



- BREAKFAST -

CROISSANT BREAKFAST SANDWICH

TL350

An egg your style", cheddar, sliced tomato, avocado. & baby arugula on a housemade croissant. 720 cal.

HALLOUMI SUNNY-SIDE BREAKFAST SANDWICH

TL340

Seared halloumi cheese, griddled tomato, sautéed spinach, and a sunny-side up egg on a challah roll. 520 cal.

SMOKED SALMON, AVOCADO, & EGG SANDWICH

TL390

Smoked salmon, avocado, red onion, capers, alfalfa sprouts, & creamy scrambled eggs served on a challah roll with green herb dressing. 770 cal.

SCRAMBLED EGG PLATE

TL360

Served with housemade sourdough, 190 cal.

Prosciutto & Parmesan TL490

Soft scrambled eggs served with prosciutto. and Parmesan. 450 cal.

Tomato & Goat Cheese Mousse TL450

Soft scrambled eggs served with ricotta goat cheese mousse and sun-dried cherry tomatoes marinated in garlic & olive oil. 500 cal.

Add sautéed spinach, no charge (10 cal).

MUESLI

TL250

yogurt topped with housemade granola, raspberries, blueberries, blackberries, pear, apple, honey, and black sesame. 670 / 980 cal.

OVERNIGHT OATS WITH ROASTED PEACHES & RASPBERRIES

TL250

Overnight oats topped with roasted peaches, fresh raspberries, apricot jam, toasted pistachios & honey. Served chilled. 500 cal.

LAMB HASH

TL490

Lamb cooked in warm spices sautéed with potatoes, sweet potatoes, carrots, and pickled red cabbage, topped with a poached egg and green dressing, with roasted garlic labneh and tomato salad. 760 cal. Served with housemade challah, 170 cal

HOUSE BREAKFAST PLATE

TL380

Two eggs your style", applewood smoked pastrami, and potato fritters with tomato jam & mint parmesan. 470 cal. Served with housemade sourdough, 190 cal.

TARTINES

Avocado TL390

Avocado, baby arugula, dill, and radish, topped with poached eggs, on housemade sourdough. 670 cal.

Smoked Salmon & Avocado TL450

Smoked salmon, avocado, Campari tomatoes, red onion, capers, and dill, served over toasted sourdough, with green herb dressing. 740 cal.

- SANDWICHES -

TURKEY AVOCADO

TL390

Turkey, avocado, baby lettuce, cucumbers, & a green herb dressing, on housemade challah. 730 cal.

TURKEY B.L.A.T.

TL390

Turkey, applewood bacon, lettuce, avocado, sriracha aioli, and tomato-onion relish, on multigrain. 840 cal.

CHICKEN PITA

TL390

Roasted chicken breast with a chopped salad of tomatoes, cucumber, red onion & parsley, finished with baby lettuce & green herb dressing in a pita. 500 cal.

CHICKEN SALAD

TL380

Housemade herbed chicken salad with raisins, marinated cucumbers, and baby lettuce, served with a green herb dressing, on housemade multigrain. 860 cal.

SHORT RIB GRILLED CHEESE

TL460

Housemade braised short rib, aged cheddar, and horseradish beet relish, on challah. 640 cal.

LAMB KEBAB PITA

TL460

Lamb kebab with a chopped tomato, cucumber, red onion, & parsley salad, served with dill labneh in a pita. 710 cal.

TUNA

TL450

Olive oil packed tuna salad, hardboiled egg, shaved red onion, yogurt & dill, on challah. 870 cal.

FRESH MOZZARELLA

TL450

Fresh mozzarella, sliced tomatoes, baby arugula, and pesto. Served warm & toasted on ciabatta. 940 cal.

BROCCOLINI & SQUASH HUMMUS PITA

TL440

Roasted broccolini and mushrooms, butternut squash hummus, and pickled cabbage with a green tahini sauce, in a pita. Vegan. 510 cal.

- SEASONAL -

CORN & SPINACH SHAKSHUKA

TL480

Poached eggs in a creamy corn sauce with spinach and zucchini. Topped with heirloom tomatoes, feta cheese, shoug. Aleppo chili oil, red onion, & parsley. 850 cal. Served with housemade sourdough. 380 cal.

OVERNIGHT OATS WITH ROASTED PEACHES & RASPBERRIES

TL390

Overnight oats topped with roasted peaches, fresh raspberries, apricot jam, toasted pistachios & honey. Served chilled. 500 cal.

STRAWBERRY, ROASTED PEACH & CHICKEN SALAD

TL400

Mixed lettuces & baby spinach, tossed with roasted chicken, fresh strawberries, roasted peaches and red onion. Finished, in a balsamic dressing with toasted cashews and goat cheese. 530 cal.

FRESH CORN & AVOCADO FARRO BOWL

TL400

A light grain salad with fresh corn, snap peas, baby arugula, tomatoes, goat cheese, dill and pickled red onions. Tossed with mustard labneh, topped with sliced avocado. 520 cal. Add chicken, \$3 (110 cal) or salmon, \$6.50 (300 cal).

MATCHA RHUBARB SPRITZ

TL180

Housemade rhubarb basil purée with matcha, fresh herbs and lemon juice, topped with sparkling water. 16oz. 130 cal. Available through mid-September

PINEAPPLE PASSIONFRUIT MATCHA BOMBE

TL190

Marcha & Valrhona white chocolate mousse with a tart pineapple-passionfruit compote on a tender matcha cake. 400 cal.

- SHAKSHUKA -

Shaksuka is dish of eggs poached in spiced sauces, and roasted vegetables such as eggplant, pepper and zucchini. At Time Cafe, it's served with housemade bread (380-500 cal) for dipping. **TL440**

TRADITIONAL **TL420**

Eggs" poached in a spiced tomato and bell pepper sauce, with onions and cumin. topped with feta and parsley. 510 cal. Served with housemade challah.

LAMB MEATBALL **TL440**

Tomato and bell pepper sauce, eggs, lamb meatballs, and peppadew peppers, topped with spicy labneh and parsley. 730 cal. Served with challah.

CORN & SPINACH **TL450**

Poached eggs in a creamy corn sauce with spinach and zucchini. Topped with heirloom cherry tomatoes, feta cheese, zhoug, Aleppo chili oil, red onion. & parsley. 850 cal. Served with housemade- sourdough.

- PLATES & BOWLS -

FRESH CORN & AVOCADO **\$18**

FARRO BOWL

A light grain salad of farro, fresh corn, sugar snap peas, baby arugula, heirloom cherry tomatoes, goat cheese. dill and pickled red onions. Tossed in a mustard labneh dressing and topped with sliced avocado. 520 cal. *Add chicken, \$3 (110 cal) or salmon, \$6.50 (300 cal)*

MAPLE ALEPPO CHICKEN **\$18** BOWL

Maple & Aleppo spiced chicken, sautéed with chickpeas, dried apricots, roasted pearl onions, & dukkah. Served over jasmine rice and labneh. 700 cal.

ROASTED SALMON & SPRING **\$18** VEGETABLE RICE BOWL

Roasted salmon served on top of jasmine rice sautéed with roasted asparagus, fava beans, snap peas, caramelized red onions, mint, and Aleppo chili oil. 850 cal.

- SOUP -

Served with a housemade roll, 140 cal.

TOMATO BASIL **TL230**

220/330 cal.

CHICKEN & VEGETABLE **TL240**

310/400 cal.

SOUP OF THE DAY

60-370 cal.

- SALADS -

STRAWBERRY, ROASTED **TL380** PEACH & CHICKEN

Mixed lettuces & baby spinach, tossed with marinated chicken, fresh strawberries, roasted peaches and red onion. Finished with toasted cashews and goat cheese. and tossed in a balsamic dressing, 530 cal.

BLUEBERRY, BEET & **TL370** RICOTTA

Baby spinach with roasted beets, blueberries, pickled red onion, celery, candied cashews and dukkah. Tossed in a blueberry dressing & served over a bed of whipped ricotta. 470 cal.

FATTOUSH **TL370**

Mixed baby lettuces, tomato, cucumber, red pepper. onion, kalamata olives, sunflower seeds, and feta in a lemon-olive oil dressing, with housemade zaatar croutons. 870 cal.

CRUNCHY HALLOUMI **TL340**

Mixed baby lettuces, sliced halloumi cheese, roasted carrots with sesame and raisins, radish, apples, and crunchy almonds, in a tahini vinaigrette 990 cal.

GREEN & NUTTY **TL340**

Mixed baby lettuces, baby arugula, apples, black sesame, edamame, dried apricot, sunflower and pumpkin seeds, topped with goat cheese, in an orange vinaigrette. 880 cal.

CHILI CRUNCH AHI TUNA BOWL TL550

Sashimi grade seared-rare tuna, furikake-seasoned rice, edamame, avocado, marinated cucumbers, pickled ginger, spicy garlic crunch and citrus soy dipping sauce

- TEA COOLERS -

Light and refreshing herb-infused teas mixed with real fruit puries. A perfect summer drink! (16 c. 100 cal)

MANGO GINGER TL190
Housemade mangle & ginger syrup. Earl Grey tea, with fresh mint. Caffeinated.

STRAWBERRY CHAMOMILE TL190
Housemade strawberry-cardamom syrup. lemon chamomile tea, with fresh mint

WHITE PEACH & MINT TL190
Housemade peach & mint syrup. Golden Green tea, with fresh mint. Caffeinated.

- COFFE & ESPRESSO -

COLD BREW(0 CAL) TL180

ESPRESSO (0 CAL) TL170

MACCHIATO (89 CAL) TL170

CAPPUCCINO (110 CAL) TL180

AMERICANO (0 CAL) TL170

FLAT WHITE (110 CAL) TL180

LATTE (HOT OR ICED | 230 CAL) TL180

MOCHA (HOT OR ICED | 450 CAL) TL190

- HOUSE SODAS -

MATCHA RHUBARB SPRITZ TL190

Housemade rhubarb basil parde with matcha, fresh herbs, & lemon juice, topped with sparkling water Available through mid-September. 130 cal.

LEMON MINT SODA TL190

Lemon, & mins syrup supped with sparkling water and garnished with fresh mint. 160 cal.

**SPARKLING MATCHA TL190
LEMONADE**

Matcha, simple syrup. & lemon juice. topped with sparkling water. 80 cal.

- SPECIALITY LATTES -

**GINGER DATE OATMILK TL170
LATTE**

Housemade ginger & date syrup with steamed oatmilk, 12 oz (Het, 260 cal).

HOUSE LATTE TL170

Honey-halva & cardamom with espresso, 12 oz. (Het, 270 cal er Iced. 190 cal)

PISTACHIO LATTE TL180

Housemade pistachio syrup with expressa (12 ea. Het, 390 cal er 16 z Iced. 350 cal)

- JUICES & WATER -

TIME CAFE JUICES TL200

(120 - 360 cal)

Orange | Mint Lemonade | Pear | Kale & Apple

SPARKLING WATER TL50

BOTTLED WATER TL30

- TEA -

MEM TEA

CUP (0 cal) - TL150

POT (0 cal) - TL250

- Caffeinated -

Golden Buds, English Breakfast, Blue Flower
Earl Grey, Moroccan Mint, Golden Green

- Herbal -

Blood Orange Hibiscus, Apple Berry, Lemon
Chamomile

ICED TEA

TL230

Black, Green, Blood Orange Hibiscus

MATCHA LATTE

TL270

(Hot or Iced, 120 - 170 cal)

CHAI LATTE

TL270

(Hot or Iced, 120 - 170 cal)

- HOT CHOCOLATE -

HOT CHOCOLATE

TL220

(470 / 560 cal). Made with Valrhona
chocolate

- SODAS -

LIMONATA OR BLOOD

TL160

ORANGE SODA