



BRUNCH MENU

YEMENI BREAKFAST \$13 (V, GF)

FAVA BEANS COOKED WITH TOMATO, ONION, GARLIC, CUMIN AND ZA'ATAR SERVED WITH POACHED EGGS OR TOFU, PITA & TOMATO VINAIGRETTE

MUSHROOMS & TOAST \$14 (V)

WILD MUSHROOMS AND EGGS BAKED ON PUFF DOUGH

FAVA BENEDICT \$14 (V, GF)

SOFT FAVA BEAN CAKE, AVOCADO, POACHED EGG OR TOFU WITH CURRY SAUCE

SPINACH SHAKSHUKA \$13 (V, GF)

ORGANIC SPINACH, POACHED EGGS, CARAMELIZED ONIONS, FETA, POTATO & ZAHAWEG OR VEGAN OPTION

EGGPLANT & BEEF SHAKSHUKA \$14 (GF)

NIMAN RANCH BEEF MEATBALLS, EGGPLANT, POACHED EGGS, AND YEMENI ZAHAWAG WITH PITA

MERQUEZ SHAKSHUKA \$14 (V, GF)

TOMATO, BELL PEPPER, ONIONS, SPICES, MERQUEZ, AND POACHED EGGS, WITH POTATOES AND PITA. VEGAN OPTION

BACON & CHEDDAR OMELET \$13 (GF)

WITH AVOCADO, TOAST, POTATOES AND FRUIT

MALFUFA \$14

POTATOES, SAGE, GARLIC, & OLIVE OIL WRAPPED IN PHYLLO AND TOPPED WITH POACHED EGGS AND OLIVE OIL-GRAPESFRUIT HOLLANDAISE

MIDDLE EASTERN OMELET \$13 (V, GF)

SPINACH, FRENCH FETA, DILL, THYME, LEMON JUICE, AND OLIVE OIL. SERVED WITH TOAST AND POTATOES. EGG WHITE OPTION.

MERQUEZ SCRAMBLE \$14 (GF)

LAMB SAUSAGE, EGGS, LEEKS, KALAMATTA OLIVES, TOMATOES, GREEN ONION, FETA AND CHERMOULAH. SERVED WITH POTATOES AND TOAST. TOFU OPTION \$11

TOFU SCRAMBLE \$12 (V, GF)

TOFU, EGGS, LEEKS, KALAMATTA OLIVES, TOMATOES, GREEN ONION, FETA AND CHERMOULAH SERVED WITH POTATOES & TOAST

HUMMUS OR BABA GANOUSH & PITA \$6 (V, GF)

BABY KALE & QUINOA \$12 (V, GF)

HEIRLOOM TOMATOES, TOFU, SUMAC, MINT, KALAMATTA OLIVES & TAHINI VINAIGRETTE

VEGAN FRENCH TOAST \$11 (V)

BRIOCHE BREAD, WALNUTS, FRUIT COMPOTE AND CARAMEL SAUCE

PANCAKES \$10 (V)

HOUSEMADE PANCAKE BATTER WITH MILK & YOGURT SERVED WITH FRUIT

EGGS ANY STYLE \$12 (GF)

TWO EGGS ANY STYLE WITH HOMEFRIES, TOAST & FRUIT, AND CHOICE OF BACON, MERQUEZ, OR HOUSE MADE CHICKEN PATTY

CLASSIC EGGS BENEDICT \$12

POACHED EGGS AND CANADIAN BACON ON ENGLISH MUFFIN WITH BERNAISE SAUCE. SERVED WITH POTATOES & FRUIT

CRAB BENEDICT \$16

POACHED EGGS, FRESH DUNGENESS CRAB MEAT AND AVOCADO ON YEMENI BISBUJA CAKE WITH LEMON BERNAISE. SERVED WITH POTATOES AND FRUIT

WILD MUSHROOM OMELET \$13

SEASONAL ORGANIC WILD MUSHROOMS AND FRENCH FETA WITH POTATOES, TOAST AND FRUIT

POTATO & CRAB FRITTATA \$16 (GF)

EGGS, FRESH DUNGENESS AND POTATO, WITH GARLIC AIOLI, TOAST AND FRUIT

GARLIC & ZA'ATAR CHICKEN \$20 (GF)

8OZ CHICKEN BREAST WITH GARLIC AND ZA'ATAR SERVED WITH POTATO AND ONION OMELET

KOFTA BURGER \$12

SUPERIOR FARMS GROUND LAMB, MIDDLE EASTERN SPICES, ONIONS, PARSLEY, & MINT GRILLED AND SERVED WITH SUNNYSIDE EGG, HOUSEMADE HARISSA-AIOLI, AVOCADO, & TOMATO ON ENGLISH MUFFIN WITH POTATOES AND FRUIT

ROASTED TOFU BURGER \$11 (V, GF)

MARINATED ORGANIC TOFU WITH SWEET CHILI AIOLI AND OLIVE TAPANADE ON SOFT ROLL WITH POTATOES & FRUIT

SIDES \$3

BACON, CHICKEN SAUSAGE, MERQUEZ

WATER POURED UPON REQUEST IN ACCORDANCE WITH CALIFORNIA CONSERVATION EFFORTS

(V) = VEGETARIAN DISHES OR OPTION – MOST OF WHICH CAN BE MADE VEGAN (GF) = GLUTEN FREE OPTION PLEASE MAKE CERTAIN TO MENTION ANY SPECIAL DIETARY NEEDS TO YOUR SERVER.

EXECUTIVE CHEF & OWNER: MOHAMED ABOGHANEM
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