

STREET FOOD

<b>GREEK YOGURT PARFAIT</b> Strawberry jam, ras el hanout granola	 	11	<b>INDIAN SAMOSAS</b> Vegetable filling and chickpeas, tamarind chutney drizzle		15
<b>GAZPACHO</b> Spain's chilled summer soup. Tomato, garlic and red bell pepper	 	9	<b>GREEK WINGS</b> Lemon, mediterranean herbs, served with a feta dip		16
<b>MEZZE PLATTER</b> Three dips of hummus, muhammara, labne, served with raw vegetables, olives, warm za'atar naan		17	<b>VENEZUELAN TEQUEÑOS</b> Queso blanco wrapped in dough, with a chili mayo dip	 	15
<b>BELGIAN FRIES</b> Seasoned to perfection, served with garlic aioli Add white truffle oil +2   Add parmesan +2	  	10			

BRUNCH FARE

<b>TURKISH EGGS</b> Sesame encrusted simit bread, poached eggs, labne, aleppo pepper oil, cucumber, dill		19	<b>SHAKSHUKA &amp; AREPAS</b> Our signature dish. The Middle East's favorite poached egg and tomato breakfast dish, served with two Venezuelan arepas. Ask your server to make it vegan!	 	19
<b>AVOCADO TOAST</b> Tomato confit, feta cheese, poached egg, peach and pepper emulsion, white truffle oil. Ask your server to make it vegan!		16	<b>CARIBBEAN SHRIMP CEVICHE</b> Passion fruit, pickled kumquat, chili, red pepper relish, tostones		16
<b>HONG KONG STYLE FRENCH TOAST</b> Peanut butter, condensed milk, strawberry jam	 	17	<b>CHILAQUILES</b> Tortilla chips tossed in salsa verde, refried black beans, crema, pickled jalapeño, feta, fried egg		17

BURGERS & SANDWICHES

(CHOICE OF FRIES OR SALAD)

<b>OLD SAIGON SANDWICH</b> Our take on the Vietnamese banh mi sandwich. Adobo-spiced chicken, slaw, daikon, carrots, chili mayo	17.5	<b>CLASSIC CHEESEBURGER</b> American cheese on a sesame brioche bun		14
<b>HAVANA SANDWICH</b> "Best Cuban sandwich in town"! Three types of pork with melted Swiss, with pineapple pickles	17.5	<b>BLEU BURGER</b> Caramelized onions, blue cheese, bacon, truffle aioli, on a sesame brioche bun. Add egg +2		18
<b>CLASSIQUE GRILLED CHEESE</b> The toasted French classic with Swiss & ham On na'an +1   Add cherry tomatoes +1   Add bacon +2		15	<b>PERUVIAN DOUBLE FRIED CHICKEN SANDWICH</b> Aji amarillo, salsa criolla, lime	17

BOWLS & SALADS

<b>THE HERITAGE</b> Coconut-curry chicken on turmeric rice & baby spinach, plantains, chickpeas, pineapple	17	<b>THAI NOODLE SALAD</b> Mango, edamame, cherry tomato, cabbage, sesame, peanut vinaigrette Add adobo chicken +4		18
<b>MUMBAI MARIACHI</b> Falafel on baby spinach & assorted veggies, roasted potato, feta, smoky Chipotle dressing	  17	<b>WEST AFRICAN GUMBO</b> Shrimp and chicken gumbo on turmeric rice, plantain, greens topped with a garlic shrimp sauce and pistachio Chef Williams Bacon • Ivory Coast	 	17
<b>VIET VIBES</b> Adobo-spiced chicken, rice noodles, veggies, peanuts, Vietnam River dressing	 17	<b>PERSIAN PLANTS &amp; PROTEIN</b> Seasoned chicken, split peas, crackle rice, goji berries, kale, kalamata olive dressing and fresh mint Chef Taraneh Salehi • Iran		17
<b>IMMIGRANT POKE 2.0</b> Raw salmon, sushi rice, seaweed salad, edamame, preserved mushrooms, crispy onion, creamy ponzu	17.5			

DESSERT

<b>LATIN FLAN</b> Rich, sweet custard with a caramel sauce	8
<b>ALFAJORES</b> Biscuits with dulce de leche, coconut. Add one: +1	8

 Bowls created in partnership with chefs from Tables Without Borders, a nonprofit that helps recently arrived immigrant chefs find work in the restaurant industry.

 Most bowls can be made vegetarian with our bean-shroom protein substitute!

 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. Please remember that 100% of your tip goes to the tipped staff's next paycheck.

A 20% gratuity is applied for parties of 4 or more. This charge, after tax, goes to increasing the wages of all our hourly employees, whether they are tipped staff or not.



CATERING  
AND PRIVATE  
EVENTS WITH  
A MISSION!

BRUNCH CLASSICS

<b>MIMOSA 12/37</b> Choose: Orange, Pineapple, Mango	<b>RED SANGRIA HELADA 12/37</b> The classic with fresh fruit
<b>DIY MIMOSA TRIO 42</b> Served with a bottle of bubbly and your choice of: Orange, Pineapple, or Mango (or mix all three!)	<b>WHITE SANGRIA 12/37</b> Infused with cinnamon and cardamom

SEASONAL DRINKS

<b>PINEAPPLE MATCHA 7</b> Matcha, chamomile, lemongrass and pineapple	<b>MINT LIMONANA 7</b> Mint, lemon, and honey. The Middle East's refreshing drink!
<b>CAFÉ CALMA 7</b> Oatmilk, dates, and Peruvian coffee. <span>Hot or iced</span>	<b>AGUA DE JAMAICA 7</b> Hibiscus flower-infused. Popular across Latin America!

COFFEE & TEA

AMERICANO	5
ESPRESSO	4
MACCHIATO	5
CAPPUCCINO	6
FLAT WHITE	6
LATTE	6
HOT TEA <small>Ask your server for our selection!</small>	5

NON-ALCOHOLIC

HOMEMADE ICED TEA <small>Free Refills</small>	5
JARRITOS <small>Pineapple, Mandarin or Tamarind</small>	5
MEXICAN COKE	6
DIET COKE	5
SPRITE	5
WATER STILL / SPARKLING	4

MOCKTAILS

<b>PINA COLADA 10</b> A play on the classic Pina Colada. Ceder's non-alcoholic Wild Gin, pandam extract
<b>FONI NEGRONI 10</b> Non-Alcoholic spin on the classic – Ceder Wild non-alcoholic gin, Lyre's Aperitif Rosso, Lyre's Italian Orange

BEER

<b>LAV</b> <small>Serbia, Lager, 4.9%</small>	8
<b>POLAR</b> <small>Venezuela, Pilsner, 4.5%</small>	8
<b>DC BRAU EL JEFE SPEAKS</b> <small>USA, German Hefeweizen, 5%</small>	9
<b>DC BRAU JOINT RESOLUTION</b> <small>USA, Hazy IPA, 5.5%</small>	9
<b>MODELO ESPECIAL</b> <small>Mexico, Lager, 4.4%</small>	9

WINE

BUBBLES

<b>JULES LOREN BRUT</b> <small>Cuvee Reserve, France</small>	41 11
<b>JULES LOREN ROSÉ</b> <small>Cuvee Reserve, France</small>	41 12
<b>CONCA D'ORO PROSECCO BRUT ROSÉ 2020</b> <small>Raboso, Glera, Prosecco Rosé D.O.C., Italy</small>	49 13
<b>MARIA CASANOVAS, CAVA (NV)</b> <small>Catalonia, Spain</small>	57

RED

<b>KAVAKLIDERE, YAKUT 2019</b> <small>Öküzögü, Bogazkere, Eastern Anatolia, Turkey</small>	41 12
<b>TASSAJARA, PINOT NOIR 2021</b> <small>Monterey, California, USA</small>	38 12
<b>VIÑA LAS PERDICES, RESERVA MALBEC 2018</b> <small>Mendoza, Argentina</small>	49 13
<b>CLOUDLINE, PINOT NOIR 2021</b> <small>Willamette Valley, Oregon, USA</small>	61

ROSE

<b>VILLA DES ANGES, PAYS D'OC ROSE</b> <b>'VIEILLES VIGNES' 2022</b> <small>Languedoc-Roussillon, France</small>	29 9
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WHITE

<b>PETER ZEMMER, PINOT GRIGIO 2021</b> <small>Alto Adige DOC, Italy</small>	38 11
<b>RHANLEIGH, CHENIN BLANC 2022</b> <small>Western Cape, South Africa</small>	41 12
<b>SAN FELICE, VERMENTINO 2021</b> <small>Tuscany, Italy</small>	41 12
<b>ZOLO, TORRONTES 2021</b> <small>Torrontés, Mendoza, Argentina</small>	41 12
<b>OLD SOUL, CHARDONNAY 2022</b> <small>Lodi, California, USA</small>	43 14
<b>MANTEL BLANCO, SAUVIGNON BLANC 2020</b> <small>Rueda D.O., Spain</small>	49
<b>PETER ZEMMER, CHARDONNAY 2023</b> <small>Alto Adige, DOC, Italy</small>	38 11