



For the Table

Citrus Scallop Crudo GF	\$27
Ruby Grapefruit Suprêmes, Blood Orange Gel, Watermelon Radish, Microgreens, Pickled Shallots, Jalapeño Pearls, Cod Ceviche Sauce Leche de Tigre	
Azhadi Seasonal Dips- Served With Naan E-Barbari	
Hummus - Chickpea, Tahini, Lemon, Olive Oil, Sumac GF VG	\$14
Yogurt & Cucumber Dip - Rosebud & Fresh Mint GF V	\$12
Warm Mirza Ghasemi - Smoky Eggplant & Tomato GF V	\$13
Heirloom Tomato Carpaccio GF V	\$24
Cucumber gel, flat leaf parsley, tangerine-marinated olives, date condimento syrup, kale chip & puffed quinoa	
Date Cinnamon Bun	\$14
Creamy Feta & Mascarpone Icing, Date Syrup	

Brunch

Journey Breakfast Parfait	\$19
Creamy House Made Yogurt, Melon Gelée, Berry Compote, Rose & Coconut Chia Pudding, Honey Pistachio Granola	
Cyrus Toast	\$20
French Toasted, Barbary Crème Anglaise, White Chocolate Whip Cream, Amoris & Mint Macerated Berries, Pistachio Dust	
Persian Eggs	\$23
Two Poached Eggs, Pressed Yogurt & Za'atar, Mirza Ghasemi, Smoked Paprika Oil, Fresh Arugula, Preserved Lemon Vinaigrette, Grilled Sourdough	
Mushroom Naan e-Barbari	\$23
Two Poached Eggs, Hollandaise Sauce, Roasted Wild Mushrooms Choice of Breakfast Potatoes or Arugula salad	
Journey's Gravlax Benny	\$25
Dill, Beet & Orange Cured Salmon, Two Poached Eggs, Marble Rye Toast, Hollandaise Sauce, Dill Oil	

Sides & Add Ons

Fruit Cup	\$7	Two Eggs	\$5
Breakfast Fingerling Potato	\$5	Thick Bacon	\$6
Grilled Sourdough	\$3.5	Lamb Sausages	\$6

Desserts

- Velvet Chocolate Crèmeux** V \$17
Pomegranate Molasses, Mango Passion Chutney, Spiced Glazed Pecans, Blondie Soil, Raspberry Ganache, Dulce de Leche Sponge, Hazelnut Gelato
- Labneh Orange Tart** V \$16
Baked Pressed Orange Yogurt, Roasted Rhubarb, Honey Tuile, Orange Blossom Meringue, Salted White Chocolate Graham Crumb
- Saffron Rose & Pistachio Gelato** V \$11
Rose Petal, Crushed Pistachio, Vanilla Wafer

Cocktails

- Pomegranate Strawberry Mimosa** \$12
Azhadi Amoris, Pomegranate Juice, Homestead Farm Strawberries
- Saffron & Gold Spritz** \$22
Gold Flake, Saffron Gin, Vanilla Liqueur, Azhadi Riesling, Soda Water
- Spiked "Khar" Sweet Iced Tea** \$17
Cardamom Black Tea, Diplomatica Rum, Blood Orange

Sharbats & Fruit Juices

- Sekanjabin Sharbat** \$8
Cucumber, fresh mint, sekanjabin syrup & soda water
- Rhubarb Raspberry Sharbat** \$8
Rhubarb Juice, raspberry syrup, rose petals & soda water
- Farming Karma Sparkling Cherry or Apple Soda** \$6
- Fresh Grapefruit or Orange Juice** \$7

Hot Beverages

- Gio's Drip Coffee** \$5
- Azhadi Black Tea or Peppermint Tea** \$5
- Pistachio Hot Chocolate** \$6