

MAZETTIM

ONE \$10 TWO \$18 THREE \$27

hummus / tzatziki / spicy feta / babaghanoush

HUMMUS BOWL \$15

served with homemade flatbread
& your choice of topping:

with falafel \$18

with lamb kebab \$22

with chicken thighs \$19

with mushrooms \$17

EXTRA BREAD/PITA \$3.50

EGGS & BENEDICTS

served with mixed greens & home fries

GREEK EGGS \$17

taboon baked eggs, haloumi,
roasted tomatoes, & sumac

WILD MUSHROOM OMELETTE \$15

caramelized onions, swishchard and taleggio
cheese

FETA OMELETTE \$15

tomato, tzatziki, avocado and za'atar

SALMON SCRAMBLE \$17

smoked pastrami salmon, 3 eggs scramble,
yogurt & salmon roe

VEGETABLE FRITATTA \$15

zuchini, squash, asparagus, tomato, basil, ricotta
and parmesan

BUSTAN BENEDICT \$15

challah bread, kale, roasted tomato, avocado &
mint yogurt

CRAB BENEDICT \$18

challah bread, creamed spinach,
hollandaise sauce & white truffle oil

STEAK AND EGGS \$21

6 oz grilled skirt steak with 2 eggs any style

SWEETS

HOMEMADE GRANOLA \$12

with honey, greek yogurt & fresh seasonal
fruit

BUSTAN FRENCH TOAST \$14

homemade challah bread, crème anglaise,
pâte feuilletée & crème fraiche

SANDWICHES

served with french fries or salad

LAMB KEBAB PITA \$19

tahini, chopped salad, zhoug & pickled mango sauce

FALAFEL PITA \$16

falafel, tahini, chopped salad, zhoug & pickled mango
sauce

CHICKEN PITA \$18

marinated chicken thighs, tahini, chopped salad, zhoug &
pickled mango sauce

BUSTAN BURGER \$19

8 oz bustan blend burger, homemade challah bun, aged
cheddar, caramelized shallots, smoked bacon & garlic-
rosemary aioli

SHAKSHOUKA

SHAKSHOUKA \$16

taboon baked eggs in spiced north african tomato sauce

GREEN SHAKSHOUKA \$16

taboon baked eggs with creamed spinach, fior di latte &
white truffle oil

LAMB MERGUEZ SHAKSHOUKA \$19

taboon baked eggs in spiced north african tomato sauce

TURKISH SHAKSHOUKA \$17

taboon baked eggs with swiss
chard, chickpeas, stewed ground lamb, tahini & sumac

SIDES

PASTRAMI SMOKED SALMON \$12

BACON \$5

MERGUEZ SAUSAGES \$8

HOME FRIES \$5

FRENCH FRIES \$5

SALADS

falafel +\$6 / chicken +\$8

lamb kebab +\$10/ shrimp +\$10/ salmon +\$14

ISRAELI SALAD \$16

tomato, cucumber, red onion, raish, scal-
lion, parsley, mint, kalamata olives, sumac &
lemon dressing & tahini

GREEK SALAD \$16

romaine lettuce, cucumber, tomato, red
onion, kalamamata olives, feta & red wine
vinaigrette

FLATBREADS

MARGARITA \$14

tomato, fior di latte, parmesan & basil

BIANCA \$16

ricotta, taleggio, asparagus, mushrooms, &
truffle oil

WINES BY THE GLASS

CHAMPAGNE & SPARKLING

PROSECCO, PRIMATERRA, VENETO, ITALY NV	11/42
CAVA, NAVERAN, CATALONIA, SPAIN NV	13/50
FANTINEL BRUT ROSÈ MILLESIMATO, ITALY 2015	14/54

ROSÉ

PASTEL, CHATEAU DE VALCOMBE, COSTIERES DE NIMES 2016	11/42
MAS CARLOT, COSTIERES DE NIMES, FRANCE 2016	11/42

WHITE

SAUVIGNON BLANC, KATO, MARLBOROUGH, NEW ZEALAND 2015	12/42
PINOT GRIGIO, PIGHIN, FRIULI, ITALY 2015	12/42
RIESLING, KIRSTEN WOLKENTANZ, MOSEL 2015	13/48
SANCERRE, 'LA CRÊLE,' THOMAS & FILS 2016	14/54
ALBARIÑO, COLUMNA, RIAS BAIXAS, SPAIN 2015	14/54
CHARDONNAY, 'SLH', HAHN, SANTA LUCIA HIGHLANDS, CALIFORNIA 2014	15/58

RED

CÔTES DU RHÔNE (GRENACHE/SYRAH), 'SAINT-ESPRIT,' DELAS 2014	11/42
MALBEC, INACAYAL, MENDOZA, ARGENTINA 2015	12/46
TEMPRANILLO, "LA PLANTA," BODEGAS ARZUAGA, CASTILLA Y LEON, SPAIN '15	13/48
CABERNET SAUVIGNON, METTLER FAMILY, LODI, CALIFORNIA 2013	15/58
PINOT NOIR, LAETITIA, ARROYO GRANDE VALLEY, CALIFORNIA 2015	15/58

HALF BOTTLES

CHAMPAGNE

J. DUMANGIN FILS, BRUT, CHAMPAGNE, FRANCE NV	48
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WHITE

CHARDONNAY, MARTIN RAY, SONOMA COUNTY 2016	23
ARIETTA, 'ON THE WHITE KEYS,' CALIFORNIA 2012 500ML	88

RED

PINOT NOIR, ANGELINE VINEYARDS. CALIFORNIA 2016	21
CABERNET SAUVIGNON, RUTHERFORD RANCH, NAPA 2014	30
CHIANTI CLASSICO, QUERCIABELLA, TUSCANY, ITALY 2012	44
CHÂTEAUNEUF-DU-PAPE, CLOS DE L'ORATOIRE 2013	61

BOTTLED BEERS

FOUNDER'S ALL DAY IPA (MI) \$8
SESSION ALE
ABV: 4.7%

HARPOON UFO WHITE (MA) \$8
AMERICAN WHITE ALE
ABV: 4.8%

JEVER (GERMANY) \$9
PILSENER ABV: 4.9%

GOLDSTAR (ISRAEL) \$9
DARK LAGER - CERTIFIED KOSHER ABV:
4.9%

KRONENBOURG 1664 (FRANCE) \$7
PALE LAGER
ABV: 5%

KRONENBURG BLANC (FRANCE) \$7
WITBIER
ABV: 5%

BELL'S AMBER ALE (MI) \$8
AMERICAN RED/AMBER ALE
ABV: 5.8%

DUVEL (BELGIUM) \$10
STRONG GOLDEN ALE
ABV: 8.5%

MCKENZIE'S (NY) \$8
ORIGINAL HARD CIDER
ABV: 5%

NON ALCOHOLIC LIBATIONS

STILL/ SPARKLING WATER \$7.00

FRESHLY SQUEEZED JUICES \$5.50
orange / grapefruit

FRUIT NECTERS \$5.00
pomegranate, guava, apricot

GINGER BEER \$6.00
caribbean recipe

SPARKLING FRUIT SODA \$5.00
lemon / lime / orange / blood orange /
clementine / pomegranate
& orange

ICED TEA \$5.00

BRUNCH COCKTAILS \$10.00

BLOODY MARY

MIMOSA

BELLINI

WHITE SANGRIA/RED SANGRIA

COFFEE, TEA & MORE

ESPRESSO
single \$4.25 double \$5.75

MACCHIATO
single \$4.25 double \$5.75

CAPPUCCINO \$5.25

HAFUGATO \$7.25

HOT CHOCOLATE \$4.75

NUTELLA
HOT CHOCOLATE \$5.25

HERBAL TEA \$4.25

CRAFT COCKTAILS \$13

FIG LEMONADE

TURKISH FIG INFUSED VODKA, ST.GER-
MAIN, FRESH LEMON & JAMAICAN
GINGER BEER

TROPICAL ROSE

VODKA, FRESH LEMON, HIBISCUS,
SPARKLING ROSE, FRESH MINT

LAVENDER MARTINI

GIN, LAVENDER SYRUP, LEMON JUICE,
LILLET BLANC

SPICY APRICOT MARGARITA

TEQUILA, APRICOT PUREE, LIME JUICE,
TRIPLE SEC, JALAPENO

CHAMPAGNE MOJITO

RUM, LIME, SUGAR, MINT,
SPARKLING WINE

BLUEBERRY MINT JULEP

BOURBON, BLUEBERRY PUREE, LEMON
JUICE, MINT

Have a **D**rink