

BREAKFAST

MON-FRI 09:00 before 12:00

SAT-SUN 10:00 before 12:00



EGGS BENEDICT

According to the original story, a dish called "Benedict eggs" was invented by a Delmonico's restaurant chef in New York, for a Benedict couple. Long story short, this recipe quickly became very popular, and we are happy to present our version: with gently salted salmon.

380 g.

380 ₺



MORNING IN CHICAGO

"Pancake with meat you won't spoil" - says our Chef the cook, and We support it in this

230/30 g.

300 ₺



ADD TO YOUR BREAKFAST

CHEDDAR CHEESE

20 g. 50 ₺



OLD CHAP HAM

Another simple but exquisite one: remarkably filling fried eggs (sunny sides up) with juicy brisket, cherry tomatoes and champignons/mushrooms.

260 g.

250 ₺

ADD TO YOUR BREAKFAST

EGG	1 шт.	50 ₺
PARMESAN CHEESE	10 g.	50 ₺
BACON	30 g.	50 ₺
ROLL	1 шт.	50 ₺



SHAKSHUKA

A traditional breakfast of Israelicuisine. Farm eggs and tomatoes, served with freshly made toasts.

310/40 g.

280 ₺

ADD TO YOUR BREAKFAST

JALAPEÑO PEPPER	6 гр.	30 ₺
PARMESAN CHEESE	10 g.	50 ₺
PORK BRISKET	30 g.	90 ₺



HANGOVER JACK

Brutal and manly omelet with home-made ground beef and jalapeño pepper. Incredibly good in the morning, who cares if your day starts or finishes with it.

330/40 g.

280 ₺

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JALAPEÑO PEPPER	6 g.	30 ₺
PARMESAN CHEESE	10 g.	50 ₺