

Bistro Ember Brunch/Lunch Menu

EMBER HOMEMADE BREAD w/ Cultured Butter 8

BRUNCH ITEMS

TRADITIONAL TURKISH BREAKFAST two scrambled eggs with turkish beef sausage - feta cheese marinated olives - tomato-cucumber - pomegranate molasses & tahini - honey-clotted cream - muammara - fruits - nuts w/ ember potatoes and flatbread (for 2 people) 40

EGGS BENEDICT beef sausage - mushroom sautéed - smoked urfa chili oil w/ side salad - farmer salad 18

CILBIR two over easy eggs - spinach and chard sautéed - strained yoghurt - sun-dried pepper paste burnt mint oil w/ flat bread 22

MENEMEN scrambled eggs - green pepper - sweet onion - white cheese - homemade tomato sauce - flatbread w/ French fries 20

EMBER OMELETTE herbs - white cheese - campari tomato - roasted bell pepper - w/ farmer salad 18

SIMIT turkish sesame bagel - feta cheese - marinated olives - spicy honey clotted cream 12

EMBER MEZE PLATTER muammara-antep ezme - masabacha hummus - mint cacik (tzatziki) 24

(Each Side Meze for 10 - Extra Flat Bread for 5)

AVOCADO TOAST avocado puree - tomato - pomegranate molasses baby arugula w/farmer salad 14

Add: Smoked Salmon 4 | Bacon/Turkish Beef Sausage 3 | Eggs 2

WAFFLE TOAST nutella - strawberry -spicy honey 12

BUTTERMILK PANCAKE navel orange - strawberry - walnut crumble 12

THE DREAM OF BEETS goat cheese cream - wild arugula - raisin - hazelnut - pineapple 16 V GF

Add Protein: Grilled Chicken 10 | Grilled Salmon 16 | King Prawns 12

BURRATA & FATTUSH SALAD cherry tomatoes - strawberry - cucumber - mint - salsa verde - simit 18 V

Add Protein: Grilled Chicken 10 | Grilled Salmon 16 | King Prawns 12

HOT APPETIZERS

KING PRAWNS antep ezme - lemon-bread crumble - arugula - pomegranate molasses 16

MANTI (MOM'S RECIPE) braised lamb shoulder - oak smoked yoghurt - urfa chili oil - tomato sauce 22

THREE CHEESE LASAGNA feta cheese - mushroom - spinach - antep pistachio parmesan sauce - basil 16 V

MEDITERRANEAN MEATBALLS tomato sauce - strained yoghurt - feta cheese 14

ZUCCHINI FRITTERS carrot tarator dip - grated walnut - smoked maras oil 16 V

ROASTED CAULIFLOWER tahini-cannellini beans sauce - toasted almonds - golden raisin 16 V

ENTRÉES

EMBER BURGER tomato - lettuce - pickle - cheddar - our secret sauce - homemade parmesan fries 22

Add Sautéed Mushrooms 2 | Avocado 3 | Smoked Bacon 4

HOMEMADE FETTUCCINE PASTA charcoal grilled chicken thigh - feta cheese - pistachio pesto 28

EMBER KEBAB cipolini onion - cherry tomato - shishito pepper - toasted flat bread - garlic yoghurt - homemade fries 32

ROASTED CHICKEN SANDWICH arugula - red onion - tomato - our secret sauce - coleslaw - french fries 18

Add Sautéed Mushrooms 2 | Avocado 3 | Smoked Bacon 4 | Provolone Cheese 2

GRILLED SALMON beurre blanc - fish roe - smoked hummus - grilled asparagus - baby carrots 38 GF

TURKISH SAKSUKA roasted vegetables in tomato garlic sauce - sunflower seeds falafel - babaganoush 28 V

If you have any dietary restrictions please inform your server.

Embark on a special culinary journey through locally-inspired Californian cuisine, enriched with authentic and vibrant Mediterranean-Turkish influences, crafted by Concept Executive Chef Deniz Sezer and his team.