

# Suraya

## LUNCH MENU

TUESDAY - FRIDAY • 11:00AM - 2:30PM

### Pastries

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

### 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*

### Yogurt

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

### Salads

- 10 **BEET SALAD**  
*dandelion greens herbs • tarator grapefruit • cashew dukkah*
  - 11 **GREEN SALAD**  
*gem lettuce • radicchio egg • radish lemon yogurt dressing • pita chips*
- ADD A PROTEIN:
- SHISH TAOUK +5
  - KAFTA KEBAB +6
  - FALAFEL +5

### 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*

### MEZZE PLATE

*labne • ful mudammas • six-minute egg cashew dukkah • crudité • pita*

{18}

### SIDS

- 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 BLANC

7 DOGFISH HEAD  
SEAQUENCH ALE

7½ FIRESTONE IPA

**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*

