

# PREDALINA

## B R U N C H

**crudité & pita** hummus, zaalouk, spicy whipped feta, htipiti VG

### B R E A K F A S T

**rolled baklava** pistachio crema, raspberry, florida honey VG

**parfait** greek yogurt, pumpkin seed granola, marinated berries, florida honey VG

**avocado toast** whipped feta, lemon, sizzled scallion, za'atar, toasted sourdough VG

**super simple** two eggs, crispy bacon, american cheese, htipiti, toasted sourdough

**crab benedict** lump crab, artichoke, poached eggs, griddled english muffin, tehina hollandaise, crispy potato

**omelet** roasted tomato, spinach, onion, kasseri, chive, crispy potato, toasted sourdough

**french toast** cinnamon swirl sourdough, fresh berries, sumac mascarpone VG

**steak and eggs** two eggs, flank steak, green harissa, crispy potatoes, greens salad GF

**brunch flatbread** prosciutto, broken egg, fontina, roasted tomato, espelette

**smoked salmon flatbread** crispy caper, pickled onion, tzatziki, za'atar, charred lemon

### M E Z Z E

**oysters on the half shell** east and west coast oysters, urfa chili mignonette, citrus shrub GF

half dozen | full dozen  
**ADD** kaluga hybrid caviar

**yellow fin tuna crudo** yellow tomato, espelette, pomegranate, basil, olive oil

**hamachi crudo** aji gazpacho, gooseberry, shiso, sumac, pepita

**crispy brussels** whipped feta, pickled shallot, lemon honey vinaigrette, pistachio VG

**saganaki** aged kasseri, crispy phyllo, truffle honey, preserved cherry, za'atar VG

**potato stroma** crispy layered potato, kefalograviera, truffle aioli VG

**zucchini chips** tzatziki, dried oregano, charred lemon, aleppo VG

### H A N D H E L D S & M O R E

**predalina burger** double patty, american cheese, lettuce, tomato, predalina sauce, toasted potato roll

**greek chicken** grilled chicken, mixed greens, kalamata olive, cucumber, tomato, tzatziki

**spicy crispy chicken** dill pickle, calabrian aioli, harissa honey, toasted potato roll

**falafel burger** whipped feta, tomato, arugula, pickled onion, toasted potato bun

**fattoush** shaved cabbage, dried apricot, jalapeño, apple, candied pecan, mint, crispy pita, tehina vinaigrette VG

**horiatiki** persian cucumber, tomato, red onion, kalamata olive, aged feta, oregano, sherry vinegar VG

**predalina chop** oil cured tuna, mixed greens, artichoke, tomato, kalamata olives, soft-boiled egg, pickled onion, crispy chickpea pomegranate vinaigrette

**chicken paillard** arugula, roasted tomato, shaved kefalograviera, truffle vinaigrette, crispy fries

### S I D E S

**crispy bacon**

**breakfast potatoes**

**fresh fruit**

**cucumber salad** golden raisin, caper, pickled onion

**fries** harissa aioli

**tabbouleh** fregola, sumac onions, apple, lemon

GF = gluten free VG = vegetarian V = vegan

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness.  
Automatic gratuity of 20% will be added to parties of 6 or more.

EXECUTIVE CHEF *Billy Žeko*