## MAIN

Three Organic Eggs Any Style \* GF

served with fries 17

Mediterranean Omelette \* GF

spinach, eggs and feta cheese 17

Smoked Eggplant \* GF

organic poached eggs, roasted garlic and tomato 19

Shakshuka With Feta \* GF

organic eggs, peppers, tomatoes and feta 21

111 West Shiraz \* GF

organic dates, organic three eggs and cinnamon 19

Avocado Toast

with poached egg

Falafel Platter \* GF

falafels, tahini, mix green, tomato, onions, Persian pickled cucumbers and boiled eggs 21

Mediterranean Burger

fresh ground chuck, feta cheese, tomato, red onions, cucumber pickles and sesame bun 24

Grilled Chicken Sandwich

chicken thigh, mix greens, tomato, onions, feta cheese and sesame bun 24

Steak & Eggs \* GF

grass fed ribeye steak, organic eggs served with home fries

SIDES

Fresh fruit 10 Hummus 8 Potato Fries Olives Jam 7 Sausage 9

## **BRUNCH COCKTAILS - 12**

MIMOSA sparkling wine and orange juice

PARIS TO SHIRAZ rosé, watermelon juice, lemon juice and elderflower syrup

PERSIAN TODDY fig infused vodka, lemon juice, oleo saccharum, Persian black tea and tarragon

MADE BY GRANDMA gin, quince jam, lemon juice and cardamom

FIG IN THE FOG fig infused vodka, lime juice & pomegranate juice

NON-ALCOHOLIC - 9

MANGO MULE mango juice, tarragon, lime juice and ginger beer

TEHRAN LAST STOP mint syrup, cucumber and lemon juice

SARMAST saffron, ginger and lemon juice

YAARE-H AZIZ watermelon juice, elderflower syrup, rose water, lemon & mineral water

I AM HUNGRY TO KNOW YOU freshly brew black tea, saffron, lemon & organic honey

Choice of entree with 1½ hours of mimosas, bloody Mary's, screwdrivers +25 Each reservation is 90 minutes and it begins at the time of your reservation. All guests of the reservation must provide a VALID ID for the table.

- If you have a food allergy, please speak to manager, chef or your server.

www.ShirazKitchen.com



MFNU 11:00AM to 3:30PM