



BRUNCH

APPETIZERS

POTATO CROQUETTES 20
Golden croquettes topped with adobo chicken chorizo, avocado mash, and garlic-harissa aioli

PAN SEARED HALLOUMI CHEESE 20
Fresh figs, thyme, pomegranate seeds, and a drizzle of honey

LAMB MEATBALL SLIDERS 20
Caramelized lamb meatballs on mini brioche buns with arugula, pistachio pesto, and tzatziki sauce

GRILLED OCTOPUS 22
Served with baby potatoes, Kalamata olives, cherry tomatoes, feta, and smoked olive oil, finished with a roasted pepper-almond sauce

FRESH PLATES

BURRATA & FIG SALAD 21
Fresh burrata with microgreens, heirloom cherry tomatoes, feta cheese, fresh figs, and cinnamon-infused peaches, finished with dill oil and balsamic glaze

MEDITERRANEAN GREEK SALAD 18
Crisp romaine with cucumber, cherry tomatoes, olives, and feta cheese, tossed in an oregano vinaigrette

MIXED SUMMER BERRY PARFAIT 21
Creamy Greek yogurt topped with seasonal berries, crunchy granola, toasted mixed seeds, and a drizzle of agave

ENTREES

AVOCADO TOAST 24
Avocado on rustic bread with baby arugula, feta cheese, poached eggs, and spiced pumpkin seeds

SHORT RIB BENEDICT 30
Braised short ribs in mixed chiles and pomegranate, served on an English muffin with poached eggs and romesco sauce

STEAK & EGGS 36
Grilled New York strip with eggs any style, baby potatoes, and chimichurri verde

HUMMUS POBLANO 27
Creamy poblano hummus, sautéed Swiss chard, and homemade chicken chorizo. Served with toasted bread

GARDEN OMELETTE 26
Three-egg omelette with asparagus, Swiss chard, roasted red peppers, and feta, topped with creamy salsa verde

TRUFFLE RICOTTA WAFFLES 25
Crisp waffle topped with truffle ricotta, mixed berries, and cinnamon-infused peaches

SHAKSHUKA 27
Three eggs baked in a rich harissa-spiced tomato sauce with baby spinach and savory merguez sausage, served with warm pita bread

BOTTOMLESS 35

90 MINUTE UNLIMITED DRINKS

MIMOSA • SANGRIA • APEROL SPRITZ • HUGO SPRITZ