

Suraya

BRUNCH MENU

SATURDAY & SUNDAY • 8AM - 3:30PM

Pastries

- 4 **KOUIGN AMANN**
[QUEEN-A-MON]
cardamom
- 5 **JALOUSIE**
apple • date • pistachio
ceylon cinnamon
- 5 **CHOCOLATE + ALMOND FINANCIER**
- 4 **COFFEE CAKE**
labne • 7 spice
- 4 **LINZER BAR**
tehina • mulberry
- 4 **FLAN PATISSIER**
meyer lemon
- 5½ **CRULLER**
rose • pistachio
- 3 **LANGUES DE CHAT**
[CAT'S TONGUE]
coconut • black cardamom
- 2½ **MA'AMOUL**
date, walnut, or pistachio

Man'oushe

LEBANESE FLATBREAD

- ADD EGG +3
- 6½ **ZA'ATAR**
- 7½ **ZA'ATAR + CHEESE**
- 7½ **ZA'ATAR, ONION, TOMATO**
- 7 **CHEESE**
- 9 **CHEESE, TOMATO, ONION, LONG HOT, PARSLEY**
- 10 **ZA'ATAR, LABNE, OLIVE, CUCUMBER, TOMATO, MINT**
- 8½ **TOMATO + KISHIK**
dried yogurt • tomato • onion
- 11 **LAHM BI-AJEEN**
beef • tomato • onion • spices
- 8 **CHOCOLATE**
halva • carob

Plates

SERVED WITH PITA

- 14 **LEBANESE OMELETTE**
zucchini • onion • herbs • feta
- 8 **FUL MUDAMMAS**
tomato • shallot • cilantro • chile
- 8 **LABNE**
cucumber • tomato • olive • mint • long hot
- 9½ **BABBA GANOUSH**
eggplant • tehina • urfa • pomegranate

HUMMOUS

- 8 **TRADITIONAL**
paprika • parsley • olive oil
- 9 **CRISPY CHICKPEA**
paprika • parsley • olive oil
- 12½ **SLOW-ROASTED LAMB**
mint • baharat
- 12 **MUSHROOM**
pine nuts • brown butter

PASTRY BASKET

cruller • kouign amann
labne coffee cake • chocolate & almond financier • olive oil cake
{20}

FEATURED MAN'OUSHE

GRAVLAX

za'atar • labne • red onion
fine herbs • long hots • trout roe
{20}

Sandwiches

SERVED WITH SPICED FRENCH FRIES

- 16 **SHISH TAOUK**
yogurt-marinated chicken
french fries • toum • tomato • pickle
- 16 **KAFTA KABAB**
lebanese ground beef • hummous
french fries • onion • sumac • parsley
- 15 **HERB FALAFEL**
pickles • tomato • tarator • parsley

Yogurt

- 9 **ÉCLAT CHOCOLATE**
honey • pistachio
cherry • mint
- 9 **TEHINA**
date syrup • almond
pomegranate
- 9 **CITRUS**
agave • cashew
coconut • date

Salads

ADD A PROTEIN: **SHISH TAOUK** +5
KAFTA KABAB +6 | **FALAFEL** +5

- 10 **BEET SALAD**
dandelion greens • herbs • tarator • grapefruit • cashew dukkah
- 11 **GREEN SALAD**
gem lettuce • radicchio • egg • radish lemon • yogurt dressing • pita chips

MEZZE PLATE

labne • ful mudammas
six-minute egg • cashew
dukkah • crudité • pita
{18}

KEBAB PLATE

CHOOSE FROM:
shish taouk, kafta kabab or falafel
INCLUDES:
traditional hummous • spiced
french fries • tabouleh • pita
{21}

SIDES

{10}
GRAVLAX

{5}
SPICED
FRENCH FRIES

{4}
CASHEW
DUKKAH EGG

{5}
PICKLES &
OLIVES

{3}
CHARRED
LONG HOTS

{3}
CRUDITÉ

Cocktails

{10}

BLOODY MARY

*organic tomato juice
smoked paprika • sumac*

{9}

MULE

*vodka • cassis • urfa • limon
omani • ginger beer*

{9}

MIMOSA

apricot • cardamom • brut

{9}

SPRITZ

*gin • contratto apertif
rose water • lemon • brut*

Wine



RED | CAVE KOUROUM

*cinsault blend
bekaa valley, lebanon*

WHITE | SKOURAS

*roditis/moscofilero
peloponnese, greece*

SPARKLING | DE PERRIÈRE

*brut
burgundy, france*

COFFEE/TEA

5 LEBANESE CHAI LATTE

4 **TEA LEAVES**
*english breakfast • chamomile
pear green • earl grey • peppermint
decaf breakfast*

5 TEHINA HOT CHOCOLATE

Proudly serving
STUMPTOWN COFFEE:

{4}

HAIRBENDER DRIP

citrus + dark chocolate

{3½}

ESPRESSO

{4½}

LATTE

{4½} **CAPPUCCINO**

{3½} **CORTADO**

{3½} **MACCHIATO**

Draft Beer

6 **KRONENBERG LAGER** 16oz.

7 **FUNK IPA** 16oz.

6 **EVIL GENIUS SESSION** 16oz.

961 BEER

imported from Lebanon

7 **961 LAGER** 12oz.

7 **961 LEBANESE PALE ALE**
12oz. | *brewed with za'atar & sumac*

7 **961 RED ALE** 12oz.

BEVERAGES



ORANGE JUICE

4 **JALLAB**
*date molasses • pine nuts • rose
water*

5 **CLEMENTINE GINGER
SODA**
*clementine • lime • tea
black cardamom • ginger beer*

4 **ORANGE BLOSSOM
ICED TEA**

4 **ROSE WATER LEMONADE**

3½ **MARTINELLI APPLE JUICE**

3¼ **BOYLAN'S FOUNTAIN
SODAS**
*cola • diet cola • lemon lime
ginger ale*

6 **BABA'S BREW
KOMBUCHA**
seasonal flavors

