

	BRUNCH		
MIMOSA \$7 FF	RESH ORANGE JUICE \$		
AVOCADO TOAST* avocado spread o			
POACHED EGGS BALZEM WAY* choise of salami, spinach or smoked salmon (+\$2)			
TAVA EGGS scrambled egs with beef sausage, mushroom, italian peppers and cheese			
FRENCH TOAST* with fruits			
SPINACH & EGG SKILLET basted			
		o, tomato, parmesan	
${f STEAK~\&~EGGS}$ cooked to choice, wit			
${f OMELETTE~BALZEM}$ with beef saus			
LAVASH EGG WRAP* salami, eggs,	italian peppers, cheese,	hollandaise wrapped in	
toasted lavash MEDITERRANEAN BREAKFAST P	OI ATTER foto & kashkayı	al chaosa tamata susumban	
olives, fig and rose jam, and beef saus	age - add a poached egg for	or \$3	
BLUEBERRY PANCAKES* with fre			
FRUIT BOWL			
ORGANIC EGGS ONLY. Sub	with egg whites for \$2. N	lo other substitutions please.	
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	sandwiches		
GRILLED CHICKEN* with pesto, to			
		pers and cheese, on rosemary focaccia	
CAPRESE* with fresh basil, tomato,			
BURGER BALZEM^ 8oz beef, balzem	n sauce, tomato, arugula,	sesame seed bun	
PORTOBELLO BURGER* with sund			
add cheese to any	/ sandwich for \$2. Sandwic	ches served with greens	
	sides		
GRILLED ASPAR	AGUS 5	SPINACH SAUTE 9	
FRENCH FRIES 4	POTATO GRATIN*	. 10 AVOCADO 5	
		soup	
balzem flatbread	pizza	CHICKEN ORZO*	
MUSHROOM, TRUFFLE OIL* ARTICHOKE & PROSCIUTTO DI	15	LENTIL WITH SAUSAGE	
FOMATO & BEEF SAUSAGE*	15	salad	
all pizza made with flatbread and	asiago cheese	QUINOA arugula, asparagus,	
**************************************		QUINOA arugula, asparagus, roasted walnuts, apples	
mezzes / tapa	15	ARUGULA & SPRING MIX	
$\operatorname{BURRATA}$ with tomato, basil and bals	samic reduction 13	tomato, cucumber, herbs, fresh lemon and olive oil dressing	
HUMMUS BALZEM* with toasted pa	ita8	SHEPHERD tomato, cucumber,	
BABAGANOUSH* yogurt, parsley, p	oita 8	green pepper, parsley, olive, red onion, mint, lemon dressing	
$footnote{SPICY}$ $footnote{FETA}$ $footnote{DIP}^{N*}$ walnut, spices,		MELON watermelon,	
		prosciutto, cantaloupe, arugula with feta on the side	
${f OCTOPUS}$ spanish pulpo cooked in repart of and served on arugula salad	d wine sauce,		
THE COLUMN DANIE AT THE		add chicken, steak, tuna or shrimp \$6	
feta, egg, flour	ey, scallion,	grilled brochette	
ITALIAN MEATBALLS with veal, pi			
parmesan, spices, tomato sauce		Lamb, Chicken or Ribeye* grille on skewers, served with potato gratin,	
		herb dip, yogurt dip, lavash 19	
ARTICHOKE DIP* with shrimp, spir			
$ m PHYLLO~ROLLS^*$ feta cheese and pa		pasta Pasta ^{N*} fettucini, pesto, w/chicken or shrimp 18	
FRUFFLE MAC & CHEESE*	14	Pasta ^{N*} fettucini, pesto,	
\mathbf{MANTI}^* authentic Turkish beef dumpl:		w/chicken or shrimp 18	
outter, dry herbs; only for the yogurt		antipasti	
		CHEESE	
		CHARCHEEDIE 19	

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