

Suraya

BRUNCH MENU

SATURDAY & SUNDAY • 9:00AM - 2:00PM

Pastries

- 4 **KOUIGN AMANN**
[QUEEN-A-MON]
green cardamom
- 5 **RHUBARB GALETTE**
rose • almond • pistachio
- 5 **CHOCOLATE + ALMOND FINANCIER**
- 4 **COFFEE CAKE**
labne • 7 spice
- 4 **LINZER BAR**
tehina • strawberry
- 5½ **CRULLER**
rose • pistachio
- 2½ **MA'AMOUL**
date, walnut, or pistachio

Man'oushe

LEBANESE FLATBREAD

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

Plates

SERVED WITH PITA

- 14 **LEBANESE OMELETTE**
zucchini • onion • herbs • feta
- 8 **FUL MUDAMMAS**
stewed fava beans • tomato • shallot • cilantro • chile
- 8 **LABNE**
strained yogurt • cucumber • tomato • olive • mint • long hot
- 10½ **BABA 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 hot*
{20}

Yogurt

- 9 **RHUBARB**
*pistachio granola •
pine nut • rose syrup*

- 9 **TEHINA**
*date syrup • almond
pomegranate*

- 9 **CITRUS**
*agave • cashew
coconut • date*

Salads

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

- 11 **BEET SALAD**
*dandelion greens • herbs • tarator • grapefruit •
cashew dukkah*
- 12 **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

PRIETO PICUDO/ TEMPRANILLO

alaia • castilla y leon, spain

{White} 9 | 17 | 38

PASSERINA

il conte villa prandone • marche, italy

{Draft Rosé} 9 | 17

ZIBIBBO/SYRAH

poggio anima • sicily, italy

{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

7½ ROTATING IPA

961 BEER

imported from Lebanon

8 961 LAGER

8 961 LEBANESE PALE ALE

brewed with za'atar & sumac

6½ ALMAZA PILSNER (BOTTLE)

BEIRUT, LEBANON

BEVERAGES

4 | 12  ORANGE JUICE

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

6 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

