



# HAMSA

MODERN ISRAELI CUISINE

## BRUNCH

**SOUR DOUGH BASKET 6**  
*Butter, Marmalade*

**MUSHROOM HUMMUS 19**  
*Caramelized Onion, Soft Boiled Egg*

**SHAKSHUKA HUMMUS 21**  
*Spiced Tomato, Soft Boiled Egg*

**SCHNITZEL SANDWICH 22**  
*Chicken Schnitzel, Eggplant, Matbucha, Pickles, Arugula, Shata Aioli*  
*Served with House Spice Fries*

**ARUK 21**  
*Herb Omelette*  
*Served with Labaneh, Tahini, Salad, Pickles, Sourdough*

**BABKA FRENCH TOAST 18**  
*Chocolate Babka, Vanilla Anglaise, Raspberries*

**SHAKSHUKA 20**  
*Spiced Tomato, Egg, Sourdough*

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**Add Merguez Sausage 5**

## COCKTAILS

**TAHINI BRANDY MILK PUNCH 17**  
*Pierre Ferrand 1840 Cognac,*  
*Binyamin Chocolate Liqueur, Tahini Syrup, Milk*

**MIMOSA 14**  
*Blackberry, Sumac, Grapefruit*  
*or*  
*Papaya, Ginger, Orange*  
*or*  
*Pomegranate, Mint, Lemon*

**BLOODY MARY 16**  
*Haku Vodka, Schug, Sumac*

**A BERRY SLOE NEWS DAY 15**  
*Hayman's Old Tom, Plymouth Sloe Gin,*  
*Raspberry, Lemon, Topo Chico, Egg White*

**VIOLET, YOU'RE TURNING...BLUE? 15**  
*Elite Arak, Blue Curacao, Blueberry, Lime,*  
*Topo Chico, Egg White*

**ST GERMAINE MOJITO CARAFE 70**  
*\*\*For 2 or More\*\**  
*St Germaine, Lime, Mint, Topo Chico*

## HOT DRINKS

**DRIP COFFEE 6**

**TURKISH COFFEE 7**

**HOT TEA 9**  
*Choice Of:*  
*Turmeric Ginger,*  
*Mint,*  
*Yerbe Mate, or*  
*China Breakfast*