BRUNCH

WEST MIDTOWN

980 Howell Mill Rd Suite 4
Atlanta, GA 30318
+1(404)549-3853

Saturday&Sunday
11:00am - 3:00pm

spreads

Labneh $10
- Preserved fruit +3
- Pickled mushroom +5
- Lamb Shawarma +6

Hummus $10
- Pickled mushroom +5
- Lamb Shawarma +6
- Brunch load (beef bacon, roasted cherry tomato, couscous, harissa, boiled egg +9

Mirza Ghasemi $12 **+2 add a fried egg**

appetizers

Falafel $12
Halloumi Cheese $14
Chicken Wings $12
Lamb Loghmeh $13
Shrimp $16

Istanbul board $35

Turkish spread, Kasseri cheese, kashkaval cheese, feta cheese, cherry tomato, dates, preserved fruit, sarshir, honey comb, walnuts, seasonal fruits

omelette & egg

served with toasted wheat sourdough

Sucuk & Egg * $18	2 fried eggs, pickled onion, baked Sucuk, roasted potato, Labneh & radish
Sossis Bandari * $15	beef sausage & potato hash, tomato, fried egg, Torshi,
Sucuk Casserole * $16	Turkish sucuk, carrots, potato, sun-dried tomato, onions, feta cheese
Shakshuka.* $16	tomato, pepper, onion, garlic, aleppo pepper, egg
Maman's Beej Beej. * $18	minced chuck, potato, green pea, tomato, bell pepper, coriander, egg, saffron rice

brunch pies & pastries

Salmon Pie $15	filo, leeks, kefalotiri cheese, onions, garlic, labneh, saffron/harissa aioli
Lamb Boureki $16	filo, braised bone-in lamb leg, kefalotiri cheese, onions, garlic, Saffron/harissa aioli
Salmon Flatbread $15	short-smoked salmon, olive, arugula, cream spread, cherry tomato
Lahmacun $15	Turkish style flatbread, beef, tomato, peppers,
Mushroom Pide $17	pickled mushroom, white truffle oil, Fried Egg, halloumi
Tahini Toast $16	brioche, tangy feta mousse, tahini-maple syrup

sandwiches

Haida Sandwich. $15	pistachio beef mortadella, romaine, harissa aioli, tomato, pickled red onion & Persian pickle on ciabatta
Lox & Barbari $17	short-smoked salmon, tzatziki, pickled red onion, arugula, tomato, freshly made barbari bagel
Egg in a Pocket * $17	pocket pita, hummus, couscous, boiled egg, tahini sauce, fried eggplant, pickled cabbage
Brunch Toast $18	beef bacon, poached egg, greens, avocado, fava bean puree, pickled onion, wheat sourdough (2pc)

brunch sides

Fried egg * $2
Poached egg * $2
Baked Sucuk $7
Honey $3
Marinated olives $5
Fried Halloumi $6
(4) Strips of Beef Bacon $6

salads

Shirazi $9
Beets $15
Mediterranean Salad $13

protein (ala carte)

Chenjeh Beef Sirloin * $27
Salmon* $30
Soltani kabob* $33
Beef Koobideh * $19
Chicken Barg * $25

rice & potato

Za'atar fries $5
Reg Saffron Basmati $5
Adas polo $9
Tahdig Saffron Basmati $7

*CONSUMING RAW OR UNCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS, MAY INCREASE YOUR RISK OF FOOD BORNE ILLNESS *

20% SERVICE CHARGE MAY BE ADDED TO PARTIES OF 6 OR MORE

BRUNCH BEVERAGES

Crafted by: Beverage Director, Josh Dempsey

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Pomegranate Fizz $13 Prosecco, house pomegranate syrup, pomegrante seed

Chaei Bazi $15 wonder bird gin, saffron liquor, ginger turmeric syrup, Demerara syrup

Gherti $16 Compass Box Artist Blend, orange, angostura, aperol,Nardini L'Amaro

Gheyrati $18 Old Forester, angostura, Demeara syrup, lime, D.O.M.,benedictine, boomsma

Drunken Rabbit $16 El Silencio mezcal, lemon, mint, strawberry preserve, carpano, classico

Tipsy Sabzi $16 Desolas mezcal, basil, lime, mint, cucumber

Espresso Martini $18 Ketel One, simple syrup, espresso liquer, hot espresso

Yalda's Espresso Martini $18 Papa's Pilar rum, Demerara syrup, espresso liquer, hot espresso

mocktails

Cucumber Cocktail $10 cucumber juice, muddled mint, lime, seltzer, simple syrup

Pomegranate Mocktail $10 muddled orange, pomegranate, ginger beer, seltzer, lemon

Espresso $4 Double Espresso $6 Greek Coffee $5 **sweet/not sweet**

Frappe $9 nestle, sugar **+2 hazlenut liquor cream** **+3 vanilla ice cream**

SPARKLING

PIPER ROSE BRUT, SONOMA CALIFORNIA	14 | 52
LOS MONTEROS, CAVA BRUT, SPAIN	9 | 34
VILLA SANDI PROSECCO, ITALY	11 | 42
TSELEPOS AMALIA BRUT, GREECE	75
NICOLAS FEUILLATTE CHAMPAGNE BRUT	80

WHITE WINE

MOHUA SAUVIGNON BLANC, NEW ZEALAND	11 | 42
LES ROCHES TOURAINE SAUVIGNON, FRANCE	11 | 42
BRAVIUM CHARDONNAY, CALIFORNIA	14 | 54
BODYGUARD CHARDONNAY, CALIFORNIA	17 | 66
TORRESELLA, VENEZIA PINOT GRIGIO, ITALY	11 | 42
VOLLMER PFALZ RIESLING, GERMANY	11 | 42
CLARENDELLE BORDEAUX ROSE, FRANCE	12 | 46
CASA ROJO HARU ROSE, SPAIN	19 | 74
BIBLIA CHORA ARETI, GREECE	70
AMETHYSTOS BLANC, GREECE	75
DARIOUSH CHARDONAY, NAPA VALLEY	138

RED WINE

LOUIS JADOT BEAUJOLAIS, GAMAY, FRANCE	11 | 42
STOLLER PINOT NOIR, OREGON	14 | 54
ENEMIGO MIO GARNACHA JUMILLA, SPAIN	17 | 65
RENATO RATTI NEBBIOLO, ITALY	15 | 58
CHATEAU BELLEVU BLEND BORDEAUX, FRANCE	12 | 46
MESSAYA LE COMBIER, LEBANON	14 | 56
THE STAG CABERNET, PASO ROBLES	13 | 50
FREI BROTHERS CABERNET, SONOMA COUNTY	17 | 66
OBSIDIAN CABERNET, LAKE COUNTY	20 | 78
YLLERA VENDIMIA SELECCIONADA TEMPERANILLO, SPAIN	16 | 62
JOHN DUVAL SHIRAZ, AUSTRALIA	75
PIATELLI GRAND RESERVE MALBEC, ARGENTINA	80
DRIOPI RESERVE, GREECE	81
TSELEPOS AVLOTOPI, GREECE	115
TSELEPOS KOKINOMILOS, GREECE	125
BATASIOLO BAROLO, ITALY	120
DARIOUSH CARAVAN, NAPA VALLEY	144
CHATEAU MUSAR RED, LEBANON	160
MASSAYA GOLD RESERVE, LEBANON	165
RODA 1 RESERVA TEMPERANILLO, SPAIN	168
QUILT RESERVE CABERNET, NAPA VALLEY	225

BEER 6

ALMAZZA
TERRAPIN
PERONI
MYTHOS
420
TROPICALIA
SCOFFLAW