



Lebanese Restaurant & Garden

ڤيلا يارا

BRUNCH MENU



Villa Yara BRUNCH

UNLIMITED \$48 PER PERSON 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 +\$3

Chargrilled kafta ground lamb with parsley and onion

Tawook +\$2

Chargrilled marinated tender chicken tawook skewer

Lamb Chops +\$8

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