

AN AFGHAN BISTRO



BRUNCH SPECIAL - 26 PP

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| <p>BEVERAGE choose one</p> <p>sheer chai: sweetened black tea, milk, cardamom</p> <p>fresh squeezed orange juice</p> <p>coffee</p> | <p>ENTRÉES choose one</p> <p>lapis avocado toast: on black sesame flat bread with cucumbers, tomatoes, red onions, cilantro & hot peppers served with hard boiled egg</p> |
| <p>HOUSEMADE PASTRIES choose one</p> <p>chocolate croissant</p> <p>butter croissant</p> <p>multigrain croissant</p> | <p>bolani: pan seared crispy afghan flat bread (choose any two fillings): pumpkin (v), beef, leek-cilantro (v) or onion-potatoes (v) served with yogurt, chutney and 2 scrambled eggs</p> |
| <p>SWEET DELIGHTS choose one</p> <p>lapis pancakes: rosewater, cardamom pancakes, with warm rose water syrup & pistachios</p> <p>yogurt parfait: greek yogurt, fresh fruit and granola</p> <p>waffle: house-made buttermilk waffle served with mixed berry sauce (gf)</p> <p>acai bowl: served with granola, seasonal fruit, almond milk, chia seeds and almond butter</p> | <p>karayee: our family favorite...eggs over sautéed tomatoes, potatoes, onions hot peppers (gf) add: ground beef (+) 3</p> <p>kabul frittata: the afghan version of an italian classic....eggs, leeks, cilantro, potatoes (gf)</p> |

add mimosa at home for 2 (+20)
full bottle of bubbly and freshly squeezed orange juice