



# Restaurant Week Brunch Menu

\$35 per person RAMW Brunch Special



## 1st Course

### Falafel *v*

chickpeas, cilantro, parsley, tahina, sahawiq, sumac onions

### Mast-o Musir | D, V

yogurt, Persian dried shallots, mint, rose petals

### Balila | *v*

warm chickpeas, garlic, olive oil, cumin, poached egg



## 2nd Course

*choice of*

### Joon French Toast | D, G, N\*, V

apple and barberry compote, lemon curd whipped cream, maple syrup, brandied almonds

### Omelette Goje Farangi | Persian Tomato “Omelette” | D\*, V

feta, goat cheese, garlic, basil, mixed greens salad

### Nargesi Esfenaj | Persian Spinach “Omelette” | D\*, V

feta, goat cheese, garlic, dill, mixed greens salad

### Ghisava | Persian Date and Cinnamon “Omelette” | D\*, V

medjoul dates, brown butter, mixed greens salad

### Smoked Salmon “Omelette” | D\*

Persian cheese “omelette”, feta, goat cheese, dill, smoked salmon, chives, mixed greens salad



## 3rd Course

Glazed Rose Water Cookie and Tea

H = Halal  
G = Gluten  
N = Nuts  
D = Dairy  
V = Vegetarian  
*\*can be made without*

# J O O N