

Happy Hours daily from 18:00 to 20:00 20% off the entire menu

Brunch every Fri & Sat from 10:00 Our beloved brunch returns featuring old and new dishes And bottomless wine at 70 回per person

Bread & Butter	24
Labaneh, tomato salsa, spicy "Arisa", olive oil, sumac	34
Artichoke Bruschetta, sun-dried tomatoes, mozzarella, balsamico glaze	34
Roasted Brie Bruschetta, leak jam, green chili	44
Cheese Plate, fruit, jam	78
Market Salad, goat cheese, tomato, cucumber, radish, scallions, mint, sumac, lemon vinaigrette	54
Caesar Salad, pecorino, croutons	54
Roasted Vegetables, tomato seeds, raw tahini, scallions, spicy sauce, sumac 🍀	58
Burrata, pear jam, chili Fish Carpaccio, nam pla sauce, cilantro, mint, scallions, wasabi peas	78 66
Roasted Mushrooms Tartine, on sourdough bread, chipotle "aioli", pickled fennel 拳	48
Felix Toast, mozzarella, cheddar, mustard aioli, caramelized onions, cured jalapeños	58
Shrimp, butter, garlic, white wine, thyme, smoked paprika	76
Fish and Chips, fried Cod, Felix fries, tartar aioli	82
Shortrib Sandwich, bbq sauce, coleslaw, Felix fries, chipotle aioli	66
Cheese Cake, wild berry coulis	42
Crack Pie, crème fraîche	42
Nougat Dome, bitter chocolate cream 拳	42

## SANGRIA

Pitcher or by the Glass

46 / 158

APEROL SPRITZ

Aperol, Sparkling Wine, Sparkling Water, Oranges WHITE SANGRIA

Sparkling Wine, Slow Cooked Pear, Winter Spices **RED SANGRIA** 

Cooked Apples, Spices, Apricot Brandy, Red Wine

## FELIX