

Suraya

LUNCH MENU

MONDAY - FRIDAY • 11:00AM - 2:30PM

Pastries

- 4 **KOUIGN AMANN**
[QUEEN-A-MON]
green cardamom
- 5 **CHAUSSON**
apple • date
- 5 **CHOCOLATE + ALMOND FINANCIER**
- 4 **COFFEE CAKE**
labne • 7 spice
- 4 **LINZER BAR**
tehina • apricot
- 5½ **CRULLER**
rose • pistachio
- 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

NERELLO MASCALESE

palazzo malgara • sicily, italy

{White} 9 | 17 | 38

RODITIS/MOSCOFILERO

skouras • peloponnese, greece

{Sparkling} 9 | 17 | 38

BLANC DE BLANCS

de perrière • burgundy, france

{Sparkling Rosé} 12½ | 23 | 51

LACRIMA ROSÉ

luchetti • marche, italy

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 NESHAMINY CREEK J.A.W.N.

7½ ROTATING IPA

961 BEER

imported from Lebanon

8 961 LAGER

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

8 961 RED ALE

6½ ALMAZA PILSNER
(BOTTLE)

BEVERAGES



4 | 12 ORANGE JUICE

4 JALLAB

*date molasses • pine nuts • walnuts
• 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

