

# main

# sidecar

# juice

# coffee and tea

**Israel**  
**Shakshuka:** Red Lentils, Feta + Sumac [GF]  
 tomato + roasted red pepper sauce w/ two poached eggs, red lentils, fresh herbs, harissa, spinach, feta, sumac  
 [SUB: avocado for V]

**Turkey**  
**Gilbir:** Eggs w/ Yogurt + Cumin Vegetables [GF]  
 cucumber herb yogurt w/ two eggs (any style), cumin roasted cauliflower + beet; served w/ shatta (walnut, pepitas + parsley hot sauce) + urfa biber chili butter

**Turkey**  
**Katmer:** Pistachio + Mascarpone Phyllo Cakes  
 crunchy, flaky pancakes layered w/ sweet honeyed mascarpone + cashew cream; topped w/ pistachio, dried currants, fresh figs + berries

**main sidecar**  
**Meze Plate:** A Communal Eating Experience of Shared Plates for Two or More  
 Turkish simit bread, multi-seed chia crackers, fresh vegetables, baba ganoush, preserved lemon hummus, muhammara (walnut + roasted red pepper), cumin roasted cauliflower + beet, torshi (pickled turnip + pearl onion), assorted olives, + dried fruit + nut medley, carrot + cayenne inspired tabbouleh, cucumber herb yogurt mast-o-khiar [for GF/V ask server]

- Meze Plate \$14 per person -  
 = Deluxe Meze Plate \$17.50 per person: pick three from "add it!" =

**Egypt**  
**Roasted Vegetables + Dukkah** [GF/V]  
 harissa roasted carrots, parsnips + sweet potatoes on a bed of toasted almonds + dukkah spice w/ preserved lemon cashew cream

**Levant**  
**Walnut + Sesame Filled Pastry**  
 ma'amoul-like pan-fried cake filled w/ cardamom, walnut, date + sesame paste; served w/ orange-infused Greek yogurt

**Oman**  
**Khabees:** Cardamom + Rose Porridge [V]  
 creamed wheat porridge w/ rose + orange flower waters, cardamom; served w/ honey roasted cashews, banana + berries

Vanilla Almond Milk  
 w/ pepitas,  
 sunflower seed  
 + medjool date

Apricot  
 w/ carrot  
 + orange

Ginger Shot  
 w/ pomegranate  
 + rose

cold-pressed for  
 our in-house  
 juice line,  
 Minim Juicery

b. y. o. bubbly + add a  
 bottle of juice \$6

Cardamom Latte +\$1  
 w/ honey + rose

Karak Chai Tea +\$1  
 strong black tea w/  
 cardamom + sweetened  
 condensed milk

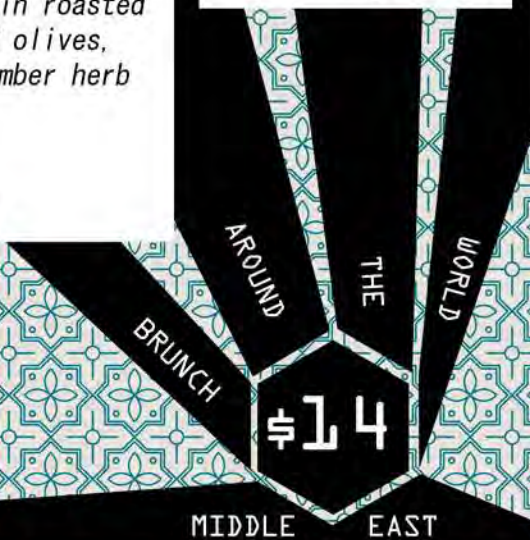
Espresso  
 Macchiato  
 Gibraltar  
 Cappuccino  
 Latte (hot/iced)  
 Lattes Reimagined +\$1  
 Americano (hot/iced)  
 Coffee [Pour Over]  
 light or medium roast  
 Cold Brew

Tea... (hot/iced)  
 Nilgiri Tiger Hill (black)  
 Sencha Yame (green)  
 Turmeric Tonic (tisane)

Tea w/ milk... (hot/iced)  
 Japanese Matcha  
 Spiced Indian Chai  
 London Fog

- Soft Boiled Egg w/ Harissa \$1.50
- Simit: Turkish Sesame Bread \$2.50
- Labneh w/ Harissa + Herbs \$2.50
- Torshi: Pickled Turnip + Pearled Onion \$2.50
- Falafel [V] \$2
- Halloumi Cheese \$1 per slice
- Avocado \$1

**add  
 it!**



prix-fixe brunch @ iconica social club saturday + sunday 9am 'til 2pm

# MADE TO ORDER + BROUGHT TO YOU

\$5.50

## BAKED EGG + BISCUIT SANDWICH: THE CLASSIC

BAKED EGG ON A FETA + BASIL BISCUIT W/ MUHAMMARA (WALNUTS + ROASTED RED PEPPER)  
SERVED W/ TOMATO / SPINACH / ADD HALLOUMI CHEESE +\$1

\$5

## FIG, DATE + WALNUT QUINOA GRANOLA

OATS / MILLET / COCONUT / ALMONDS / SUNFLOWER SEEDS / MAPLE SYRUP / CINNAMON  
SERVED W/ WHOLE OR ALMOND MILK OR GREEK YOGURT +50¢ / ADD FRESH FRUIT +\$1

[GF/V]

\$6.50

## "POLENTILS": POLENTA, RED LENTIL + EGG BOWL

CREAMY POLENTA W/ PARSLEY / ONION / PARMESAN CHEESE / RED LENTILS / FRIED EGG  
KALE / CHERRY TOMATO / TOMATILLO SALSA [V: OMIT CHEESE, SUB AVOCADO FOR EGG]

[GF]

\$6.25

## PERSIAN HERB QUICHE W/ SWEET POTATO CRUST

INSPIRED BY PERSIAN KUKU SABZI; PARSLEY / CILANTRO / KALE / GRUNION / GARLIC  
TOPPED W/ SHATTA: A WALNUT + PEPITAS-BASED HOT CHILI SAUCE + GREEK YOGURT

[GF]

\$6 / \$4  
BOWL CUP

## QUINOA, TOFU + MUSHROOM MEDLEY SOUP

VEGETABLE BROTH BASE W/ RED QUINOA  
MEDLEY OF CRIMINI, SHIITAKE, + OYSTER MUSHROOMS / TOFU / LEEKS / HERBS

[GF/V]

\$7.75

## ROASTED CAULIFLOWER, BEET + ISRAELI COUSCOUS BOWL

WARM GRAIN + ROASTED VEGETABLES BOWL W/ HUMMUS  
SPINACH / CUMIN + ZA'ATAR / LEMON GREEK YOGURT / TOASTED PEPITAS  
[OMIT YOGURT FOR V] ADD A SOFT BOILED EGG +\$1.50

\$6

## FANCY TOAST + ...

THICK SLICE OF SOURDOUGH  
[SUB RICE TOAST FOR GF]  
ADD A SECOND SLICE +\$4

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## ..CASHEW CHEESE [V]

HOUSE-MADE CASHEW CHEESE  
ARUGULA, ROASTED BEETS, TOASTED PEPITAS

-OR-

## ..FRIED EGG

FRIED EGG, FETA, SPINACH  
CHERRY TOMATO, MAYONNAISE

-OR-

## ..BERRIES + CREAM

MASCARPONE, FRESH BERRIES  
HONEY, SUNFLOWER + CHIA SEEDS

# TO ADD

\$1

AVOCADO  
A GOOD AMOUNT

\$1.50

AN EGG  
SOFT BOILED, SUNNY, RUNNY OR NOT

\$1

HALLOUMI CHEESE  
FIRM, SALTY, FROM CYPRESS, SERVED WARM

\$1.50

SOURDOUGH BREAD  
TOASTED OR NOT

\$2.50

PICKLED TURNIPS  
SERVED W/ PEARLED ONIONS

\$3

HUMMUS + VEGGIES  
PRESERVED LEMON HUMMUS

\$5 / \$3  
BOWL CUP

FRESH FRUIT  
MEDLEY OF SEASONAL FRUIT  
ADD GREEK YOGURT +\$1