

BREAKFAST

served weekdays until 11am weekends until 2pm

GRILLED EGG & CHEESE PANINI 4.95

- grilled organic egg & cheese panini on barbari roll
- substitute egg whites .95
 - add sautéed spinach & feta 1.75
 - add apple smoked bacon, soujouk beef sausage or smoked salmon 1.95

AVOCADO ZA'ATAR TOAST 4.75

- add organic fried egg 1.25
- add egg white 1.75

FRENCH TOAST 9

available on weekends

SMOKED SALMON 12

with chopped egg, onion, capers, tomato, and lebne, served with bar bari crostini

SCRAMBLERS 9

fresh scrambled eggs served with toasted barbari bread and roasted potatoes, and choice of fillings

MIMOSA PACKAGE 25

bottle of JP Chenet Rose Champagne plus a carafe of orange juice and a carafe of pomegranate juice-make your own to your taste!

LUNCH

starting at 11am

SALADS

NICOISE 14.

ahi tuna, mixed greens, potato, capers, onion, cherry tomato, eggs, french beans, dijon vinaigrette

MEDITERRANEAN LAMB 12.

mixed greens, sautéed lamb, cannellini beans, onions, tomato, feta cheese, cumin vinaigrette

TUNISIAN 11.

mixed greens, chicken, tomatoes, goat cheese, dates, pine nuts, croutons, balsamic vinaigrette

GREEK 8.

romaine, tomato, onion, olives, cucumber, eggs, feta cheese, tapenade vinaigrette (v)

CHICKEN CAESAR 10.

grilled chicken breast, kale, romaine, carrots, red onion, croutons, parmesan, smoked garlic dressing

FATOOSH 8.

chopped romaine, cucumbers, tomato, celery, parsley, mint, crispy pita chips, tossed in za'taar-sumac dressing (v)

Add to any salad: grilled chicken 2.75 roasted lamb 4.50

SOUPS

TOMATO BASIL (v) 5.5 LENTIL, POTATO, SWISS CHARD (v) 5.5

PANINI

served on barbari bread with a side salad

CHICKEN MARRAKESH PRESS 9.75

grilled chicken, sumac, grilled vegetables, lemon pepper aioli, signature hummus

CHEESY PIGGIE 9.75

lightly smoked pulled pork, gruyere, brussels sprout slaw, harissa-bacon jam, crispy fried onion

FRENCH RIVIERA MUSHROOM 9.75

wild mushrooms, roasted tomato, caramelized onion, goat cheese, herb aioli (v)

CHICKEN POMODORO 9.75

grilled chicken, roasted and sundried tomatoes, fresh basil, provolone cheese & basil pesto aioli

SHORT RIB GRILLED CHEESE 9.75

short ribs, carmelized onion, roasted red pepper, swiss cheese, smoked paprika dressing

CORDON BLEU 9.75

ham, grilled chicken breast, dijon mustard, swiss cheese

MEZZE

COLD

HUMMUS TRIO 12. (sold individually 6.)

your choice of three: classic, black bean, red pepper harissa, or pesto hummus, served with seasoned pita chips (v)

PORTOBELLO NAPOLEON 9.

layers of fresh mozzarella, roasted portobello, basil pesto, tomato, balsamic vinaigrette (v)

BABA GHANOUJ 6.

grilled eggplant pureed with tahini, lemon juice & garlic, served with seasoned pita chips (v)

TEL AVIV NACHOS 10.

crispy won tons, smoked salmon, labneh, capers, red onion, chopped egg, and mediterranean guacamole

PALERMO CROSTINI 8.

barbari crostini, goat cheese, prosciutto, arugula, truffle emulsion

OLIVE FEAST 6.

selection of marinated olives served with seasoned pita chips (v)

HOT

HUMMUS SPECIAL 10.

signature hummus, roasted shaved lamb, toasted pine nuts, harissa paste, warm pita bread

CHEESE FONDUE 9.

melange of cheese baked and topped with pumpkin seeds, truffle honey, served with crostini (v)

ITALIAN TORTA 9.

sourdough crostini, wild mushroom, chorizo sausage, gruyere cheese, onion marmalade, arugula, balsamic glaze

KAFTA MEATBALLS 9.

beef and lamb meatballs, fresh herbs, Middle Eastern spices, with Cafe Fili signature tomato sauce

MOROCCAN CASSOULET 8.

roasted seasonal vegetables, chickpeas, Moroccan spices, garlic yogurt (v)

LAMB SHAWARMA 10.

roasted lamb, Lebanese spices, tomato, lettuce, tahini sauce, warm pita bread