

Suraya

BRUNCH MENU

SATURDAY & SUNDAY • 10:00AM - 2:00PM

TASTE OF SURAYA

\$42 per guest for the entire party

ON THE TABLE:

HUMMOUS

chickpeas • tehina • lemon • garlic

BABA GANOUSH

charred eggplant • tehina • lemon • garlic • urfa biber • pomegranate

LABNEH

strained yogurt • za'atar • tomatoes • cucumber • olives • mint

MUHAMMARA

roasted red pepper & walnut • chili • cumin • pomegranate

TABOULÉ

parsley salad • cucumber • tomato • scallion • mint • lemon & pomegranate molasses

CHOOSE ONE EACH:

TURKISH EGGS

two poached eggs • dill yogurt • aleppo butter

FUL MUDAMMAS

stewed fava beans • two poached eggs • tomato • sweet onion • cilantro • cashew dukkah

SHISH TAOUK

yogurt marinated chicken kebab • served with a small hummous • charred onion, tomato & pepper

NEW CALEDONIAN PRAWNS

grilled head-on prawns • cilantro & roasted garlic vinaigrette • lemon

FASOLIA BI FATAR

oyster mushroom kebab • braised white beans • watercress, almond & radish

SHAKSHUKA

two baked eggs • roasted tomatoes & red bell peppers • lamb sausage • onion • dill & chive yogurt

SAMKE HARRA

grilled branzino filet • spicy sauce of red peppers, tomatoes, walnuts & pine nuts • parsley & cilantro

LEBANESE OMELETTE

zucchini • onion • herbs • feta

KAFTA KEBAB

ground beef kebabs seasoned with cumin, mint, parsley & onion • served with a small hummous, charred onion, tomato & pepper

HALABI KEBAB

ground lamb kebabs brushed with muhammara • served with a small hummous, charred onion, tomato & pepper

PASTRIES

Pastry Basket

{25}

KOIGN AMANN • KUGELHOPF • APPLE TEA CAKE • CRULLER • OLIVE OIL CAKE

5 CHEESE DANISH

mango • apricot • pink pepper

5 APPLE TEA CAKE

pomegranate • olive oil

5 KOIGN AMANN

green cardamom

6 CHOCOLATE & ALMOND FINANCIER

5 KUGELHOPF

golden raisin • orange

6 ALMOND CROISSANT

almond cream • rhubarb raspberry-rose jam

5½ CRULLER

rose • pistachio

4½ OLIVE OIL CAKE

turmeric • apricot

6 ZA'ATAR & CHEESE CROISSANT

6 CHOCOLATE HALVA CROISSANT

5 VEGAN CARROT CAKE

almond nougatine

SIDES

9 SUMAC SPICED FRENCH FRIES

6 ZA'ATAR MANOUSHE

Cocktails

- 11 **BLOODY MARY**
vodka • tomato juice • smoked paprika • aleppo • sumac
- 11 **MULE**
vodka • cassis • limon omani • ginger beer
- 11 **MIMOSA**
brut • apricot • cardamom
- 11 **SPRITZ**
gin • contratto bitter • rose water • lemon • brut
- 14 **BOARDROOM**
tequila • passion fruit ancho • lime • ginger beer
- 15/48 **YESTERDAY & TODAY**
apple gin, spiced pear, ginger, cranberry, cardamom & sparkling

Zero Proof

10

AMONG THE BOUGHS

sahlab, abstinence aperitif, fresh citrus, thai basil & tonic

10

A WORDLESS SONG

blood orange aperitifs, bitter botanicals, honey & clarified spiced grapefruit

Wine

RED

- 15 **MENCIA**
bodegas raúl peréz • bierzo, spain
- 16 **CABERNET/SYRAH**
château ksara • bekaa valley, lebanon

WHITE

- 10 **GRILLO** (draft)
di giovanna • sicily, italy
- 13 **SAUVIGNON BLANC**
terres blondes • loire valley, france

ROSÉ

- 12 **GRENACHE/SYRAH** (draft)
gotham project • provence, france

SPARKLING

- 12 **CAVA BRUT RESERVA**
roger goulart • penedes, spain
- 15 **ROSÉ BRUT NATURE**
sidónio de sousa • bairrada, portugal

Beer

- 6½ **VICTORY PRIMA PILS**
- 7½ **LEVANTE CLOUDY & CUMBERSOME IPA**
- 7 **TROEGS DREAMWEAVER**
- 4 **LOVE CITY SYLVIE STOUT**
- 6 **ALMAZA LEBANESE PILSNER** (bottle)
- 5 **STELLA LIBERTÉ** (non-alcoholic)

Coffee & Tea

- 5½ **LEBANESE CHAI LATTE**
- 4 **TEA LEAVES**
english breakfast • chamomile • pear green • earl grey • decaf english breakfast • peppermint

Proudly Serving	
REANIMATOR COFFEE:	
4	
FOUNDATION DRIP dark cocoa, blueberry, toasted walnut	
3½	4½
ESPRESSO	LATTE
4½ CAPPUCCINO	
3½ CORTADO	
3½ MACCHIATO	

Beverages

- 4 **ORANGE JUICE**
- 5 **ORANGE BLOSSOM ICED TEA**
- 5 **ROSE WATER LEMONADE**
- 6 **CLEMENTINE SODA**
orange • cardamom • black tea • ginger beer
- 8 **BRING TO LIFE**
celery • cucumber • juniper • coriander • lime • soda