

## Dips

HUMMUS Warm chickpeas, tadbil, olive oil, parsley	\$12
TZATZIKI Za'atar, olive oil	\$12
SPICY FETA Sumac, olive oil	\$12
BABA GANOUSH Greek yogurt, oregano, pomegranate	\$12
CAULIFLOWER HUMMUS Tahini, aleppo peppers, sunflower seeds	\$12
LABNE Strained yogurt, nigella seeds, sweet pepper chutney	\$12

DIP TRIO Choose any three dips	\$25
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DIP HAMSA Choose any five dips	\$33
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## Bowls & Shares

FRENA CLASSIC BOWL Warm Chickpeas, tahini, parsley, matbuca, brown egg	\$16
EL GUAPO BOWL Crispy avocado, black beans, tomato pico de Gallo	\$18
CHICKEN SHAWARMA BOWL La Boite spices, charcoal onion, tahini	\$24
CAULIFLOWER STEAK "GRATIN" Spice rub, silan, sheep feta "gratin"	\$22
DUO OF FALAFEL Green herb and sweet potato falafel, tahini, mango chutney	\$16

## Salads

CHOPPED SALAD "Lost Bread", haloumi cheese, sumac dressing	\$20
BABY GEM SALAD Shaved fennel, Basque pear, parmesan, mint, honey, Lemon vinaigrette	\$20

## Breads & Sandwiches

FRENA BREAD Olive oil, maldon salt, wild dry za'atar	\$9
LAHMAJOUN Lamb, tahini, egg, pine nuts, sumac, pomegranate salad	\$19
SPINACH SAMBUSAK Bread stuffed with spicy feta, tomato, za'atar oil	\$19
OPEN-FACE PITA BREAKFAST Labne, scramble eggs, za'atar, chopped salad	\$20
CROQUE MADAME Mornay sauce, potato, prosciutto cotto, Comte cheese, sunny side up eggs	\$24
AVOCADO TOAST Ricotta, avocado, salty granola, roast cherry tomato, soft boiled egg	\$18
SABICHE Grilled flatbread, hummus, eggplant, hard boil egg, crushed tomato, red onion, amba aioli	\$22
SCHNITZEL SHISHI Breaded crispy chicken in flatbread, tahini, matbuca, eggplant	\$26
FRENA BURGER Short rib & brisket blend in flatbread with caramelized onion, aged cheddar, black garlic aioli, served with crispy white sweet potatoes	\$32

## Shakshuka

CLASSIC Garlic, peppers, tomato, poached egg, tahini, cilantro	\$20
CARMELIZED EGGPLANT Long hot pepper, feta cheese, cilantro	\$24
MERGUEZ Moroccan spicy sausage, cilantro, tahini	\$26
GREEN SHAKSHUKA Spinach, shrimp, egg, fior de latte, za'atar	\$26
HALOUMI TOMATO Haloumi, mini sweet peppers, kalamata olives, roasted tomato, garlic, olive oil	\$25
SAFFRON & ANISE SEAFOOD SAUSAGE Creamy sweet polenta, wild mushroom, seafood sausage	\$26

## Large Plates

BRISKET BENEDICT Caramelized onion, wagyu bacon, poached egg, hollandaise	\$28
CATSMO SALMON PASTRAMI BENEDICT Sautéed spinach, poached egg, tomato, hollandaise, chive, crispy caper	\$26
CRAB BENEDICT BOUREKAS Spinach & artichoke, poached egg, hollandaise, truffle sauce	\$29
JAPANESE SWEET POTATO BENEDICT Maitake, poached egg, hollandaise	\$24
CRISPY ZUCCHINI Zucchini cakes, poached egg, charred tomato, mint yogurt, avocado	\$21
STEAK AND EGGS Prime hanger steak, sunny side up eggs, charred tomato, chimichurri	\$30
EGG BUREK Potato confit, Spanish tuna, preserved lemon, hollandaise, kalamata crushed tomato	\$24

## Sweet Things

MOROCCAN DONUTS Doughnuts infused with arak, dusted with powdered sugar and served alongside duo of dips	\$18
CHOCOLATE CALZONE Frena bread, 'Hashachar' chocolate, olive oil, Maldon sea salt	\$18
YIA-YIA'S YOGURT PARFAIT Creamy Greek yogurt and house-made granola, topped with blueberries, strawberries, pecans, almonds	\$18
HOMEMADE CHALLAH FRENCH TOAST Pistachio PB & J	\$18

## Sides

CRISPY WHITE SWEET POTATOES	\$10
WAGYU BACON	\$15
CATSMO SMOKED SALMON	\$15
SEAFOOD SAUSAGE	\$15
LAMB SAUSAGE	\$15
2 EGGS ANY STYLE	\$12
SIDE SCHNITZEL	\$12