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    17
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    25

SIDES

Potato Fries  8
Sausage  9
Fresh fruit    10
Jam    7
Hummus    8
Olives    6

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