



STREET FOOD

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| BUTTERNUT SQUASH SOUP
Date-sherry caramel, caramelized almonds |   \$9 | TAMARIND BBQ RIBS
Toasted sesame, green onion, chili |  \$15 |
| HUMMUS
Crispy chickpeas, paprika, served with warm za'atar na'an |  \$11 | GREEK WINGS
Lemon, mediterranean herbs, served with a feta dip |  \$15 |
| MEZZE PLATTER
Three dips of muhammara, labne, black bean hummus, served with raw vegetables, olives, and warm za'atar na'an |  \$15 | MISO CAESAR SALAD
Shiitake "bacon", zesty wonton chips, nori, sesame | \$13 |
| FRENCH SOUR CREAM & ONION DIP
Served with kettle cooked chips |   \$9 | COCHINITA PIBIL BAO BUNS
Slow-cooked pulled-pork, pickled onion, chili mayo |  \$14 |
| BELGIAN FRIES
Seasoned to perfection, served with garlic aioli
Add white truffle oil +2 Add parmesan +2 |    \$9 | GUACAMOLE CON TOSTONES
Served with green plantain fritters |    \$15 |
| VENEZUELAN TEQUEÑOS
Queso blanco wrapped in dough, with a chili mayo dip |   \$15 | | |

BRUNCH FARE

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| TURKISH EGGS
Sesame encrusted simit bread, poached eggs, labne, aleppo pepper oil, cucumber, dill |  \$19 | SHAKSHUKA & AREPAS
Our signature dish. The Middle East's favorite poached egg and tomato breakfast dish, served with two Venezuelan arepas. <i>Ask your server to make it vegan!</i> |    \$19 |
| GAMBAS AL AJILLO Y AREPAS
Spain's crowning garlic shrimp dish is served with traditional Venezuelan arepas |  \$20 | TIRAMISU CHURROS
A fancier fusion version of two favorites, coffee-chocolate pick-me up bites |   \$16 |
| TOUM AVOCADO TOAST
Guacamole topped with candied beets, roasted carrots, truffle oil, with a Lebanese garlic sauce drizzle |  \$17 | | |

BURGERS & SANDWICHES

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| CLASSIC CHEESEBURGER
American cheese on a sesame brioche bun |  \$14 | BLEU BURGER
Caramelized onions, blue cheese, bacon, truffle aioli, on a toasted brioche bun. <i>Add egg +2</i> | \$17 |
| PERUVIAN DOUBLE FRIED CHICKEN SANDWICH
Aji amarillo, salsa criolla, lime | \$17 | | |

ADD SIDE OF FRIES   \$3

ADD SIDE SALAD   \$3

SEASONAL DRINKS

PINEAPPLE MATCHA \$6
Matcha, chamomile, lemongrass and pineapple

CAFÉ CALMA Hot or iced \$6
Our signature oatmilk Peruvian latte, sweetened with dates

MINT LIMONANA \$6
Mint, lemon, and honey. The Middle East's refreshing drink!

AGUA DE JAMAICA \$6
Hibiscus flower-infused. Popular across Latin America!

MOCKTAILS

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| FONI NEGRONI
Ceder wild non-alcoholic gin, lyre's aperitif rosso, lyre's italian spritz | \$13 |
| VIRGIN PIÑA COLADA
A classic pina colada made with ceder non-alcoholic gin | \$10 |
| KYURI KANZAN
Raspberry shrub balanced with ceder non-alcoholic cucumber gin | \$10 |

COFFEE/TEA

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| AMERICANO | \$4 |
| ESPRESSO | \$3 |
| CAPPUCCINO | \$5 |
| MACCHIATO | \$4 |
| LATTE | \$5 |
| HOT TEA
ask your server for our selection! | \$5 |

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness. Food is prepared in a kitchen where cross-contamination could occur. Not all dietary restrictions may be accommodated.

Like in most immigrant homes, nearly everything we serve is homemade.

 Vegan  Vegetarian  Gluten-Free  Kid's Favorite

We have instituted a 5% wellness charge that helps provide critical benefits to our employees. These benefits include paid sick leave and health insurance. This charge does not replace a tip, so please do remember to tip our staff, as 100% of your tip goes to the team's next paycheck.

A 20% gratuity is applied for parties of 6 or more. This charge, after tax, goes to increasing the wages of our employees to above the current minimum wage for all employees in DC. Tips are not expected, but always appreciated.



**CATERING
AND PRIVATE
EVENTS WITH
A MISSION!**

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BRUNCH MENU

SERVED ON WEEKENDS
FROM 11AM-3 PM

COCKTAILS

AMALFI SPRITZ	\$14
Aperol • Brut Sparkling • Fresh fruit	
IF MARGARITA	\$16
Tequila • Orange Bitter Liqueur • Lime • Strawberry	
CORPSE REVIVER #2	\$15
Gin • French Aperitif • Apricot Liqueur • Lemon	
APPLE RUM PUNCH	\$15
Rye • Sweet Vermouth • Herbal Liqueur • Absinthe • Bitters	
CAIPIRINHA	\$15
Cachaça • Lime • Sugar	
GRAPES, GRAPEFRUIT, GINGER	\$14
Georgian Chacha • Grapefruit • Ginger Puree	
PIÑA COLADA	\$14
Rum • Pineapple Juice • Pandan Coconut Milk • Lime	
SINGAPORE SLING	\$15
Gin • Pineapple • Lime • Herbal Liqueur • Dry Curaçao • Cherry Liqueur	
SAKURA SOUR	\$15
Single Grain Japanese Whiskey • Raspberry Shrub • Japanese Yuzu Bitters • Egg White	
CARIBBEAN COLD BREW	\$16
Spiced Rum • Pineapple Rum • Coffee Liqueur • Coconut Syrup • Espresso	
GIN TONIC	\$15
London Dry Gin • Elderflower Tonic	
CLASSIC NEGRONI	\$15
London Dry Gin • Italian Bitters Aperitif • Italian Sweet Vermouth	

BEERS

LAV	\$7
Serbia, Lager 4.9%	
PFANNER	\$7
Austria, Hard Cider 4%	
POLAR	\$7
Venezuela, Pilsner 4.5%	
DC BRAU EL HEFE SPEAKS	\$8
USA, German Hefeweizen 5%	
DC BRAU JOINT RESOLUTION	\$8
USA, Hazy India Pale Ale 5.5%	
MAHOU	\$8
Spain, Lager 5.5%	
MODELO NEGRA	\$8
Mexico, Amber Lager 5.4%	
SINGHA	\$8
Thailand, Lager 5%	
ASAHI	\$9
Japan, Lager 5.2%	
FRESH SQUEEZED	\$9
USA, India Pale Ale 6.4%	

NON-ALCOHOLIC

JARRITOS	\$4
MEXICAN COKE	\$5
DIET COKE	\$4
HOUSEMADE ICED TEA	\$5
SPARKLING/STILL WATER	\$4

SANGRIA

RED SANGRIA	\$11/\$36	WHITE SANGRIA	\$11/\$36
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MIMOSAS

MIMOSA	\$11	DIY MIMOSA TRIO	\$41
choice of orange, pineapple or mango		Served with a bottle of bubbly and orange, pineapple and mango juices	

WINES

BUBBLES

CONCA D'ORO PROSECCO BRUT ROSÉ (NV)	\$48 \$12	MARIA CASANOVAS, CAVA (NV)	\$56
Raboso, Glera, Prosecco Rosé D.O.C., Italy		Catalonia, Spain	
1 + 1 = 3, CYGNUS CAVA BRUT NATURE RESERVA (NV)	\$52 \$13	J. LASSALLE, BRUT CUVÉE RÉFÉRENCE (NV)	\$145
Xarel-Lo, Macabeo, Parellada, D.O. Cava, Spain		Chardonnay, Pinot Noir, Meunier Champagne A.O.C., France	

ROSÉ

BODEGAS CASA LA RAD, SOLARCE RIOJA ROSADO 2021	\$48 \$12	CHÂTEAU PEYRASSOL, RESERVE 2020	\$65
Tempranillo, Graciano, Garnacha, Mazuelo, D.O.C. Rioja, Spain		Cinsault, Grenache, Côtes De Provence A.O.C., France	
LIQUID GEOGRAPHY, MENCIA 2022	\$40 \$12		
Bierzo D.O., Spain			

WHITE

BODEGAS LA CAÑA, ALBARIÑO 2022	\$52 \$13	PACO & LOLA, ALBARIÑO 2021	\$53
Rías Baixas D.O., Spain		Rías Baixas D.O., Spain	
RHANLEIGH, CHENIN BLANC 2022	\$40 \$11	TAMELLINI, GARGANEGA 2021	\$45
Western Cape, South Africa		D.O.C. Soave D.O.C., Italy	
ZOLO, TORRONTES 2022	\$40 \$11	CASTELO DO PAPA, GODELLO 2019	\$56
Mendoza, Argentina		Valdeorras D.O., Spain	
OLD SOUL, CHARDONNAY 2022	\$42 \$13	JEAN-MARC BROCARD, CHARDONNAY 2021	\$60
Lodi, California		Burgundy, France	
MANTEL BLANCO, SAUVIGNON BLANC 2021	\$48	ALBERT MANN, PINOT BLANC 2021	\$64
Rueda D.O., Spain		Alsace, France	

RED

VIÑA LAS PERDICES, MALBEC RESERVA 2020	\$48 \$12	DINGAC VINARIJA, PELJESAC 2019	\$50
Mendoza, Argentina		Dalmatia, Croatia	
XILA, TERRA ALTA ORGANIC GARNACHA 2019	\$56 \$14	DOMAINE DES TOURELLES, BLEND 2020	\$52
Catalonia D.O., Spain		Bekka Valley, Lebanon	
KAVAKLIDERE, YAKUT 2021	\$40	BODEGA ELIAS MORA 2020	\$52
Öküzögü, Bogazkere, Eastern Anatolia, Turkey		Tinta De Toro, D.O. Toro, Spain	
DOMAINE FRANÇOIS VILLARD, SYRAH 2021	\$60	VILLA DI GEGGIANO, BANDINELLO 2018	\$65
Côtes Du Rhône, France		Sangiovese, Cilieggiolo, Syrah D.O.C. Toscana, Italy	
CLOUDLINE, PINOT NOIR 2022	\$60 \$15	CHÂTEAU PÉAGE, CUVÉE MACULAR 2020	\$60
Willamette Valley, Oregon		Grenache, Syrah, Mourvèdre Côtes Du Rhône AOC, France	
CRU MONPLAISIR, BORDEAUX SUPERIEUR 2020	\$60 \$15	ABADIA RETUERTA, SELECCION ESPECIAL 2018	\$115
Merlot, Cabernet Sauvignon, Cabernet Franc, Bordeaux A.O.C, France		Tempranillo, Cabernet Sauvignon, Syrah, D.O. Castilla Y León, Spain	
SHUMI CELLARS, SAPERAVI 2014	\$65	ESCALADA DO SIL, GARNACHA 2018	\$120
Kakheti, Georgia		Valdeorras D.O., Spain	
CORDELLERA DE LOS ANDES CARMENERE 2020	\$55		
Valle Del Cachapual, Chile			

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