



# Villa Yara BRUNCH

## UNLIMITED \$39.<sup>99</sup> YARA'S BRUNCH EXPERIENCE

Discover the whole world of Lebanese cuisine on your table by trying a little bit of everything - all for one flat price

MUST BE ENJOYED BY THE ENTIRE TABLE 2H TIME LIMIT  
For service flow, a limit of three items per person applies per order

### SPREADS

(Served With Fresh Pita Bread)

#### Hummus (v, gf)

Classic chickpea & tahini purée with lemon and olive oil

#### Labneh Makdus (vg, gf, n)

Silky labneh blended with chopped makdous, olive oil-cured baby eggplants filled with walnuts, garlic, & mild chili

#### Labneh (vg, gf)

Creamy strained yogurt, finished with premium olive oil

### CHEESE

#### Halloumi (vg, gf)

Halloumi cheese, delicately finished with premium olive oil

#### Shankleesh (vg, gf)

Traditional aged cheese, crushed tomato, sweet onion, extra virgin olive oil

### SWEETS

#### Muhalabia (vg, n)

Creamy orange blossom muhalabia topped with airy Lebanese cotton candy

#### Yara's Waffle (vg, n)

Petite Belgian waffle, layered with kataifi, pistachio cream & fragrant syrup

#### Ashta & Asal (vg, n)

House-made ashta cream with fine honey

### FLATBREAD

#### Sujuk Jibne

Fresh baked flatbread topped with spicy sujuk sausage & warm melted cheese

#### Lahm Ajin

Fresh baked flatbread with delicately seasoned minced lamb, tomato, & Levantine spices

#### Zaatar (vg)

Fresh baked flatbread with zaatar and extra virgin olive oil

#### Cheese (vg)

Fresh baked flatbread with warm house blend melted cheese mix

### EGGS

#### Eggs with Maanek (gf)

Farm eggs with Lebanese lamb sausage

#### Eggs with Bastirma (gf)

Farm eggs with cured bastirma beef

#### Eggs with Sujuk (gf)

Farm eggs with spicy sujuk sausage

#### Scrambled Eggs (gf)

Farm eggs scrambled

### PROTEIN

#### Dawood Basha (n)

Lamb meatballs in tomato sauce with aromatic spices

#### Kafta +\$7

Chargrilled kafta ground lamb with parsley and onion

#### Tawook +\$6

Chargrilled marinated tender chicken tawook skewer

#### Lamb Chops +\$12

Two lamb chops grilled to perfection

### SIGNATURE LEBANESE

#### Olives & Kabis (v, gf)

Imported Lebanese olives & traditional pickles

#### Ful Mudamas (v, gf)

Fava beans, lemon, extra virgin olive oil

#### Fattet Bathenjan (vg, n)

Eggplant, yogurt, crispy pita, toasted nuts

#### Falafel (vg)

Crispy chickpea fritters

#### Batata Harra (vg)

Crispy spiced potatoes, cilantro, garlic

#### Kibbeh Nayeh +\$6

Steak Tartar, Olive Oil, Bulgur Wheat

### SALAD

#### Fattoush (vg)

Fresh vegetables, toasted pita, sumac, citrus vinaigrette

#### Tabbouleh (v)

Parsley, tomato, bulgur, lemon, extra virgin olive oil

## BEVERAGE

#### MIMOSA PITCHER

\$45.00

##### Traditional Mimosa

Sparkling wine, fresh orange juice

##### Pomegranate Mimosa

Sparkling wine, pomegranate, citrus

##### Orange Blossom Mimosa

Sparkling wine, orange juice, orange blossom

#### SANGRIA PITCHER

\$48.00

#### COCKTAILS

\$10.00

##### Yara's Mule

Arak, Ginger Syrup, Lime, Ginger Beer  
A Levantine twist on a classic mule. Aromatic arak meets zesty lime and spicy ginger for a bold, sparkling finish.

##### Yara Oasis

Gin, fresh cucumber, lime and agave

##### Mardalida

Tequila, Pineapple juice, chili infusion

##### Jnaineh

Basil infused gin, lime, agave

##### Lavender Lemon Drop

Empress gin, fresh lime juice, lavender syrup

#### NON-ALCOHOLIC BEVERAGES

\$8.00

##### Lemon Mint

Fresh lemon and mint with a touch of sweetness

##### Rose Pomegranate Spritz

Pomegranate, delicate rose, citrus, sparkling water

##### Mango Mule

Fresh mango, lime, and ginger beer

v= vegan

vg= vegetarian

n= contains nuts

gf= gluten free

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness. Please inform your server of any food allergies.

Caution, olives may contain pits  
20% gratuity is applied to parties 5 or more