

Suraya

BRUNCH MENU

SATURDAY & SUNDAY • 11:00 AM - 2:00PM

Taste of Suraya

\$35 per guest
for the entire party

ON THE TABLE:

HUMMOUS

chickpeas • tehina • lemon • garlic

BABA GANOUSH

charred eggplant • tehina • lemon •
garlic • urfa biber • pomegranate seeds

LABNEH

strained yogurt • za'atar • tomatoes
• cucumber • olives • mint

MUHAMMARA

roasted red pepper and walnut •
chili • cumin • pomegranate

TABOULÉ

parsley salad • cucumber • tomato •
scallion • mint • lemon & pomegranate
molasses

(Available to add on)

8 SUMAC SPICED FRENCH FRIES

5 ZA'ATAR MANOUSHE

EACH GUEST CHOOSE ONE:

TURKISH EGGS

two poached eggs • dill yogurt •
aleppo butter

FUL MUDAMMAS

stewed fava beans • two poached eggs •
tomato • red onion • cilantro • cashew
dukkah

SHISH TAOUK

yogurt marinated chicken kebab •
served with a small hummous, charred
onion, tomato & pepper

NEW CALEDONIAN PRAWNS +5

grilled head-on prawns • cilantro &
roasted garlic vinaigrette • lemon

FATAR MESHWI

shawarma spiced grilled mushrooms •
toasted almonds • tarator •
watercress • pickled onion

LEBANESE OMELETTE

zucchini • onion • herbs • feta

KAFTA KEBAB

2 ground beef kebabs seasoned
with cumin, mint, parsley
& onion • served with a small
hummous, charred onion,
tomato & pepper

HALABI KEBAB

2 ground lamb kebabs brushed
with muhammara • seasoned with
chili peppers, cinnamon, coriander
& paprika • served with a small
hummous, charred onion, tomato &
pepper

SAMKE HARRA

grilled branzino filet • spicy sauce of
red peppers, tomatoes, walnuts & pine
nuts • parsley & cilantro

Pastry Basket

{25}

cruller • kouign amann •
brioche sticky bun • chocolate
& almond financier • olive oil
cake

Pastries

4½ KOUIGN AMANN

green cardamom

5 CHOCOLATE + ALMOND FINANCIER

4½ ALMOND-CHERRY- ROSE CROISSANT

almond cream • cherry rose jam

5½ CRULLER

rose • pistachio

4½ OLIVE OIL CAKE

turmeric • apricot

5 BRIOCHE STICKY BUN

date, walnut & raisin

5 CHOCOLATE HALVA CROISSANT

eclat chocolate • sesame

Coffee & Tea

5 ½ LEBANESE CHAI LATTE

4 TEA LEAVES

english breakfast • chamomile
pear green • earl grey • peppermint
• decaf english breakfast

Proudly serving
STUMPTOWN COFFEE:

{ 4 }

HAIRBENDER DRIP

citrus + dark chocolate

COCKTAILS BY R & D

- 13 **THE BOARDROOM**
blanco tequila, ancho, passion fruit, lime, ginger beer, tiki bitters
- 14 **THE ENCHANTED FOREST**
vodka, blood orange, zhourat tea, singani, lemon thyme
- 45 **SPIRITS REBELLIOUS (SERVES 2-4)**
aperol, tangier, dolin blanc, brut

Brunch Cocktails

10

BLOODY MARY
*organic tomato juice
smoked paprika • sumac*

MIMOSA
apricot • cardamom • brut

SPRITZ
*gin • contratto bitter •
rose water • lemon • brut*

WINE & BEER

- 12 **WHITE**
*greco bianco • ippolito •
calabria, italy*
- 12 **RED**
*aghiorghitiko • skouras •
nemea, greece*
- 10 **ROSÉ (DRAFT)**
*sangiovese • tre monti • emiglia
romagna, italy*
- 12 **ORANGE (DRAFT)**
*albana • tre monti • emilia romagna,
italy*
- 5 **LOVE CITY LAGER**

SPARKLING

CAVA • 52
CASAS DEL MAR
PENEDES, SPAIN
APPLES, APRICOT & BREADY

CHAMPAGNE • 87
MARGAINE, PREMIER CRU, NV
CHAMPAGNE, FRANCE
APPLES, WHITE FLOWERS & CREAMY

ROSÉ

CINSAULT • 58
MASSAYA, 2019
BEKAA VALLEY, LEBANON
CITRUS, WATERMELON & COMPLEX

ASSYRTIKO • 58
KARAMOLEGOS, 2018
SANTORINI, GREECE
FRESH CITRUS, SHARP & VOLCANIC

LISTÁN BLANCO • 54
BODEGAS VIÑÁTIGO, 2018
CANARY ISLANDS, SPAIN
TART CITRUS, MINERAL & SALTY

GRENACHE/CINSAULT • 55
MASSAYA, 2018
BEKAA VALLEY, LEBANON
RASPBERRY, BLACK PEPPER & FRESH

BEAUJOLAIS CRU • 59
LAURENT PERRACHON, 2016
MORGON, FRANCE
CHERRY KIRSCH, EARTHY & LIGHT

WHITE

MALVASIA • 75
LANTIERI, 2018
SICILY, ITALY
DRIED APRICOTS, HONEY & MINERAL

CODELLO • 68
RAFAEL PALACIOS, 2019
GALICIA, SPAIN
MEYER LEMON, MANDARIN BLOSSOM & SALINE

RED

SYRAH/CABERNET SAUVIGNON • 74
CHATEAU KEFRAYA, 2014
BEKAA VALLEY, LEBANON
CHERRY, SPICE, LEATHER & VANILLA

PRIMITIVO • 59
TRULLO DI PEZZA, 2017
MANDURIA, ITALY
RED PLUM, TOBACCO & ROUND

CABERNET SAUVIGNON/MOURVEDRE • 108
MASSAYA, 2011
BEKAA VALLEY, LEBANON
DARK BERRIES, EARTHY & OAKY