

# BREAKFAST

7:30 AM–3:00 PM

## 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

🐟 Seafood & Fish

🌾 Gluten free

🥜 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

7:30 AM–3:00 PM

## 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 Gruyere 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 onions, served with crispy potatoes.

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# BREAKFAST

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## 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

7:30 AM–3:00 PM

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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# APPETIZERS

11:00 AM–CLOSE



## BRUSCHETTA SALMON

15

A perfect harmony of flavors. Toasted bruschetta topped with silky signature creamy dill sauce, delicate slices of smoked salmon, and garnished with fresh herbs.

## BRUSCHETTA "LA CAPRESE"

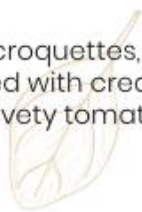
14

A classic Italian-inspired treat. Crispy toasted bruschetta topped with ripe tomatoes, creamy mozzarella, fragrant basil, and drizzled with rich pesto sauce.

## ARANCINI

10

Golden-fried Sicilian risotto croquettes, delicately seasoned and filled with creamy mozzarella, served with a velvety tomato basil sauce.



## HUMMUS

10

A silky, creamy blend of chickpeas, tahini, olive oil, garlic, and a hint of fresh lemon, crafted to perfection. Served with warm, fluffy pita.

## CALAMARI

18

## FRENCH FRIES

7





# SALADS

11:00 AM–CLOSE



## 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

11:00 AM–CLOSE

## 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

11:00 AM–CLOSE

## 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

# PASTA

3:00 PM—CLOSE



## 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



## GNOCCHI AL GORGONZOLA & PEAR

22

Pillowy potato gnocchi tossed in a velvety blue cheese cream sauce, complemented by sweet, caramelized pear for a rene'd balance of richness and elegance

## TRUFFLE PECORINO GNOCCHI

26

Soft potato gnocchi filled with truffle cheese, served in a rich, creamy pecorino sauce for a decadent and savory finish

## PASTA SICILIANA

18

Al dente pasta tossed in a vibrant tomato sauce with sautéed zucchini, eggplant, and sun-dried tomatoes, capturing the bold, rustic flavor of Sicily

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# MAIN ENTRÉE

3:00 PM–CLOSE

## LAMB CHOPS



49

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

## BOULETTES KEBAB



26

Juicy seasoned beef meatballs kebabs, grilled to perfection, served with smoky muhammara sauce and crispy potatoes

## 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

## MEDITERRANEAN CHICKEN KEBAB



32

Grilled chicken kebab served with steamed zucchini slices, citrus orange, fresh herbs, toasted almonds, and dill sauce

## FILLET MIGNON (12oz)



59

Tender filet mignon served with grilled vegetables and rich mushroom sauce. Available cooked medium rare or medium well only

## SALMON ALLA VERDE



35

Baked salmon served with creamy basil mashed potatoes, accompanied by glazed roasted beets

## BOURBON RIB EYE STEAK (22OZ)

69

Rib eye steak grilled with butter and bourbon seasoning served with grilled vegetables and rich mushroom sauce. Available cooked medium rare or medium well only

## BRANZINO FILLETS



39

Delicately pan-seared branzino fillets, served top tender asparagus spears, accompanied by a side of housemade dill sauce and a fresh lemon

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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

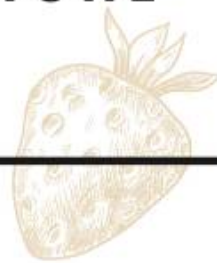
15





# OUR SIGNATURE DRINKS

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## 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

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## SPARKLING WATER

5

## BOTTLED WATER

1,5

## PEPSI | SPRITE | COLA | DIET COLA

3

## ASSORTMENT OF JUICES

5

# COFFEE & TEA



|                         |   |
|-------------------------|---|
| <b>ESSPRESSO</b>        | 5 |
| <b>AMERICANO</b>        | 5 |
| <b>CAPPUCCINO</b>       | 6 |
| <b>LATTE HOT   ICED</b> | 6 |
| <b>TURKISH COFFEE</b>   | 5 |
| <b>CAFFE MOCHA</b>      | 7 |
| <b>HOT CHOCOLATE</b>    | 5 |
| <b>MATCHA</b>           | 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





**WI-FI** FLOURISHCAFE  
**PASS** FLOURISHCAFE2025

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