

BRUNCH MAY 2026
HOTEL TIVOLI

LOCAL YOGURT	12	POTATO ROSTI	24
HOUSEMADE GRANOLA, MIXED BERRIES		SMOKED SALMON, CRÈME FRAÎCHE, CAPERS, DILL, ROE	
SPRING GREENS SALAD	16	EGGS FLORENTINE	22
RADISH, PRESERVED LEMON VINAIGRETTE, ALMOND DUKKAH		SEASONAL GREENS, CRISPY POTATOES ADD SMOKED SALMON	+5
GREEN GODDESS SALAD	18	BACON, EGG + CHEESE	15
LITTLE GEMS, AVOCADO, HERBS		HOUSE ENGLISH MUFFIN, CALABRIAN CHILI AIOLI, ARUGULA, HOME FRIES	
CARDAMOM FRENCH TOAST	18	PERSIAN BREAKFAST	22
STRAWBERRY COMPOTE, WHIPPED CREAM		LABNEH, FETA, CUCUMBERS, HERBS, ZA'ATAR, PICKLES, EGG, FOCACCIA	
BUTTERMILK PANCAKES	17	STEAK SANDWICH	24
FRESH BERRIES, MAPLE BUTTER		ROASTED ONIONS, ARUGULA, CHEDDAR, HORSERADISH MAYO, HAND-CUT FRIES	
TRIO OF DIPS	16		
- BEET LABNEH			
- WHIPPED FETA, HARISSA, HONEY			
- WHITE BEAN & CHICKPEA HUMMUS			
CRUDITÉ OR FOCACCIA			
ADD BOTH	+5		
SIDES		COCKTAILS	
JAMMY EGG	3	CLASSIC BLOODY MARY	12
MIXED BERRIES	5	VODKA, TOMATO, LIME, HORSERADISH	
BACON	7	HARISSA MARY	14
HOMEFRIES	5	VIDA MEZCAL, HARISSA, TOMATO, LEMON, LIME	
ZA'ATAR FRIES, SAFFRON AIOLI	10	MIMOSA	14
		PROSECCO, FRESH ORANGE JUICE	
COFFEE + TEA		BREAKFAST MARGARITA	12
IRVING FARM COFFEE	3	REPOSADO TEQUILA, COINTREAU, ORANGE MARMALADE, BITTERS, LIME	
ESPRESSO	4	ESPRESSO MARTINI	13
CAPPUCCINO	5	STOLI VANILLA VODKA, ESPRESSO, KAHLUA, FRANGELICO	
HARNEY + SONS LOOSE LEAF TEA	6		
- EARL GREY, CHAMOMILE, ASSAM, JAPANESE SENCHA, ENGLISH BREAKFAST, MORROCAN MINT, LEMON VERBENA			