



● MENU ●

APPETIZERS

TUNA TARTAR ----- \$18.63

tuna, avocado, dressing

SALMON TARTAR ----- \$17.60

salmon, avocado, dressing

BRUSCHETTA W BURRATA ----- \$14.49

bread, burrata, smashed avocado, cherry tomatoes

BRUSCHETTA W PASTRAMI ----- \$15.53

bread, pastrami, smashed avocado

BRUSCHETTA W SALMON ----- \$15.53

bread, salmon, cream cheese, capers

BURRATA ----- \$14.49

burrata, arugula, cherry tomatoes, pine nuts

BABAGANOUSH ----- \$13.46

HUMMUS ----- \$12.42

CHEBUREKI 5PC ----- \$16.56

ground beef, hot sauce, dough

SALADS

CAESAR ----- \$14.49

romaine, parmesan, cherry tomatoes, croutons, dressing

CAESAR W CHICKEN ----- \$19.67

romaine, parmesan, cherry tomatoes, croutons, dressing, chicken

CAESAR W SHRIMP ----- \$20.70

romaine, parmesan, cherry tomatoes, croutons, dressing, shrimp

NISOICE SALAD ----- \$19.67

tuna, potato, cherry tomatoes, green beans, eggs, mixed greens, sesame, dressing, capers, olives

GREEK SALAD ----- \$16.56

cucumber, bell pepper, mix greens, cherry tomatoes, feta cheese, onion, olives

STEAK SALAD ----- \$21.74

steak, green mix, cherry tomatoes, eggplant, zucchini, parmesan, sweet chili sauce

GRACIO SALAD ----- \$21.74

beef, avocado, cherry tomatoes, corn, teriyaki sauce, arugula

MAIN

CHATEAUBRIAND STEAK	-----	\$34.16
<i>center cut filet mignon, house salad, baby potato</i>		
MEDALLIONS (2PC)	-----	\$31.05
<i>center cut filet mignon, house salad, baby potato</i>		
RACK OF LAMB	-----	\$46.58
<i>lamb chops, baby potato, grilled vegetables</i>		
CHICKEN BREAST W QUINOA	-----	\$22.77
<i>chicken breast, quinoa, house salad</i>		
CHICKEN TABACA W POTATOES	-----	\$30.02
<i>chicken tabaca , baby potato, grilled vegetables</i>		
SALMON ET PAPILOTE	-----	\$27.95
<i>salmon, house salad, smashed potato/rice</i>		
DORADO	-----	\$30.02
<i>grilled dorado, house salad, smashed potato/rice</i>		
BRANZINO	-----	\$30.02
<i>grilled branzino, house salad, smashed potato/rice</i>		
VARENIKI W POTATO (12PC)	-----	\$15.53

PASTA

BOLOGNESE	-----	\$17.60
<i>pasta, bolognese sauce, parmesan</i>		
TAGLIATELLE W SHRIMP	-----	\$20.70
<i>pasta, shrimp, cherry tomatoes, arugula, lime & orange peel, parmesan</i>		
CREAMY PASTA W CHICKEN	-----	\$20.70
<i>pasta, chicken, mushrooms, cream, parmesan</i>		

SIDES

GRILLED VEGETABLES	-----	\$13.46
<i>eggplants, zucchini, mushrooms, bell pepper</i>		
FRENCH FRIES	-----	\$8.28
TRUFFLE FRIES	-----	\$18.63
BASMATI RICE	-----	\$10.35
MASHED POTATO	-----	\$8.28
QUINOA	-----	\$10.35

SOUP

ONION	-----	\$13.46
<i>meat broth, onion, cheese, bread</i>		
PUMPKIN	-----	\$12.42
<i>pumpkin, onion, potato, carrot, pumpkin seeds, cream</i>		
LENTIL	-----	\$12.42
<i>lentil, potato, carrot, onion, butter</i>		
SOLYANKA	-----	\$16.56
<i>beef, pastrami, sausages, turkey, onion, pickles, olives, sour cream</i>		
BROCCOLI	-----	\$12.42
<i>broccoli, onion, cream, herbs</i>		



DESSERTS

CHEESECAKE	-----	\$13.46
<i>cheesecake, whipped cream, caramel, mix almonds</i>		
BROWNIES	-----	\$13.46
<i>chocolate, butter, eggs, pistachio, ice cream</i>		
FONDANT	-----	\$10.35
<i>chocolate, butter, eggs, ice cream</i>		
PAVLOVA	-----	\$15.53
<i>meringue, pavlova cream, fresh berries, raspberry sause</i>		
CREME BRULEE	-----	\$13.46
<i>pure mango, cream, egg yolk</i>		
MADLEY HONEY CAKE	-----	\$14.49
<i>chocolate biscuits, cream, caramel, honey</i>		
MOUETTE MINI	-----	\$18.63
<i>mix almonds, raspberry jam, jelly, berries, cream</i>		
LVIV CHEESECAKE	-----	\$16.56
<i>cottage cheese, raisins, eggs</i>		
NAPOLEON	-----	\$15.53
<i>puff pastry, custard</i>		

KIDS MENU

CHICKEN NUGGETS 8PC	-----	\$7.76
FRENCH FRIES	-----	\$8.28
CHEESE PIZZA	-----	\$19.67
<i>whole wheat bread, assorted cheese, marinara sauce, oregano</i>		
FRENCH NOODLE SOUP	-----	\$14.49
<i>chicken, potato, carrot, noodle</i>		

BREAKFAST

SPECIAL

MOM'S BREAKFAST	-----	\$19.87
<i>scrambled eggs, salmon, avocado, cream cheese, house salad, bread</i>		
DAD'S BREAKFAST	-----	\$22.35
<i>sunny side up eggs, beef sausages, pastrami, draniki, bread, house salad</i>		
FRENCH TOAST BOARD FOR 2	-----	\$41.40
<i>toast, pastrami, salmon, baby potatoes, eggs, house salad, berries, jam, ketchup, tzatziki sauce</i>		
FRENCH TOAST BOARD FOR 4	-----	\$67.28
<i>toast, pastrami, salmon, baby potatoes, eggs, house salad, berries, jam, ketchup, tzatziki sauce</i>		
CREPES BOARD	-----	\$36.23
<i>crepes 8pc, sour cream, condensed milk, raspberry jam, orange jam, maple syrup, berries</i>		
PANCAKE BOARD	-----	\$41.40
<i>pancakes 8pc, turkey, pastrami, scrambled eggs, salad, ketchup, tsatziki, raspberry jam, orange jam, berries</i>		
SKILLET CREPES	-----	\$18.63
<i>crepes 3pc, pear, compote, pavlova cream, berries</i>		
SYRNIKI	-----	\$16.56
<i>berries, sour cream, syrniki</i>		
YOGURT W GRANOLA	-----	\$10.35
<i>organic yogurt, granola, honey, berries</i>		
OATMEAL PORRIDGE	-----	\$8.28
<i>oatmeal, milk, berries, mix nuts</i>		

WAFFLES

	-----	\$16.56
OPTIONS:		
BANANA & ICE CREAM		
BERRIES & NUTELLA		
BLUEBERRY & CONDENSED MILK		

CREPES

OPTIONS:

W BUTTER OR SOUR CREAM	-----	\$10
BERRIES & NUTELLA	-----	\$16
SALMON W CREAM CHEESE	-----	\$17
MUSHROOMS (4PC)	-----	\$16
CHICKEN (4PC)	-----	\$17
FARMER CHEESE	-----	\$17

TOASTS

AVOCADO TOAST	-----	\$18.42
<i>toast, smashed avocado, sliced avocado, salmon, eggs</i>		
SCRAMBLED TOAST	-----	\$14.49
<i>toast, smashed avocado, scrambled eggs, house salad* (or baby potato*)</i>		
POACHED TOAST	-----	\$14.49
<i>toast, smashed avocado, poached eggs, house salad* (or baby potato*)</i>		
BURRATA TOAST	-----	\$13.46
<i>toast, burrata, tomatoes, olive oil, house salad* / or baby potato*</i>		
APPLE FRENCH TOAST	-----	\$15.53
<i>toast, stewed apple, ice cream</i>		
BERRIES FRENCH TOAST	-----	\$15.53
<i>toast, compote, pavlova cream, berries</i>		
ORANGE FRENCH TOAST	-----	\$15.53
<i>toast, orange, maple syrup</i>		

OMELLETTE

----- \$13.46

OPTIONS:

SALMON	-----	\$6
PASTRAMI	-----	\$7
VEGETABLE MIX	-----	\$5
FETA CHEESE	-----	\$4
SAUSAGES	-----	\$5

WHITE OMELLETTE

egg whites, spinach, straciatella

----- \$18.63

TWO EGGS

ANY STYLE W TOAST

----- \$9.32

OPTIONS:

SALMON	-----	\$6
PASTRAMI	-----	\$7
VEGETABLE MIX	-----	\$5
FETA CHEESE	-----	\$4
SAUSAGES	-----	\$5
TURKEY	-----	\$5

WAFFLES W

TWO EGGS ANY STYLE

----- \$16.56

OPTIONS:

SALMON	-----	\$6
PASTRAMI	-----	\$7
VEGETABLE MIX	-----	\$5
FETA CHEESE	-----	\$4
SAUSAGES	-----	\$5
TURKEY	-----	\$5

EGGS

BENEDICT WAFFLES/

----- \$15.42

ENGLISH MUFFIN

OPTIONS:

SALMON	-----	\$6
PASTRAMI	-----	\$7
TOMATO SPINACH	-----	\$5

CROISSANTS

TWO OPTIONAL CHOICES:

----- \$18.63

SALMON
PASTRAMI
OMELLETTE
EGGS POACHED
SMASHED AVOCADO
CREAM CHEESE SPREAD

SHAKSHUKA

ORIGINAL

eggs poached, avocado

----- \$24.84

GREEK

chickpeas, hot pepper, stracciatella, 2 sunny side up eggs, bread

----- \$22.84

BOWLS

QUINOA BOWL

quinoa, avocado, arugula, egg pashot, cherry tomatoes, pine nuts

----- \$17.60

TROPICAL BOWL

granola, cottage cheese, berries, fruit puree (mango, pineapple, banana)

----- \$22.77

COFFEE

Espresso	2.59/3.11
Americano	3.11/3.62
Cappuccino	4.14/4.66
Latte	4.14/4.66
Mocha	4.66/5.18
Raf	6.21/6.77
Popcorn Coffee	4.66/5.18
Mouette Melange	5.18/5.69
Flat White	4.66/5.18
Matcha Green/Blue	5.18/5.69

MILKSHAKE

Vanilla	9.32
Strawberry	9.32
Chocolate	9.32
Oreo	9.32
Snickers	9.32

LEMONADE

Original	7.25
Mango Passion Fruit	7.25
Strawberry Lime	7.25
Raspberry	7.25
Mojito	7.25
Pitcher	26

Extra shot espresso +\$1.04

Syrup +\$0.52

Change of milk +\$0.52

ICED COFFEE

Iced Americano	2.85/3.62
Iced Latte	4.66/5.18
Iced Mocha	4.66/5.18
Frappuccino	4.66/5.18
Bumble Coffee (bottle juice)	4.14/4.66
Bumble Coffee (fresh orange)	7/9
Espresso Tonic	5.18
Pomegranate Espresso Tonic	7.25
Affogato	5.18
Iced Matcha Green/Blue	5.18/5.69
Orange Matcha	7/9

SMOOTHIES

Strawberry Banana	9.32
Mango Shake	9.32
Blueberry Cheesecake	9.32
Mixed Berry	9.32
Silk Road	9.32

COLD BEVERAGES

Juice	2.07
Water	2.07
Sparkling Water	6.21
Soda	2.07
Fresh Orange or Apple	9.32



HERBAL TEA

Peach (green)
Peach (black)
Peppermint/Decaf
Yunnan Pagoda
Strawberry Fields/Decaf
Ice cream Truck
Organic Relax/Decaf
Milk Oolong
Dragon Eye
Honey Oolong
Lady Gray Black
Lemongrass/Decaf
Passion Fruit Mango Black
Lancaster caramel Roybush/Decaf
Tropical Hawaiian
Pistachio White Chocolate
Torte/Decaf

All specialty Teas

12.42

FRUIT TEA

Chocolate Blueberry Raspberry
Cherry/Decaf
Orange Lemonade/Decaf
Sweet Mango/Decaf
Pomegranate Blueberry/Decaf
Almond Berry Cake/Decaf
Blueberry maple Pancakes Tisane/Decaf
Sea Buckthorn/Decaf

FLOWER TEA

Lychee Rose
Rose Petal/Decaf
Jasmine w Rose & Lavender
Monong Rose/Decaf
Damask Roses/Decaf
Yunnan Wild Roses/Decaf
Chamomile/Decaf
Hibiscus/Decaf
Osmanthus Black
Lavander
Vanila
Tea Flower





BANQUET MENU

A P P E T I Z E R S

Tuna tartar, Eggplant rolls, Burrata, Canape mix (salmon, turkey, pastrami), Mezze plate.

B A K E D G O O D S

Burekas (meat, potato, cheese)
Chebureki

S A L A D S

Caesar with chicken, Greek salad, gracio salad.

M A I N D I S H E S

Medallions, Salomon et Papilote, Chicken Breast.

S I D E D I S H E S

Grilled vegetables, Baby potato, Rice.

D E S S E R T S

Cheesecake, Madley Honey Cake, Cupcakes.

B E V E R A G E S

Lemonade, Black and Green tea.


\$145 per person +20% service charge will be add to the final bill



BUFFET MENU



A P P E T I Z E R S 2



Bruschetta w Burrata
Eggplant rolls
Burrata
Canape mix
Hummus

S A L A D S 1

Caesar with Chicken
Caesar with Shrimp
Greek salad
House salad

B A K E D G O O D S 1

Burekas
Chebureki

B E V E R A G E S

Black and Green tea

Choose dish from each category (the number of dishes is specified for each category)

\$120 per person +20% service charge will be add to the final bill

M A I N 1

Medallions
Chicken Breast
Salmon et Papilote

S I D E D I S H E S 1

Grilled vegetables
Baby potato
Basmati Rice

D E S S E R T S 1

Cheesecake
Madley Honey Cake
Pavlova
Brownies

