

# Baladi Mediterranean Cafe

# 15<sup>th</sup> ANNIVERSARY

## Brunch Menu

### BREAKFAST MEZZE

Falafel, Hummus, Labneh, Ful, Tahini, & pita bread. \$15

### SHAKSHOUKA

A vine-ripe tomatoes stew with onions, eggs and spices, served with home fries, & pita bread. \$14 Substitute Tofu for Vegan.

### EGGEH

A traditional open-faced egg omlette with Italian parsley, garlic, & Beharat spices. Served with home fries and pita bread. \$14

### CREATE YOUR OWN OMELETTTE

3 eggs & 3 choices: mushrooms, red onions, bell peppers, roasted red peppers, artichoke hearts, Kalamata olives, spinach or feta. Served with home fries, pita bread & a choice of turkey bacon, chicken sausage, or fresh fruit. \$15

### MAMA'S BREAKFAST

3 eggs any style, home fries, pita bread, with choice of grilled Halloumi cheese, turkey bacon or chicken sausage. \$12

### EGGS BENEDICT

Pita, sautéed spinach & red onions, lamb or chicken shawermah, poached eggs, Baladi Hollandaise. Served with home fries. \$17  
Substitute portobello mushroom for Vegetarian.

### CHICKEN SHAWERMAH HOSEH

Our signature chicken shawermah spread over spicy cinlantro-jalepeno hummus. Served with pita bread. \$15

### FATTET HUMMUS

Toasted pita chips topped with a chickpeas & yogurt spread, a layer of hummus, & finished with sautéed ground lamb, & toasted pine nuts. \$16 Substitute Tofu for Vegetarian.

### BALADI TOAST

A strudel-like very thin pita pie with toasted walnuts, cinnamon, & organic simple syrup. Served with yogurt & fruit. \$15

### LEBANESE YOGURT & FRUIT

Seasonal fruit, honey, labneh yogurt, toasted almonds, & walnuts. Drizzled with raw tahini & grape molasses. \$15  
Vegan option available.

## DESSERTS

### HALAWA ROLLUPS

A confection of toasted sesame seeds, pistachios and sugar drizzled with a raw tahini and grape molasses sauce. \$6

### RICE PUDDING

Traditional rice pudding with local raw honey. \$6 Vegan option available.

### LEBANESE NIGHTS

Rose-flavored semolina pudding. Topped with fresh whipped cream, crushed pistachios, & a drizzle of organic simple syrup. \$6

## SIDES

### HOME FRIES

Russet potatoes, onions, julienne peppers, olive oil, spices. \$4

Avocado \$3  
Fresh Fruit \$6

2 Eggs any Style \$5  
Turkey Bacon \$4

### SPINACH PIE

Baby spinach, red onions, olive oil, & hint of Shatta. \$7 Available with feta.

Chicken Sausage Links \$4  
2 Grilled Halloumi Slices \$6



**Baladi**  
Mediterranean Cafe  
**Drink Specials**

— JUICE & TEA —

**FRESH SQUEEZED JUICE**

Orange | Grapefruit \$5

**JUICE**

Apple Cider | Pomegranate | Mango \$5

**MORNING TEA**

All organic with ginger & Turmeric root, honey,  
lemon juice & a hint of coconut oil. \$6

— COCKTAILS —

**MIMOSA**

Orange | Grapefruit | Mango | Pomegranate

Small \$4 Large \$7

**HABIB-MOSA**

Deep Eddy Vodka, Prosecco, & your choice of juice. Over ice \$6.5

**BYO MIMOSA**

A bottle of Prosecco & your choice of 2 juices on the side. \$16

**BALADI BLOODY MARY**

Deep Eddy Vodka & Tres Agaves Organic Bloody Mary Mix.

Celery, olive, & pickled turnip, with a Zatar Rim. \$6.5

**PALOMA MARTINI**

Lunazul Tequila, Fresh Grapefruit & Lime Juices, & a splash of  
simple syrup. With an organic Turbinado Sugared Rim. \$6.5

**SPIKED MORNING TEA**

Deep Eddy Vodka & Iced Morning Tea. \$7.5

— TASSEOGRAPHY —

**TURKISH COFFEE READING**

Immerse yourself into another culture,  
sip some delicious coffee, & learn your fortune. \$12