

FLETCHERS

—
ESPACE
CULINAIRE

BREAKFAST

GRANOLA BOWL | 5

House Granola, CULT yogurt & seasonal compote

MOROCCAN STYLE BAGEL BOARD | 12

St-Viateur bagel spread with preserved lemon cream cheese, ras-al hanout gravlax and pickled red onions

BAGEL & SCHMEAR | 4

Choice of plain, all-dressed, or preserved lemon cream cheese

SANDWICHES

BREAKFAST SANDWICH | 6

Za'atar fried egg, seasonal greens, tomato, emmental & harissa mayo on rye

BABA TERRINE | 9

Roasted eggplant and red pepper with tahini-miso-maple glaze served over labneh, sprinkled with roasted chickpeas, sumac & za'atar with spelt bread

GEFILTE CLUB SANDWICH | 10

Homemade gefilte fish, horseradish mayo, lettuce, tomato and pickled red onions on challah served with house slaw

GEFILTE FISH TACOS | 5 | 8

Homemade gefilte fish, harissa mayo, lime crema, two colored house slaw on a flour tortilla

EXTRAS

GRAVLAX | 5 ZA'ATAR FRIED EGG | 2

SALADS

SIDE | 6 MEAL | 9

MOROCCAN KALE SALAD

Arugula, kale, roasted carrots and mushrooms, israeli couscous, preserved lemon dressing and toasted almonds

SABABA SALAD

Kale and mixed greens, za'atar roasted cauliflower, thinly sliced red onions, chickpeas, lentils, herb-tahini dressing, toasted pistachios and dukkah

ROSY DILL SALAD

Mixed greens, arugula, thinly sliced fennel & radishes, roasted beets, dried cherries, lemon-dill dressing and roasted walnuts

DESSERTS

COFFEE CAKE | 4

Flavours change weekly

MASSAFAN COOKIE | 2.5

Almond flour, cardamom and rose water

DRINKS

DISPATCH POUR OVER | 3.25

TEA | 3

HOT CHOCOLATE | 4

ROSE WATER CHAI | 4

CLUB SODA | 2