



MENU

OTTO GRAND TURKISH BREAKFAST

\$80 for two

A refined Turkish “serpme” breakfast, curated for sharing Tomatoes, cucumbers, black & green olives, feta cheese, fresh mozzarella, honey & kaymak*, butter, acuka, hummus, baba ghanoush, selection of house jams & Nutella, dried apricots, dried figs, walnuts, borek, pisi*, sigara böregi, Yaz Kizartmasi*, grilled hellim & sucuk, artisan bread selection, and **choice of two eggs CREATIONS**

ANATOLIAN BREAKFAST PLATE

\$25

Two eggs any style (poached, scrambled, or sunny-side up), with feta cheese, olives, butter, house jam, and artisan bread selection

EGG CREATIONS

All egg dishes are served with sourdough bread

Simple Eggs \$14
Two eggs any style, served with fresh greens on the side

Sucuk & Eggs \$18
Two eggs with Turkish sucuk, served in a hot pan with rich, savory juices

Feta & Herbs \$17
Two eggs with feta cheese and fresh herbs, served with greens

Farmer's Vegetables \$17
Two eggs with sautéed leeks, spinach, and mushrooms, served with greens

Menemen \$18
Two eggs gently scrambled with tomatoes, peppers, and olive oil

Shakshouka \$18
Two poached eggs in a tomato base with green and red peppers, onions, and herbs

Cilbir (Turkish Eggs) \$18
Garlic yogurt topped with two poached eggs, fresh herbs, and warm paprika butter

- * kaymak: rich clotted cream, traditionally served with honey
- * pisi: golden fried dough, soft inside
- * Yaz Kizartmasi: rustic fried vegetables with slow-cooked tomato sauce
- * Simit: sesame-crusting Turkish bread ring

ON SOURDOUGH

Avocado Toast \$17
Smashed avocado over toasted sourdough with a soft-poached egg, aged Parmesan, fresh herbs, and beet yogurt, finished with a touch of balsamic.

Salmon Scrambled \$21
Soft scrambled eggs with smoked salmon over sourdough, layered with blueberry jam, fresh herbs, aged Parmesan, beet yogurt, and avocado cream.

Classic Eggs Benedict \$18
Poached eggs over sourdough, topped with silky hollandaise and fresh herbs.

Salmon Eggs Benedict \$21
Poached eggs and smoked salmon over sourdough, finished with hollandaise, beet yogurt, and fresh herbs.

BRUNCH FAVORITES

Simit* & Eggs \$19
Warm toasted simit layered with whipped feta and sucuk, finished with soft-poached eggs, sweet dates, fresh herbs, and shaved Parmesan.

Simit Classic \$16
Toasted simit with creamy feta, ripe tomato, pesto, a touch of balsamic, and fresh herbs.

OTTO's Rainbow Pancake \$19
Naturally colored pancakes with matcha, beet, and spirulina, served with berries and our house cream.

French Toast \$16
Brioche French toast with vanilla mascarpone, seasonal fruits, and our house cream.



MENU

FLATBREADS

All flatbreads are baked in our stone oven

Kasar Cheese Gozleme \$11

Thin flatbread filled with melted kasar cheese

Minced Beef & Kasar Gozleme \$13

Thin flatbread with seasoned ground beef and melted kasar cheese

Potato & Kasar Gozleme \$12

Thin flatbread with mashed potatoes and melted kasar cheese

Lahmacun \$11

Thin flatbread with seasoned minced beef, herbs, and lemon

FRESH BOWLS

Yogurt & Granola Bowl \$14

Creamy yogurt with fresh fruits and honey-pistachio granola, lightly drizzled with honey

Chia Pudding Bowl \$16

Chia pudding made with coconut milk, topped with fresh fruits, berries, and a touch of honey

SIDES

Sucuk \$12

French Fries \$8

Truffle Parmesan Fries \$10

Fruit Plate \$10

Borek \$10

Cheese-filled pastry, baked until golden

Sigara Borek \$11

Crispy rolled pastry filled with cheese, served hot

Simit \$5

Butter Croissant \$6

Chocolate Croissant \$7

Juices

Homemade Lemonade \$8

Homemade Goji Berry Lemonade \$10

Fresh Orange Juice \$9

Cold Pressed Pomegranate Juice \$12

MEZZE PLATE & UNLIMITED MIMOSAS \$32pp

A selection of hummus, baba ganoush, muhammara, ricotta & roasted tomato bruschetta, crispy sigara borek, olives, and pickles, followed by unlimited mimosas for 90 minutes, served one drink at a time

BRUNCH COCKTAILS

FREE-FLOW BRUNCH \$19

Unlimited mimosas, Bloody Marys, Bellinis, Aperol Spritz, and Mediterranean Spritz for 90 minutes, served one drink at a time available with any brunch item

Mimosa \$12

Fresh orange juice and sparkling wine

Bloody Mary \$15

Vodka, tomato, citrus, and spices

Bellini \$14

Sparkling wine with peach purée

Aperol Spritz \$15

Aperol, sparkling wine, and soda

Mediterranean Spritz \$15

Sparkling wine with pomegranate and citrus

MOCKTAILS & MORE

Black Raspberry Kombucha \$8

Lightly sparkling fermented tea

Golden Girl \$10

Cold-pressed juice with turmeric, carrot, pineapple, lemon, and ginger

Rockin Beet \$10

Cold-pressed juice with beet, carrot, apple, lemon, and ginger

Wake Up Call \$10

Cold-pressed juice with apple, ginger, lemon, and cayenne

Elderbloom fizz \$13

Giffard elderflower pineapple yuzu lemon cinnamon sparkling water

Velvet Amaretti \$13

Lyre's Amaretti, lemon, and orange

