


STREET FOOD

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| <p>BUTTERNUT SQUASH SOUP   \$9
Date-sherry caramel, caramelized almonds</p> | <p>TAMARIND BBQ RIBS  \$15
Toasted sesame, green onion, chili</p> |
| <p>HUMMUS  \$11
Crispy chickpeas, paprika, served with warm za'atar na'an</p> | <p>GREEK WINGS  \$16
Lemon, mediterranean herbs, served with a feta dip</p> |
| <p>MEZZE PLATTER  \$17
Three dips of muhammara, labne, black bean hummus, served with raw vegetables, olives, and warm za'atar na'an</p> | <p>MISO CAESAR SALAD \$13
Shiitake "bacon", zesty wonton chips, nori, sesame</p> |
| <p>FRENCH SOUR CREAM & ONION DIP   \$9
Served with kettle cooked chips</p> | <p>COCHINITA PIBIL BAO BUNS  \$14
Slow-cooked pulled-pork, pickled onion, chili mayo</p> |
| <p>BELGIAN FRIES    \$10
Seasoned to perfection, served with garlic aioli
Add white truffle oil +2 Add parmesan +2</p> | <p>GUACAMOLE CON TOSTONES    \$15
Served with green plantain fritters</p> |
| <p>VENEZUELAN TEQUEÑOS   \$15
Queso blanco wrapped in dough, with a chili mayo dip</p> | |

BRUNCH FARE

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| <p>TURKISH EGGS  \$19
Sesame encrusted simit bread, poached eggs, labne, aleppo pepper oil, cucumber, dill</p> | <p>SHAKSHUKA & AREPAS    \$19
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></p> |
| <p>GAMBAS AL AJILLO Y AREPAS  \$20
Spain's crowning garlic shrimp dish is served with traditional Venezuelan arepas</p> | <p>TIRAMISU CHURROS   \$16
A fancier fusion version of two favorites, coffee-chocolate pick-me up bites</p> |
| <p>TOUM AVOCADO TOAST  \$17
Guacamole topped with candied beets, roasted carrots, truffle oil, with a Lebanese garlic sauce drizzle</p> | |

BURGERS & SANDWICHES

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| <p>CLASSIC CHEESEBURGER  \$14
American cheese on a sesame brioche bun</p> | <p>BLEU BURGER \$18
Caramelized onions, blue cheese, bacon, truffle aioli, on a toasted brioche bun. <i>Add egg +2</i></p> |
| <p>PERUVIAN DOUBLE FRIED CHICKEN SANDWICH \$17
Aji amarillo, salsa criolla, lime</p> | |

ADD SIDE OF FRIES   \$4

ADD SIDE SALAD   \$3

SEASONAL DRINKS

PINEAPPLE MATCHA \$7
Matcha, chamomile, lemongrass and pineapple

CAFÉ CALMA *Hot or iced* \$7
Our signature oatmilk Peruvian latte, sweetened with dates

MINT LIMONANA \$7
Mint, lemon, and honey. The Middle East's refreshing drink!

AGUA DE JAMAICA \$7
Hibiscus flower-infused. Popular across Latin America!

MOCKTAILS

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

COFFEE/TEA

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| <p>AMERICANO \$5</p> | <p>ESPRESSO \$4</p> |
| <p>CAPPUCCINO \$6</p> | <p>MACCHIATO \$5</p> |
| <p>LATTE \$6</p> | <p>HOT TEA \$6
<i>ask your server for our selection!</i></p> |

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	
ESPRESSO RUM-TINI	\$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	\$8
Serbia, Lager 4.9%	
PFANNER	\$8
Austria, Hard Cider 4%	
POLAR	\$8
Venezuela, Pilsner 4.5%	
DC BRAU EL HEFE SPEAKS	\$9
USA, German Hefeweizen 5%	
DC BRAU JOINT RESOLUTION	\$9
USA, Hazy India Pale Ale 5.5%	
MAHOU	\$9
Spain, Lager 5.5%	
MODELO NEGRA	\$9
Mexico, Amber Lager 5.4%	
SINGHA	\$9
Thailand, Lager 5%	
ASAHI	\$10
Japan, Lager 5.2%	

NON-ALCOHOLIC

JARRITOS	\$5
MEXICAN COKE	\$6
DIET COKE	\$5
HOUSEMADE ICED TEA	\$5

SANGRIA

RED SANGRIA	\$12/\$37	WHITE SANGRIA	\$12/\$37
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MIMOSAS

MIMOSA	\$12	DIY MIMOSA TRIO	\$42
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)	\$49 \$13	MARIA CASANOVAS, CAVA (NV)	\$57
Raboso, Glera, Prosecco Rosé D.O.C., Italy		Catalonia, Spain	
1 + 1 = 3, CYGNUS CAVA BRUT NATURE RESERVA (NV)	\$53 \$14	J. LASSALLE, BRUT CUVÉE RÉFÉRENCE (NV)	\$150
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	\$49 \$13	CHÂTEAU PEYRASSOL, RESERVE 2020	\$66
Tempranillo, Graciano, Garnacha, Mazuelo, D.O.C. Rioja, Spain		Cinsault, Grenache, Côtes De Provence A.O.C., France	
LIQUID GEOGRAPHY, MENCIA 2022	\$41 \$13		
Bierzo D.O., Spain			

WHITE

BODEGAS LA CAÑA, ALBARIÑO 2022	\$53 \$14	PACO & LOLA, ALBARIÑO 2021	\$54
Rías Baixas D.O., Spain		Rías Baixas D.O., Spain	
RHANLEIGH, CHENIN BLANC 2022	\$41 \$12	TAMELLINI, GARGANEGA 2021	\$46
Western Cape, South Africa		D.O.C. Soave D.O.C., Italy	
ZOLO, TORRONTES 2022	\$41 \$12	CASTELO DO PAPA, GODELLO 2019	\$57
Mendoza, Argentina		Valdeorras D.O., Spain	
OLD SOUL, CHARDONNAY 2022	\$43 \$14	JEAN-MARC BROCARD, CHARDONNAY 2021	\$61
Lodi, California		Burgundy, France	
MANTEL BLANCO, SAUVIGNON BLANC 2021	\$49	ALBERT MANN, PINOT BLANC 2021	\$65
Rueda D.O., Spain		Alsace, France	

RED

VIÑA LAS PERDICES, MALBEC RESERVA 2020	\$49 \$13	DINGAC VINARIJA, PELJESAC 2019	\$51
Mendoza, Argentina		Dalmatia, Croatia	
XILA, TERRA ALTA ORGANIC GARNACHA 2019	\$57 \$15	DOMAINE DES TOURELLES, BLEND 2020	\$53
Catalonia D.O., Spain		Bekka Valley, Lebanon	
KAVAKLIDERE, YAKUT 2021	\$41	BODEGA ELIAS MORA 2020	\$53
Öküzögü, Bogazkere, Eastern Anatolia, Turkey		Tinta De Toro, D.O. Toro, Spain	
DOMAINE FRANÇOIS VILLARD, SYRAH 2021	\$61	VILLA DI GEGGIANO, BANDINELLO 2018	\$66
Côtes Du Rhône, France		Sangiovese, Cilieggiolo, Syrah D.O.C. Toscana, Italy	
CLOUDLINE, PINOT NOIR 2022	\$61 \$16	CHÂTEAU PÉAGE, CUVÉE MACULAR 2020	\$61
Willamette Valley, Oregon		Grenache, Syrah, Mourvèdre Côtes Du Rhône AOC, France	
CRU MONPLAISIR, BORDEAUX SUPERIEUR 2020	\$61 \$16	ABADIA RETUERTA, SELECCION ESPECIAL 2018	\$116
Merlot, Cabernet Sauvignon, Cabernet Franc, Bordeaux A.O.C, France		Tempranillo, Cabernet Sauvignon, Syrah, D.O. Castilla Y León, Spain	
SHUMI CELLARS, SAPERAVI 2014	\$66	ESCALADA DO SIL, GARNACHA 2018	\$125
Kakheti, Georgia		Valdeorras D.O., Spain	
CORDELLERA DE LOS ANDES CARMENERE 2020	\$56		
Valle Del Cachapual, Chile			

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