

BERBERE

BY T&T LIFESTYLE

Sunday Brunch

SELATA

T&T CAESAR *kale, parmesan, berbere croutons (gfo) 16*

AZIFA *green lentils, mustard, lemon, red onion, jalapeño, coriander served with teff injera (gf) 16*

HOUSE SPECIALTIES

T&T BREAKFAST BURRITO *scrambled tofu, berbere roasted potato, firfir, bulgar, tortilla and tangfaye sauce 18*

BREAKFAST BOWL *scrambled tofu, berbere roasted potato, firfir, bulgar, tangfaye sauce, teff injera (gfo) 20*

TEFF PANCAKE *black seed, blueberry, served with berbere roasted potato wedges, & tofu scramble (gf) 21*

EAT THE RAINBOW *red lentils, turmeric garbanzo, purple cabbage with potato, sautéed greens, teff injera (gf) 21*

ET TWIST TACOS *potato, lentil, mushroom, parsley, awaze, Ethiopian salad dressing, tangfaye sauce (gfo) 18*

TEFF CRÊPE *strawberry, banana, orange zest with home-made chocolate sauce garnished with coconut whip cream (gf) 22*

OYSTER MUSHROOM FLAT BREAD *berbere, purple cabbage, red onion, creamy cilantro sauce (gfo) 18*

ET TWIST SLOPPY SUB *tofu, spinach, cheese, barbecue and tangfaye sauce 18*

BUTICHA *garbanzo scramble served with home-made rosemary flat bread (gfo) 18*

FRENCH ONION GRILLED CHEESE 13

DESSERT

SUBLIME CONFECTION *almond butter, home-made hazelnut Nutella, banana, chocolate sauce, ice cream (n) 15*

COOKIES *teff, peanut butter, chocolate chip (n) (gf) 6*

JUICES

VITAMIN C *orange, carrot, apple, grapefruit, lime* 12

K'EYI SIR *beets, ginger, carrot, pineapple, lemon* 12

ARENGUADAY *celery, kale, green apple, cucumber, ginger, lime, cayenne pepper* 12

SMOOTHIES

BREAKFAST *oats, strawberry, banana, oat milk, plant based protein* 12

GREEN POWER *spinach, banana, mint, chia seed, almond milk* 12

BLACKBERRY SUPERFOOD *banana, spinach, flaxseed, almond butter, almond milk (n)* 13

BEVERAGES

SHAI (HOT TEA) *cinnamon, cloves, ginger, fresh mint leaf* 5

T&T BUNA (COFFEE) *cardamom, rue, orange peel* 6

HOT CACAO *cinnamon, cloves, maple syrup, cacao, coconut milk and coconut whip cream* 6

BERZ *ginger, turmeric, lime, maple syrup* 7

⚙️ WE RECOMMEND EATING OUR DISHES THE WAY THEY ARE SERVED. WE POLITELY DECLINE ANY MODIFICATIONS.

⚙️ (N) CONTAINS NUTS/ (GFO) GLUTEN FREE OPTION/ (GF) GLUTEN FREE

⚙️ WE SOURCE FROM LOCAL AND ORGANIC FARMS. OUR MENU IS 100% VEGAN WITH GLUTEN FREE OPTIONS.

⚙️ WE ARE NOT LIABLE FOR ALLERGIES. PLEASE ALERT US IF YOU HAVE ANY ALLERGIES AS WE DO HAVE NUTS AND GLUTEN IN HOUSE