

coffee

whole / oat / almond / pistachio +1

Devoción Toro

Rich notes in nuts and cherry,
and a dark chocolate finish

DOUBLE ESPRESSO // 4

AMERICANO // 4

CORTADO // 5

MACCHIATO // 6

LATTE // 7

CAPPUCCINO // 7

MATCHA LATTE // 8

specialty drinks

served iced / hot upon request

SALTED DATE CARAMEL LATTE // 12

double espresso, salted date-tahini
caramel, choice of milk

STRAWBERRY-POM MATCHA // 12

ceremonial matcha, strawberry,
pomegranate, agave, choice of milk

CAFÉ LIMON // 9

double espresso, tonic,
lemon, bergamot

FROZEN LIMONANA // 12

lemon, fresh mint, agave

smoothies

+ vegan protein 2 / + raw tahini 2

SALTED DATE TAHINI & BANANA
MOCHA // 14

cacao, espresso, choice of milk

BERRY-POM // 14

strawberries, pomegranate, banana,
agave, labneh

*dairy free upon request

NANA VERDE // 13

cucumber, kale, pineapple, lemon,
mint, agave, spirulina

tea

house blends / hot or iced

MOROCCAN MINT GREEN // 7

SPICED COCONUT WHITE // 7

ROSE PETAL BLACK // 7

fresh juices

ORANGE // 10

CARROT, ORANGE & LEMON // 10

POM, CARROT & GINGER// 10

THE ABBALÉ BREAKFAST // 26

ON THE PLATE

two eggs any style, tahini hummus, shuk salad, za'atar labneh,
avocado, grilled country sourdough

COLD BEVERAGE | CHOOSE ONE

fresh-squeezed orange juice, carrot-orange-lemon juice,
moroccan mint iced tea

HOT BEVERAGE | CHOOSE ONE

double espresso, americano, cortado, macchiato, latte, cappuccino,
fresh nana tea

classics

BANANA-DATE LABNEH BOWL // 16

whipped labneh, seasonal berries,
bananas, date honey, crunchy coconut,
fresh mint, olive oil, maldon salt

SMOKED SALMON PLATE // 23

soft egg, sliced tomato, red onion,
capers, arugula, za'atar labneh,
country sourdough

SMOKED SALMON CROISSANT // 19

whipped halloumi crema, arugula,
tomato, za'atar, olive oil,
cucumber pickle

SESAME BUREKA // 14

soft egg, cucumber pickle,
grated tomato, tahini, harissa

choose one

spinach-egg-feta

mushroom & caramelized onion

tartines

on grilled country sourdough

SMOKED SALMON SCRAMBLE // 18

scrambled egg, cream cheese, tomato

SOFT EGG & AVOCADO // 15

smashed avocado, preserved lemon,
za'atar, radishes, tomato, aleppo

WHIPPED HALLOUMI // 12

halloumi and cream cheese crema,
pistachio, spiced honey drizzle, lemon,
black pepper

ZA'ATAR LABNEH // 9

charred tomato, za'atar, preserved
lemon, parsley, olive oil, maldon salt

eggs

SCRAMBLED EGG PITA // 18

hummus, shuk salad, tahini,
cucumber pickle

THREE EGG OMELETTE // 21

arugula, roasted tomato,
country sourdough

TWO EGGS ANY STYLE // 16

arugula, roasted tomato, za'atar labneh,
country sourdough

choose three

red onions, sweet bell peppers,

tomato, kale, gruyere,

feta, roasted mushrooms

each additional +2

SHAKSHUKA // 20

two eggs, tomato-pepper braise,
moroccan spices, herbs, sesame challah

baked in-house

FIRE BAKED PITA // 5

SESAME CHALLAH // 6

COUNTRY SOURDOUGH // 3

ZA'ATAR CROISSANT // 5

VEGAN BANANA BREAD // 8

LEMON-OLIVE OIL CAKE // 8

add-ons

+ grilled halloumi 8 + avocado 3 + feta 3 + two eggs 8 + za'atar hand-cut fries 11
+ prime steak & onions 14 + sliced tomato 5 + smoked salmon 12 + soft-boiled egg 4