

# FELIX

## BRUNCH

Bottomless wine at only 70 per person

<b>Hallah for Shabbat</b> , butter	24
<b>Labaneh</b> , tomato salsa, spicy sauce, olive oil, sumac	28
<b>Matbucha</b> , garlic, chili, cured lemon 🌿	24
<b>Ikra</b> , red onion, chives, raddish	24
<b>Spicy Tomato Salad</b> , green chili, red onion, mint, olive oil 🌿	34

<b>Fish Carpaccio</b> , nam pla, cilantro, mint, scallions, wasabi peas	66
<b>Market Salad</b> , goat cheese, tomato, cucumber, raddish, scallions, mint, sumac, lemon vinaigrette	54
<b>Caesar Salad</b> , pecorino, croutons	54
<b>Burrata</b> , pear marmalade, chili oil	78
<b>Roasted Mushroom Tartine</b> , over sourdough bread, vegan chipotle aioli, pickled fennel 🌿	48

<b>Salmon Bagel</b> , fried egg, cream cheese, chives, radish, tartar sauce, patatas	64
<b>Egg Salad Sandwich</b> , sourdough bread, onion jam	56
<b>Eggs Florentine</b> , poached egg, brioche, spinach, mangold, white wine, garlic, parmesan, hollandaise	72
<b>Polenta</b> , fresh corn polenta, gruyère, poached egg, seared mushrooms	68

<b>Cheese Cake</b> , wild berry coulis	42
<b>Crack Pie</b> , crème fraîche	42
<b>Nougat Dome</b> , bitter chocolate cream 🌿	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

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