH, FRESH HERBS & FETA CHEESE; TOPPED W/ TWO EGGS. SERVED W/ OUR GREEK SALAD.



**STRAPATSADA 20**  
A TRADITIONAL SCRAMBLE OF ORGANIC EGGS, FRESH TOMATOES, EVOO, TOPPED W/ FETA CHEESE. SERVED W/ OVEN-ROASTED GREEK POTATOES.



## MEXICO



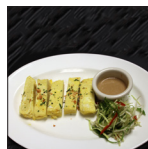
**MOLLETES 17**  
A TRADITIONAL OPEN-FACE SANDWICH, TOPPED W/ REFRIED BEANS, CHORIZO, CHICHUAHUA CHEESE, PICO DE GALLO & TOPPED W/ A FRIED EGG. SERVED W/ SLAW.



**HUEVOS RANCHEROS 19**  
A GREAT WAY TO START ANY DAY! CRISPY CORN TORTILLA W/ HOMEMADE SALSA RANCHERA, FRIED EGG, FARMERS CHEESE, AVOCADO & CILANTRO.



## JAPAN



**TAMAGOYAKI (JAPANESE ROLLED OMELETTE) 19**  
ICONIC JAPANESE ROLLED OMELETTE OF THIN LAYERS OF COOKED EGG. SERVED W/ PICKLED GINGER SLAW.



## TURKEY



**CILBIR 19**  
POACHED EGGS IN GARLICKY YOGURT SAUCE, DRIZZLE OF MELTED PAPRIKA BUTTER & ALEPPO PEPPER TOPPING. SERVED W/ SLICES OF CRUSTY BREAD.