

Suraya

BRUNCH MENU

SATURDAY & SUNDAY • 9:00AM - 2:00PM

Pastries

- 4 **KOUIGN AMANN**
[QUEEN-A-MON]
cardamom
- 5 **JALOUSIE**
strawberry • rhubarb • pistachio rose
- 5 **CHOCOLATE + ALMOND FINANCIER**
- 4 **COFFEE CAKE**
labne • 7 spice
- 4 **LINZER BAR**
tehina • apricot
- 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

PASTRY BASKET

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

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

FEATURED MAN'OUSHE

GRAVLAX

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

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

Sandwiches

SERVED WITH SPICED FRENCH FRIES

- 16 **SHISH TAOUK**
*yogurt-marinated chicken
french fries • toum • tomato • pickle*
- 16 **KAFTA KEBAB**
*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 KEBAB +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 kebab 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} 9 | 17 | 38

CAVE KOUROUM

cinsault blend • bekaa valley, lebanon

{White} 9 | 17 | 38

SKOURAS

roditis/moscofilero • peloponnese, greece

{Sparkling} 9 | 17 | 38

DE PERRIÈRE

brut • burgundy, france

{Rosé} 11 | 22 | 46

DOMAINE ST. MITRE

grenache blend • provençe, 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

6½ KRONENBOURG LAGER

7 DOGFISH HEAD SEQUENCH

7½ EVIL GENIUS SEASONAL

961 BEER

imported from Lebanon

8 961 LAGER

8 961 LEBANESE PALE ALE
brewed with za'atar & sumac

8 961 RED ALE

BEVERAGES

4 | 12 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

