

BREAKFAST

BIG BREAKFAST 🌾

24

Fluffy scrambled eggs, golden roasted potatoes, beef bacon, light spring mix salad, croissant, soft bread roll, butter

ITALIAN FRITTATA 🌿

15

A savory frittata with sautéed spinach, juicy cherry tomatoes, melted mozzarella cheese, served with a warm bread roll on the side

SHAKSHUKA 🌿

16

Poached eggs simmered in a rich, homemade tomato sauce, topped with parmesan cheese, served with a warm bread roll

MEN-E-MEN 🌿🌾

16

Flourish style scrambled eggs cooked in a savory tomato sauce with pepper and onion, served with soft, sesame-crust Turkish bagel (simit)

GARDEN SKILLET 🌿

15

Crispy baked potatoes, sautéed with mushrooms, zucchini, peppers, and tomatoes in a savory house-made tomato sauce, topped with two sunny-side-up eggs. Served with a warm bread roll

EGGS YOUR WAY 🌿

9

Three eggs cooked just the way you like them, served with a warm bread roll

🌿 Signature

🌾 Gluten free

🐟 Seafood & Fish

🥜 Allergens & nuts

CONSUMER ADVISORY

Consuming raw or undercooked meat, poultry, seafood, shellfish, or eggs may increase the risk of foodborne illness especially if you have certain medical conditions



BREAKFAST

EGGS BENNIE

18

Toasted buttery croissants (or GF bun) layered with creamy avocado, poached eggs and topped with our signature European-style custard hollandaise sauce. Comes with side of salad.

ADD

YOUR CHOICE OF PROTEIN

Beef bacon

Smoked salmon 

AVOCADO TOAST

15

Buttery multigrain toast topped with fresh avocado, baked runny eggs with roasted red peppers and melted Gruyère cheese, finished with homemade hollandaise and sweet chili sauces. Served with crispy potatoes.

CROISSANT FROM THE LAND

13

Fluffy scrambled eggs and provolone cheese with crispy beef bacon, served in a buttery croissant. Comes with side of salad

POTATO WAFFLE BENNIE

20

Crispy potato waffle topped with avocado, smoked salmon, poached eggs, and European-style hollandaise sauce.

BREAKFAST CROISSANT PIZZA

17

Flaky 8-inch croissant crust pizza topped with goat feta cheese, hollandaise sauce, everything seasoning on the edges, fresh arugula, smoked salmon, capers and pickled onion. Served with crispy potatoes.

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BREAKFAST

SWEET BREAKFAST DISHES

CRÊPES 9

Light and tender, served with seasonal fruits

CRÊPES SUZETTE 15

Caramelized crêpes filled with creamy mascarpone, served with fresh seasonal fruit

TROPICAL CRÊPES 15

Delicate crêpe rolls filled with orange cream cottage cheese, topped with silky zabaglione and homemade lemon jam.

CLASSIC PANCAKES 9

Fluffy pancakes served with seasonal fruits and maple syrup

THE LEMON RICOTTA DREAM 12

Fluffy house made pancakes with fresh lemon zest and ricotta cheese. Served with alongside cream cheese ganache and fresh seasonal fruit

FRENCH TOAST 10

Brioche French toast served with season fruits and maple syrup

BLUE VELVET TOAST 15

Buttery brioche French toast layered with light zabaglione custard and our signature homemade blueberry jam.

CRÈME DE LA BERRY WAFFLE 14

Homemade Belgian waffle served with a side of fresh whipped cream, mixed berries, and homemade cherry jam

ADD SIDES

TO ALL DISHES

Beef bacon	3	Sour cream	
Beef sausage	4	Tomatoes	
Turkey sausage	4	Fresh spring mix salad	
1 Egg	3	Hollandaise sauce	
Goat cheese	3	Smoked salmon	
Cream cheese	1	Avocado	
Provolone cheese	2	Crispy potatoes	
Cheddar cheese	2	Turkish bagel	
Parmesan	2	Kaymak & honey	

1	Croissant	5
1	Pancake (1 pc)	5
3	Fruit cup	4
3	Blueberry jam	2
5	Strawberry jam	2
2	Cherry jam	2
6	Cream cheese ganache	2
3	Nutella	3
4	Whipped cream	1



SYRNIKI seer-nee-kee

A taste of tradition originating from the heart of Eastern Europe, syrniki are a beloved comfort food that have been passed down through generations. These soft, golden pancakes are made from farmer's cheese, mixed with a delicate blend of eggs, our, and sugar, then pan-fried to perfection. Each bite offers a comforting balance of lightness and richness, often enjoyed with a dollop of sour cream, a drizzle of honey, or fresh berries. At Flourish, we honor this tradition while adding a light modern touch. Our syrniki are a beautiful balance between the past and present — a flavor that unites generations and reminds us that happiness often begins with the simplest things

SYRNIKI CLASSIC

15

The timeless Eastern European classic. Soft, golden pancakes made from creamy farmer's cheese, perfectly pan-fried to a delicate crisp. Served with a side of fresh berries, sour cream, drizzle of house made cherry jam, this dish brings the warmth of tradition to your table

SYRNIKI MANGO MARACUYA

18

A vibrant twist on a classic favorite. Our soft, golden syrniki are paired with a luscious mango-maracuya compote, adding a tropical burst of flavor to each bite

SYRNIKI ALMOND

17

A nutty and indulgent twist on the classic. These fluffy syrniki are infused with the rich, aromatic flavor of roasted almonds and filled with a smooth almond cream for an extra layer of richness

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SALADS

CAESAR IN THE CRISPY GARLIC BOWL



10

A fresh, vibrant take on the classic Caesar. Crisp romaine leaves tossed in our signature creamy Caesar dressing, complemented by ripe tomatoes and a generous sprinkle of parmesan. Served in a unique, house-made crunchy bowl

ADD

YOUR CHOICE OF PROTEIN

Grilled shrimp 

9

Grilled chicken

8

ALL-SEASON SALAD



18

A fresh mix of greens topped with crispy homemade chicken schnitzel, crunchy pecans, dried cranberries, crisp green apples, sliced radishes, creamy avocado, and sweet cherry tomatoes. Finished with our signature honey mustard poppy seed dressing

WEDGE SALAD

16

Crisp romain wedge topped with house-made blue cheese dressing, beef bacon, pickled onion, cherry tomatoes, and finished with grated Parmesan.

BEETROOT SALAD



12

Earthy roasted beets paired with fresh arugula, apricots, creamy feta cheese, crunchy pumpkin seeds, and lightly pickled onions



SOUPS

MUSHROOM SOUP



11

A rich, creamy mushroom soup made from a blend of tender wild mushrooms and infused with fragrant herbs

LENTIL SOUP



11

A nourishing blend of lentils, onions, carrots, and potatoes simmered in a flavorful broth

FRENCH ONION SOUP



12

A rich and savory caramelized onion broth, slow-simmered to perfection and topped with a generous layer of Gruyère cheese. Finished with golden, toasted bread

PUMPKIN SOUP



12

Smooth, velvety pumpkin puree simmered with aromatic herbs and garlic, finished with a swirl of cream. Served warm with crusty bread



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SANDWICHES & FLATBREADS

PANINO DI CORNE DI MANZO 18

Slices of aromatic house made roast beef paired with fresh spinach and ripe tomatoes. A touch of pickled cucumbers and signature creamy mustard sauce, nestled in a perfectly toasted ciabatta roll

PANINO GARDEN CAPRESE 15

A light and refined sandwich that brings the taste of sunny Italy to your plate. Fresh mozzarella and the natural sweetness of sun-ripened tomatoes are paired with the vibrant freshness of pesto sauce, nestled in a perfectly toasted ciabatta roll

SUPREME BURGER 20

A magnificent creation made with house-ground beef for the freshest, juiciest patty. Melted cheddar, lettuce, tomatoes, signature creamy mustard sauce, pickles, and the savory richness of crispy onions. Finished with a decadent, signature mushroom sauce

HAWAIIAN SANDWICH 18

Tender grilled chicken, complemented by the grilled sweetness of pineapple, signature creamy mustard sauce, fresh lettuce and tomatoes, provolone cheese

MARGARITA FLATBREAD 16

Crispy flatbread topped with house-made marinara, fresh mozzarella, roasted tomatoes, basil, and a drizzle of extra virgin olive oil.

VEGETARIAN FLATBREAD 13

Flatbread with pesto, zucchini, eggplant, paprika, tomatoes sauce

MEDITERRANEAN CHICKEN FLATBREAD 19

Artisan flatbread layered with a silky cheese sauce, topped with tender chicken breast, tomatoes and aged parmesan. Finished with fresh arugula and a reined drizzle of balsamic glaze for a balanced, elegant finish

PULLED BEEF FLATBREAD 21

Fluffy flatbread layered with slow-braised pulled beef over a rich tomato sauce, horseradish, finished with sweet caramelized onions, fresh arugula, parmesan and a delicate drizzle of balsamic glaze

BRUNCH



TAGLIATELLE PASTA

28

Delicate tagliatelle pasta tossed in our rich signature mushroom sauce, paired with tender filet mignon steak slices, and finished with parmesan

PASTA "LIMONCELLO"

27

A refined combination of delicate pasta and juicy grilled shrimp, tossed in our signature, rich creamy basil sauce with a refreshing hint of lemon zest. Finished with parmesan

CREAMY CHICKEN PASTA

26

Wide pappardelle pasta enveloped in a rich, signature creamy sauce, featuring tender chicken, savory sweetness of sun-dried tomatoes, the freshness of zucchini, and the earthy depth of mushrooms



LAMB CHOPS

49

Succulent, perfectly grilled lamb chops, tender and full of flavor, served alongside creamy mashed potatoes and sliced red onions

KYIV STYLE CUTLET

28

A classic, indulgent dish featuring a golden, crispy Kyiv-style cutlet, perfectly cooked to reveal a tender, juicy interior. Served with creamy mashed potatoes and a side of tangy cranberry sauce



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KidSMENU



I DON'T KNOW

MAC AND CHEESE

8

I DON'T CARE

CHICKEN NUGGETS

8

I DON'T WANT THAT

FRENCH FRIES

7

I AM NOT HUNGRY

GRILLED CHEESE

7

PLEASEEEEE

MOZZARELLA STICKS

10

CAN WE GO???

BURGER

10

SYRNIKI CLASSIC

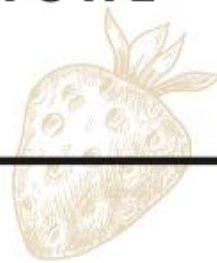
CHEESE PANCAKES,
FRESH BERRIES,
sour cream, CHERRY FILLING

15





OUR SIGNATURE DRINKS



SUNRISE

7

A refreshing blend of pineapple juice, orange juice, lemon juice, and a splash of grenadine, creating a vibrant, citrusy burst to start your day

MOJITO

8

A refreshing blend of mint, lime, and sparkling water, infused with fresh raspberries and a hint of raspberry syrup for a vibrant twist on the classic mojito

SIGNATURE PEACH

8

A refreshing blend of peach tea and zesty lemonade, offering a smooth, fruity balance with a refreshing twist



LEMON MINT FIZZ

8

Homemade lemonade paired with sparkling water, fresh mint, and zesty lemon, creating a refreshing, effervescent blend with a burst of citrus

GREEN BREEZE

8

Fresh cucumber water infused with lemon and green apple

MILKSHAKE

7

- Chocolate
- Vanilla
- Strawberry
- Banana



SOFT DRINKS

SPARKLING WATER

5

BOTTLED WATER

1,5

PEPSI | SPRITE | COLA | DIET COLA

3

ASSORTMENT OF JUICES

5

COFFEE & TEA



ESPRESSO	5
AMERICANO	5
CAPPUCCINO	6
LATTE HOT ICED	6
TURKISH COFFEE	5
CAFFE MOCHA	7
HOT CHOCOLATE	5
MATCHA	6

BLUEBERRY MINT ICED LATTE 8

Iced espresso latte with blueberry jam, cool mint, and whipped cream

SALTED TOFFEE MARSHMALLOW LATTE 7

Espresso, sea salt caramel sauce, marshmallow syrup

DUBAI CHOCOLATE COFFEE 7

Espresso, pistachio, milk, chocolate

SALTED CARAMEL SHAKEN ESPRESSO 7

Double shot of espresso, salted caramel syrup, and oat milk

TIRAMISU SHAKEN ESPRESSO 7

Rich espresso shaken with ice and creamy tiramisu flavors, finished with notes of cocoa and vanilla

LOTUS LATTE 7

A smooth latte infused with the caramel-spiced flavor of Lotus Biscoff cookies, topped with silky milk foam

NUTTY VELVET COFFEE 6

Silky smooth blend of espresso, cream, hazelnut flavor, topped with crunchy nuts and caramel

TEA BLACK | GREEN | FRUIT | HERBAL teapot 8 cup 3,5

SEA BUCKTHORN BREEZE TEA 15

A refreshing infusion of ginger, orange, and fresh mint, sweetened with a touch of honey. This vibrant blend offers a perfect balance of zingy, citrusy freshness with a soothing, warming offers





A GRATUITY OF 18% WILL BE ADDED
TO PARTIES OF 6 OR MORE