



Vegan
 Vegetarian
 (Some are optional)

BREAKFAST (Every Day 7am - 10am)

The Basics

- Typical Costa Rican Breakfast** - gallo pinto, eggs, plantains, fruit **3.000**
- Granola with Fruit and Yogurt** - change for milk/nut milks **3.900**
- Fruit Plate** **2.900**
- 2 Eggs to Order** **2.800**

Breakfast Wraps

- Pinto Wrap** - rice and beans, egg, plantain, cheese, sour cream **3.900**
- Gringo Wrap** - merguez sausage, eggs, spinach, cheese, sour cream **5.100**

Special Toast

- Toast with Butter and Jam** **1.600**
- California Toast** - avocado, feta, salt, and pepper **4.200**
- Monkey Toast** - banana, peanut butter, cinnamon, honey **3.200**
- Cucumber Dill Toast** - cucumber, dill, cream cheese, pepper **3.600**
- Shroom Toast** - sauteed mushrooms, cream cheese, thyme **3.600**

Skillets

- Israeli Shuka** - poached eggs in tomato sauce w/bread **5.900**
- Vegan Shuka** - sauteed veggies in tomato sauce w/bread **5.100**

BRUNCH SPECIALS (Weekends Only 9am - 4pm)

Bottomless Mimosas or Sangria for 1 hour (with brunch) 8.500

Single Mimosa/Sangría/Aperol Spritz 3.500/4.500/5.000

- Breakfast Sandwich** - egg, cheese, avocado (sausage/falafel +1000) **3.900**
- Banana Walnut Pancakes** (add ice cream +1000) **4.700**
- Brioche French Toast** (add ice cream + 1000) **4.600**
- Waffles with Strawberries** (add ice cream + 1000) **4.600**
- Gringo Skillet** - egg, cheese, sausage merguez, potato hash **6.100**
- Green Skillet** - egg, cheese, pepper, cauliflower, spinach, charmoula **4.900**
- Kefta Skillet** - moroccan lamb kefta and eggs in a rich gravy, bread **7.400**
- Harissa Wings** - (chicken/cauliflower) famous harissa hot sauce, fries **6.000**
- Casado Typical Lunch** (chicken/falafel/merguez sausage) **3.500**
- Falafel Wrap** - falafel, tahini, babaganoush, hummus, greens **4.800**
- Moroccan Chicken Wrap** - harisa chicken, pineapple, cheese, greens **5.200**
- Quesadilla** (veg+500, chicken/falafel/merguez+1000, shrimp+1500) **3.200**
- Za'atar Fries** - house french fries with moroccan seasoning **2.800**

All prices include mandatory 10% service and 13% tax



COFFEE AND TEA

- Coffee/Tea** - drip coffee (hot/iced, with milk +100) **1.200**
- Espresso** (single/double) **1.300/1.600**
- Cappuccino**- double espresso, steamed milk, and foam **1.800**
- Caffe Latte** - double espresso, steamed milk, touch of foam **1.800**
- Flat White** - double espresso, steamed milk **1.800**
- Caffe Mocha** - double espresso, steamed milk, chocolate **2.000**
- Mocha Frappé** - blended, iced espresso, milk, chocolate, whipped cream **2.500**
- Caffe Americano** - double espresso, hot water **1.600**
- Cortado** - half double espresso, half steamed milk **1.700**
- Macchiatto** - double espresso, touch of foamed milk **1.700**
- Irish Coffee** - coffee, whiskey, simple syrup, whipped cream **4.500**
- Hot Chocolate** - chocolate, steamed milk, whipped cream **2.000**
- Moroccan Mint Tea** - sweet green tea with fresh mint **1.500**
- Kombucha** - homemade fermented tea with natural fruit flavor **3.500**

SMOOTHIES, JUICES , SOFT DRINKS

- Red Smoothie** - blackberries, strawberries, bananas, beets, water **2.900**
- Blue Smoothie** - blueberries, mint, bananas, yogurt **3.200**
- Green Smoothie** - kale, lime, cucumber, honey, water **2.800**
- Protein Smoothie** - banana, protein, yogurt, oats, milk **3.500**
- Cacao Smoothie** - cacao, bananas, nutmeg, milk **3.100**
- * Add: 300: protein, chia, peanut butter, cacao, honey 500: soy, almond, coco milk*
- Orange Juice/Milk/Lemonade** **1.500**
- Blended Fruit in Water** (milk +500, soy/nut milk +1000) **1.800**
- Coke/Sprite/Fresca/Ginger Ale/Soda Water/Bottled Water** **1.500**

BEER/WINE

- National Beer** - Imperial (Silver/Light), Pilsen **1.800**
- International Beer** - Heineken (Netherlands), Sol (Mexico) **2.500**
- Craft Beer** - ask for availability **3.500**
- Wine by the Glass** - red, white **4.000**
- Wine by the Bottle** - ask for availability (Malbec and Sauvignon Blanc) **Varies**

HAPPY HOUR (Every Day 4-6 pm)

- 2x1 Simple Shot + Mixer and Common Cocktails** **3.000/4.500**
- 20% off House Specialty Cocktails** **4.000**
- Pitcher of Rum Fruit Punch** **5.500**

COCKTAILS

- Shot + Mixer Drinks** **3.000**
- Common Cocktails** **4.500**
- Home Infused Moroccan Mahia Digestif** **4.000**
- Moroccan Margarita** - *fresh turmeric, tequila, triple sec, lime* **5.000**
- Max Mai Tai** - *light and dark rum, amaretto, lime, triple sec* **5.000**
- Coco Loco** - *blended rum, vodka, tequila, coconut cream, lime, coconut* **5.000**
- Gin & Tonic Picante** - *gin, tonic, cucumber and jalapeño* **5.000**
- The Moor** - *house infused moroccan anise liqueur, amaretto, seltzer* **5.000**

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A Z U L Ë O

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LUNCH AND DINNER

Bowls - Choose 1 Base, 1 Filling, and 1 Sauce. Add Extras.

1 FILLING:

- ✓ **Self Love Bowl:** avocado, eggplant zalouk, kale, chickpeas, almonds **4.900**
- **Paleo Bowl:** turmeric chicken, carrots, broccoli, radish, cherry tomato, mint **7.300**
- ✓ **Protein Bowl:** lentils, feta cheese, hummus, chickpeas, broccoli, fried egg **5.800**
- ✓ **Salad Bowl:** fresh veggies, with homegrown items from the Téva garden **3.400**
- ✓ **Casado Bowl:** beans, potato picadillo, cabbage, sweet plantains, cheese **3.300**

1 BASE: None • Rice • Cauliflower Rice • Greens • **+300:** Quinoa • Couscous

1 SAUCE: None • Charmoula • Harissa • Oil & Lime • Tzatziki • Tahini • Curry

+ ADD: 1000: Chicken • Kefta • Feta • Avocado • Falafel • **1500:** Shrimp

Wraps and Buggers with Fries

- ✓ **Falafel Wrap** - falafel, hummus, babaganoush, cabbage, tomato, tahini **5.500**
- Moroccan Chicken Wrap** - chicken, harissa, pineapple, cabbage, cheese **7.400**
- Kefta Wrap** - lamb kefta, tzatziki sauce, lettuce, tomato, cucumber, onion **7.400**
- Beef and Cheese Wrap** - ground beef, french fries, lettuce, tomato, cheese **6.600**
- ✓ **Pachamama Wrap** - avocado, chickpeas, eggplant, spinach, sweet pepper **6.200**
- ✓ **Cheese Quesadilla** - **500:** Veg, **1000:** Chicken/Merguez/Falafel, **1500:** Shrimp **4.800**
- Hamburger Platter** - beef burger, lettuce, tomato, mayo, french fries **6.900**

Costa Rican-Moroccan Fusion

- Gallos - Choose 3:** costa rican tacos served with tortillas, salad, fries **6.200**
 - **Meat:** Harissa Chicken • Merguez Sausage • **+500:** Charmoula Shrimp
 - **Veg:** Potato Picadillo • Falafel • Eggplant Zalouk • Pico de Gallo
- ✓ **Moroccan Chifrijo** - (Merguez Sausage **OR** ✓ Falafel) with chickpeas, chips **3.900**
- ✓ **Harissa Wings** - (Chicken **OR** Cauliflower) award winning hot sauce with fries **6.000**
- Moroccan Feta Burger** - lamb burger, eggplant zalouk, feta, harissa, fries **7.000**

MOROCCAN AND ISRAELI SPECIALTIES

Tapas / Mezze

- ✓ **Dip with Pita:** Hummus/(Beet) • Matbucha • Babaganoush • Tzatziki **1.900** *ctu*
Eggplant Zaalouk • ✓ Whipped Feta & Pistachio (+1600)
- ✓ **Fried Haloumi Cheese** - with za'atar and lime **3.900**

Tagines (Moroccan Specialty) (Choose couscous, rice, califlower - with salad)

- Tagine of Lamb with Dates** - butternut squash, peppers, cinnamon, raisins **11.000**
- Tagine of Local Fish with Olives** - sauce with paprika, preserved lime **8.700**
- Tagine of Chicken with Prunes** - sauce with cumin, turmeric, ginger, almonds **7.800**
- ✓ **Couscous with Coconut Curry Vegetables** (add chicken + 2000) **5.700**

Platters (All served with salad, french fries)

- Chicken Kebab** - tender chicken marinated in yogurt and spices **5.900**
- Kefta Kebab** - hand pressed lamb mince with moroccan spices **6.500**
- Shrimp Kebab** - fresh shrimp marinated in green charmoula sauce **6.500**
- ✓ **Veggie Kebab** - pepper, onion, zucchini, mushrooms, green charmoula **4.900**
- Chicken Schnitzel** - tenderized, breaded, fried chicken breast w harissa mayo **6.600**

Desserts

- ✓ **Stuffed Dates** - with homemade cashew butter and cacao nibs **3.000**
- ✓ **Fudge Brownie** - topped with pistachio & orange peel (add ice cream+1000) **4.000**

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