

# audrey claire

## for the table

- roasted beets** . feta . lemon . mint 9
- roasted eggplant and pepper salad** . tahina vinaigrette . basil oil 12
- israeli salad** . tomato . cucumber . pepper . onion . lemon 6
- hummus** . za'atar . extra virgin olive oil . warm lafa 9
- grilled octopus** . artichoke white bean salad . arugula-sunflower seed pesto 15
- fruit & cheese** . haloumi . manchego . blue cheese . berries . pears . dates . grapes . jam 18

## brunch plates

- tortilla espanola** . baked potato-onion quiche . arugula . piquillo coulis 14
- shakshuka** . baked egg . spicy peppers . cilantro . feta . lafa 15
- mediterranean omelette** . artichoke . spinach . feta . arugula-herb salad 16
- brunch mezze** . six minute eggs . mediterranean salads . hummus . lafa 18

## sandwiches & toasts

- lamb burger** . hummus . schug . tomato . arugula . israeli salad 19
- za'atar spiced chicken wrap** . tahini-fava puree . arugula . israeli salad 16
- ricotta toast** . whipped ricotta . seasonal vegetables 14
- labneh toast** . greek yogurt . berries . crispy quinoa 14
- smoked salmon toast** . avocado . six minute eggs 16

## beverages

- coffee . hot tea . iced tea** 3
- la colombe french press** 5
- san pellegrino . panna** 7

## mixers

- orange juice** 8
- peach juice** 10
- bloody mary** . chilis . sumac 11