



Breakfast Specialties

All selections containing eggs are prepared with cage free eggs.
Egg whites are also available.

Sunrise Breakfast* \$15

Two 'eggs your way', breakfast potatoes, choice of breakfast meat, choice of toast

Classic Oatmeal \$12

Classic oats with fruit. Choose from bananas, strawberries, blueberries, topped with cinnamon

Savory Oatmeal Bowl* \$12

Oatmeal, poached egg, bacon, avocado, arugula, lemon vinaigrette

Yogurt Parfait Bowl \$12

Greek vanilla yogurt, bananas, strawberries, blueberries, toasted coconut flakes, honey, almond butter

Simit Sandwich \$13

Sesame-crusted circular bread, tomato and cucumber with white cheese, arugula

Egg White Veggie Power Bowl \$15

Quinoa, spinach, scrambled egg white, feta, roasted cherry tomatoes, avocado, multigrain toast

Bosphorus Benedict* \$16

Poached eggs, Turkish pastrami, English muffin, hollandaise, breakfast potatoes

Denver Bowl* \$17

Breakfast potatoes, grilled ham, onion, peppers, two 'eggs your way', cheddar cheese

Sini Bistro Signature Breakfast \$18

Handmade cream, honey butter, egg, house jams, tomato, cucumber, olives, Kashkaval cheese, grilled bread, tea

Add pastrami or salami +\$2 each

Sini Bistro Steak & Eggs* \$24

Grilled New York Strip steak served with two cage-free eggs 'your way', breakfast potatoes, grilled tomato, and toasted artisan bread

Handhelds & Toast

Classic Breakfast Sandwich* \$14

'Eggs your way', choice of cheese, choice of bacon, sausage or ham, multigrain bread

Smashed Avocado Toast \$14

Grilled multigrain bread, smashed avocado, roasted cherry tomatoes, microgreens, everything bagel seasoning

Smoked Salmon Toast \$19

Herbed cream cheese smoked Atlantic salmon, cucumber, red onion, capers, everything bagel seasoning, served on grilled multigrain bread

Add a cage free egg to any toast +\$4 each

Griddle

Buttermilk Pancakes \$12

Tall stack, butter, warm maple syrup

Classic Belgian Waffles \$12

Butter, warm maple syrup

Ask server for today's list of optional add-ons
such as berries, bananas or chocolate chips +\$3 each

Omelets & Scrambles

Served with choice of breakfast potatoes or fresh fruit and toast

Build Your Own \$16

Choose 3 from: bacon, sausage ham, tomatoes, bell peppers, onions, mushrooms, cheddar, Monterey Jack

Spanish Omelet \$16

Eggs, roasted mushrooms, roasted peppers, sundried tomatoes, manchego cheese, béchamel sauce

Denver Omelet \$16

Smoked ham, bell peppers, caramelized onions, cheddar

Sides

Selection of Breakfast Meats \$5

Seasonal Fresh Fruit \$6

Selection of Cold Cereals \$5

Yogurt / Greek Yogurt \$5

Breakfast Potatoes \$4

Cottage Cheese \$5

One Egg* \$4

Oatmeal \$9

Ask server for today's list of optional add-ons
such as berries, bananas or chocolate chips +\$3 each

Beverages

Coffee or Hot Teas \$4

Simply® Orange Juice \$4

Coca-Cola® Assorted Chilled Juices \$4

Coca-Cola® Fountain Beverages \$4

Bottled Water (Dasani® or SmartWater®) \$4

Sparkling Water \$4

Dairy & Non-Dairy Milks \$4

Hot Chocolate \$4

Cocktails & Zero Proof

Mimosa \$12

LaMarca Prosecco with Simply® Orange Juice

Classic Bloody Mary \$13

Ketel One Vodka, housemade Bloody Mary mix, celery

Cranberry Refresher (non-alcoholic) \$6

Cranberry juice, pomegranate juice, fresh lime, Simply® orange juice and Fever-Tree ginger ale

*NOTICE: Consuming raw or undercooked meats, poultry, seafood shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

For parties of 6 or more, 18% gratuity will be automatically added to bill.



Morning



Small Plates

Chicken Wings	\$14
Choice of sauce: Sriracha, roasted garlic or Buffalo, blue cheese, veggies	
Truffle Fries 	\$14
Crispy house cut fries tossed with parmesan, rosemary, thyme, and truffle oil, served with parmesan aioli	
Crispy Feta Rolls 	\$12
Flaky pastry filled with white cheese and parsley	
Crispy Meat-Stuffed Bulgur Bites (Kibbeh)	\$14
Wheat bulgar stuffed with ground lamb, beef, walnut, onion and spices with yogurt sauce	
Chicken Quesadilla	\$15
Mojo chicken, cheese blend, green chili, fresh pico, salsa, crema	
Falafel & Hummus	\$15
Sini's special herb & spice-infused chickpea & fava bean falafel with house made hummus and fresh bread	
Fried Calamari	\$17
Lightly breaded calamari served with marinara sauce	
Fresh Cut Fries	\$9
House cut fries served with ketchup for dipping	

Handhelds

Served with choice of fries, chips, or fresh fruit
Upgrade to Truffle Fries +\$3

Chicken Shish Kebab Wrap	\$19
Chicken breast marinated in savory spices, with lettuce, tomato, and onion in a warm wrap	
Ham & Swiss Wrap	\$19
Ham, Swiss, lettuce, onion, tomato, mayo	
Turkey Club	\$19
Oven-roasted turkey, avocado, lettuce, tomato, bacon, cheddar cheese, mayo	
Jack Burger*	\$19
Grilled 8 oz. burger, Monterey Jack cheese, bacon caramelized onions, BBQ sauce, brioche bun	
Sliced Steak & Cheese Sandwich*	\$21
Thinly sliced steak, sautéed onions, peppers, provolone cheese, toasted roll	
Classic Cheeseburger*	\$19
Grilled 8 oz. burger, choice of cheese, house burger sauce, brioche bun	
IMPOSSIBLE® Burger 	\$19
IMPOSSIBLE® plant-based patty, lettuce, tomato, onion, brioche bun	

Build Your Own Pizza

Start with our classic red sauce and mozzarella base 

10" Pizza	\$12
16" Family Pizza	\$20
Vegetables 	+\$3 each
Tomato, onion, eggplant, olive, mushroom, arugula, green pepper, jalapeños, spinach, extra mozzarella, ricotta	
Meats	+\$4 each
Pepperoni, Italian sausage, grilled chicken, Buffalo chicken	

Salads & Soup

Soup Du Jour	\$9
Ask your server for today's offering	
Caesar 	\$14
Crisp Romaine, shaved Parmesan, croutons, Caesar dressing	
Village Greek Salad 	\$16
Crisp greens, tomato, cucumber, red onion, green pepper, Kalamata olives, Feta cheese, EVOO	
add protein to any salad:	
chicken +\$8 shrimp +\$11 salmon +\$12 NY strip +\$14	

Sini Bistro Signature Mains

Kofta Plate	\$28
Choice of beef or chicken Kofta blended with herbs and spices. Served with rice and a small seasonal salad	
Grilled Ribeye (12 oz.)	\$42
Grilled to order with potatoes, grilled vegetables and garlic herb butter	
Grilled Lamb Chops	\$36
Marinated and grilled lamb chops with roasted vegetables and rice	
Grilled Sea Bass	\$34
Herb-crusted grilled sea bass, served with seasonal vegetables	
Chicken Marsala	\$26
Chicken breasts sautéed and finished in Marsala wine and mushroom sauce with rice or potato, small salad	
Chicken Shish	\$24
Skewered chicken breast marinated in savory spices with rice and grilled vegetables	
Grilled Octopus	\$39
Char-grilled octopus served with roasted vegetables and rice	
Grilled Salmon	\$32
Fresh Atlantic salmon, grilled to order and served with herb rice and seasonal vegetables	
Lamb Shank	\$32
Slow-braised lamb shank, mashed potatoes, natural pan sauce	
Grilled Shrimp	\$30
Jumbo grilled shrimp served with herb rice, seasonal vegetables, lemon, and garlic herb butter	
Seasonal Vegetable Plate 	\$24
Seasonal grilled vegetables served with herb rice	
Fettucine Alfredo 	\$22
Fettucine tossed in a creamy Parmesan sauce with sliced mushrooms	

Sides

Plain Yogurt	\$6
Side of creamy, plain greek yogurt	
Rice Pilaf	\$10
Side of seasoned rice pilaf	

Desserts

Cheesecake 	\$10
Classic New York-style cheesecake	
Chocolate Cake 	\$10
Chocolate cake with rich chocolate frosting	
Caramelized Rice Pudding 	\$10
Traditional baked rice pudding with caramelized top	
Ice Cream Sundae	\$9
Choose from vanilla or chocolate	
Sini Bistro Baklava 	\$12
Fresh made baklava from Sini Bistro's own New York bakery	

*NOTICE: Consuming raw or undercooked meats, poultry, seafood shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

For parties of 6 or more, 18% gratuity will be automatically added to bill.

