

SABA

BRUNCH FEED ME

SALATIM

babaganoush eggplant, sour cream and scallions

confit tomatoes serranos, ginger, scallions and cumin

pickles cabbage, Israeli cucumbers, turmeric cauliflower and snap peas

lutenitsa Bulgarian spread of roasted eggplant, peppers and tomato

labneh preserved peppers and radish

crudit  local and seasonal selection of vegetables

HUMMUS

Jerusalem breakfast soft cooked egg, harissa and pickles

classic tahini aleppo pepper, parsley and olive oil

SALAD

green salad local lettuces, feta, avocado and sunflower seed duqqa

MAIN

lamb kofte latkes, scrambled eggs, roasted pepper matbucha, herbs

pancakes seasonal fruit, lemon honey butter and maple syrup



20% gratuity may be included for parties of eight or more.

You will see a 4% Kitchen Appreciation Fee added to your bill.

100% of the Kitchen Appreciation Fee will be distributed among our cooks and dishwashers.