

EST 2022

# ASARO

BAKERY & CAFE

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## S A L A D S

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All salads come with a slice of our housemade bread

### GREEK SALAD

Fresh mixed greens, red onion, kalamata olives, cherry tomatoes, cucumber, shaved feta, drizzled with lemon vinaigrette dressing.  
15.75

### BEET SALAD

Grilled chicken, beets, roasted zucchini, roasted sweet potato, walnuts, crumbled feta, kale, and mixed greens, drizzled with date vinaigrette.  
15.75

### MEDITERRANEAN

Chopped tomato, cucumber, red onion, radish, chickpeas and parsley, drizzle of lemon olive oil dressing, topped with labane delights over a bed of mixed greens.  
15.75

### LUNA

Sliced crispy schnitzel, laid on top of mixed greens, crispy eggplant, chopped beets, pickled onion, crumbled feta, drizzled with date vinaigrette.  
17.25

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## S A N D W I C H E S

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### EGG SALAD SANDWICH

Asaro's egg salad, mixed greens, pickled onion, and garlic aioli dressing, on housemade challah bread.  
14.75

### TUNA SALAD SANDWICH

Asaro's tuna salad, radish, provolone cheese, mixed greens, and mustard dressing, on our challah bread.  
14.75

### CRISPY SCHNITZEL SANDWICH

Crispy schnitzel, fried eggplant, housemade matbucha, pickles, and hummus, on housemade challah.  
17.75

### DRIED FRUIT CHICKEN THIGH SANDWICH

Slow cooked chicken thigh with dried apricot, dried plum, dried raisins, garlic aioli, pickled onion, and mixed greens, on housemade challah.  
17.75

### MEATBALL SANDWICH

Turkey meatball, sundried tomato paste, caramelized onion, grated parmesan, and mixed greens, on housemade challah.  
17.75

\*\*Before placing your order, please inform your server if a person in your party has a food allergy.

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## B R E A K F A S T

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### NOT SO CLASSIC BREAKFAST SANDWICH

Egg, whipped goat cheese, sundried tomato, caramelized onion, and mixed greens, on housemade challah.

13.75

### AVOCADO TOAST

Avocado, pesto spread, pickled onion, and crumbled feta, on housemade classic sourdough bread.

14.25

### SMOKED SALMON

Smoked salmon, pesto cream cheese, hard boiled egg, capers, cucumber, red onion, on a freshly baked challah.

15.25

### JERUSALEM BAGEL PLATTER

Housemade Jerusalem bagel, tuna salad, hard boiled egg, hummus drizzled with olive oil, chopped salad, sundried tomato, labane za'atar, and olive oil.

16.75

### GRANOLA BOWL

Housemade granola, greek yogurt, fresh fruit, topped with honey.

13.25

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## D R I N K S

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#### HOT

Drip 8oz/12oz/16oz 3.75/4/4.25

Espresso 4

Macchiato 4.5

Cortado 4.75

Cappuchino 5.25

Latte 12oz/16oz 5.25/5.75

Americano 16oz 4.25/4.5

Mocha 12oz/16oz 5.75/6

Hot chocolate 8oz/12oz/16oz 5.25/5.75/6.25

Matcha 12oz/16oz 5.5/6.5

Chai latte 12oz/16oz 5.5/6

Tea 16oz 4.25

Jungle tea 16oz 6.5

#### COLD

Cold brew 12oz/16oz 5.25/6.25

Iced cappuchino 5.5

Iced latte 16oz 5.75

Draft latte 12oz/16oz 6/6.75

Iced chai latte 16oz 6

Draft chai latte 12oz/16oz 6/6.5

Black & tan 12oz/16oz 6/6.5

Iced mocha 16oz 6.75

Iced matcha 16oz 6.25

Iced tea 16oz 5

Affogato 8

\*MILK OPTIONS: whole, low fat, oat, almond, pistachio