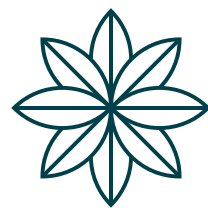




**DINE-IN
MENU**



PLATTERS

Classic Mezze / 30

bresaola + buttermilk ricotta +
za'alouk + pita

Vegetarian Mezze *V* / 25

halloumi + za'alouk + hummus + pita

BUILD YOUR OWN MEZZE

za'atar almonds / 5

sea salt almonds / 5

blistered olives / 7

halloumi / 12

bresaola / 12

buttermilk ricotta / 8

hummus / 8

za'alouk / 10

pita / 2.5

SALADS

Burnt Honey and Orange *GF, V* / 14

olive crumb + marash chili + labneh

Peasant Salad *GF* / 16

pancetta + crispy potato + poached egg +
balsamic vinaigrette

GF – gluten-free

V – vegetarian

VG – vegan

FLATBREADS

Fromage V / 14

halloumi + mozzarella + buttermilk ricotta + za'atar

Smoked Eggplant V / 16

pickled zucchini + pomegranate + tahini

Short Rib Flatbread / 18

green zhoug + smoked tomato + mozzarella

MAINS

Atai Breakfast / 18

2 eggs sunny side up + lamb bacon & sausage +
lyonnaise potato + lima bean + urfa chili oil

sub smoked salmon

Baked Eggs V / 20

za'alouk + blistered tomato + pickled serrano +
green zhoug + pita

French Toast V / 16

brioche + tahini maple syrup +
sweet za'atar + tomato chutney

Poached Eggs / 16

english muffin + lamb bacon + preserved lemon
hollandaise + green chermoula + lyonnaise potato

sub smoked salmon - or - veg

Steak & Eggs / 36

6oz tenderloin + frites + harissa aioli

Tagine VG / 24

zucchini + patty pans + roasted peppers +
chickpea + capellini spezzati + harissa

GF – gluten-free

V – vegetarian

VG – vegan



**DRINKS
MENU**

WINE

	<u>5oz</u>	<u>9oz</u>	<u>btl</u>
White			
Château Haut-Grelot Sauvignon Blanc <i>Bordeaux, France, 2020</i>	11	18	55
Vitas Pinot Grigio <i>Friuli, Italy, 2020</i>	11	18	55
Louis Moreau Petit Chablis <i>Burgundy, France, 2020</i>	18	30	90
Red			
Cortonesi Leonus Sangiovese <i>Tuscany, Italy, 2020</i>	13	21	65
Bourgogne Pinot Noir <i>Burgundy, France, 2018</i>	16	26	80
Ramsay Cabernet Sauvignon <i>Sonoma County, United States, 2019</i>	20	33	100
Rosé			
Nicolas Idiart Espérance Rosé <i>Languedoc-Roussillon, France, 2020</i>	10	17	50
Sparkling			
Baud Crémant du Jura Chardonnay <i>Jura, France</i>	15	25	75

BEER

Estrella / 8

Grupo Damm | 500ml | 5.4%

Lager - Clear gold colour; lemon, light fruit and hop aromas; light body; grain flavour with nice bitterness and clean finish.

Belgian White / 9

Belgian Moon | 355ml | 5.4%

Wheat Ale - pale golden colour, coriander and orange peel notes.

Creemore Lager / 9

Creemore Springs Brewery | 355ml | 5.0%

Lager - amber colour, floral hops, overtones of sweet caramel.

Delirium Tremens / 16

Brewery Huyghe | 330ml | 8.5%

Ale - golden colour, lightly hopped, malty.

Blanche de Chambly / 11

Unibroue | 473ml | 5.0%

Wheat Ale - straw-coloured, spice bouquet and citrus notes.

Grapefruit Radler / 12

Beau's | 473ml | 2.5%

Pilsner - hazy yellow colour, grapefruit and lemon forward.

NON-ALCOHOLIC BEVERAGES

Acqua Panna Still Water 500ml / 3

Fairlee Apple Juice 300ml / 2.50

Fairlee Orange Juice 300ml / 2.50

Coca Cola 355ml / 2

Diet Coca Cola 355ml / 2

Canada Dry Ginger Ale 355ml / 2

Sprite 355ml / 2

Canada Dry Tonic 355ml / 2

Canada Dry Club Soda 355ml / 2

COFFEE & TEA

Espresso 2oz / 3.25

Matcha Latte 12oz / 4.75

Feature Espresso 2oz / 3.50

London Fog 12oz / 4.75

Drip Coffee

8oz / 2.50

12oz / 2.75

16oz / 3.00

Mocha 12oz / 5.00

Hot Chocolate 12oz / 4.75

Pour Over Coffee 12oz / 6.00

Tea 12oz / 2.75

Cortado 4oz / 4.25

Tea Latte 12oz / 3.25

Cappuccino 8oz / 4.50

Ice / 0.25

Flat White 8oz / 4.50

Latte 12oz / 4.75

Extra Shot / 2.00

Chai Latte 12oz / 4.75

Flavour Shot / 0.75

SIGNATURE BEVERAGES

Moroccan Pour Over Coffee / 7.00

Feature Coffee, Atai Spice Blend

Iced Tiramisu Latte / 5.25

Espresso, Milk, Almond Syrup, Mascarpone Cheese Foam,
Cocoa Powder, Ice

Hibiscus Lemonade / 3.75

Hibiscus Tea, Lemonade, Ice

Iced Mint Green Tea / 3.75

Green Tea, Fresh Mint, Orange Blossom, Sugar, Ice

Tokyo Fog / 4.75

Jasmine Tea, Milk, Vanilla Syrup, Matcha, Sugar