

STREET FOOD

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

BRUNCH FARE

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. Ask your server to make it vegan!	 	19
AVOCADO TOAST Tomato confit, feta cheese, poached egg, peach and pepper emulsion, white truffle oil. Ask your server to make it vegan!		16	CARIBBEAN SHRIMP CEVICHE Passion fruit, pickled kumquat, chili, red pepper relish, tostones		16
HONG KONG STYLE FRENCH TOAST Peanut butter, condensed milk, strawberry jam	 	17	CHILAQUILES Tortilla chips tossed in salsa verde, refried black beans, crema, pickled jalapeño, feta, fried egg		17

BURGERS & SANDWICHES
(CHOICE OF FRIES OR SALAD)

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

BOWLS & SALADS

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

DESSERT

LATIN FLAN Rich, sweet custard with a caramel sauce	8
ALFAJORES 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

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

SEASONAL DRINKS

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

COFFEE & TEA

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

NON-ALCOHOLIC

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

MOCKTAILS

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

BEER

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

WINE

BUBBLES

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

RED

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

ROSE

VILLA DES ANGES, PAYS D'OC ROSE 'VIEILLES VIGNES' 2022 Languedoc-Roussillon, France	29 9
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WHITE

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