

BREAKFAST (8A—4P Daily)

AND

LUNCH (11A—4P Daily)

Bowls

Sorrel Pesto Rice

Kokuho rose brown rice, sorrel pesto (nut free), preserved meyer lemon, lacto-fermented hot sauce, watermelon radish, French sheep feta, poached egg (v/gf) 8.50 (See ADD ONS below)

Hold The Rice

Kale marinated in mustard vinaigrette, sorrel pesto preserved meyer lemon, lacto-fermented hot sauce, watermelon radish, French sheep feta, poached egg (v/gf) 10

The Stella

Vegan version of the sorrel pesto rice with kale & radish instead of the poached egg and feta (vo/gf) 9.50

Crispy Rice Salad

Crispy Kokuho rose brown rice salad, cucumber, mint, cilantro, scallion, fried egg (v/gf) 9 w/ "The Works" (Sausage) 12
Crispy Vegan (Avocado, mixed greens, no egg) 12
Crispy Disco (Avocado, mixed greens, egg, sausage) 15

ADD ONS

- House bacon, sausage or chicken sausage 4
- Side halloumi 3
- Extra egg 2.50
- Plain toast (Baguette, country or brioche) 3
- Lacto-fermented hot sauce .50
- Kale or market greens 3
- Side nut butter 3
- Side avocado 3.50
- Side feta 2
- Side fruit 5
- Side tomato & smoked windrose plum 'ketchup' 2

Eggs

Turkey Breakfast Sandwich

Sprouty Bun, souvlaki turkey sausage, fried egg, whey fermented lentils, crispy chicken skin, cucumber labne 13
+ Griddled halloumi 15.50 Veg version 13

Daily Quiche

Served with Shu greens (v) 11

Daily Frittata

Eggs and seasonal vegetable purée. Served with Shu greens and lacto-fermented hot sauce (v/gf) 11

Seared Polenta

Griddled corn polenta, market vegetables cooked in ricotta whey, fried egg, Shu greens (v/gf) 12

Rotational

These dishes revolve around the market.
(Check the board inside)

Sweet Potato Hash

Roasted Milliken Sweet Potato & Wieser potato hash mixed with urfa dusted poblanos & finished with a charred shishito green sauce and a fried egg. Served w/ Shu greens and lacto-fermented hot sauce (served on the side) (v, vo, gf) 14

Flat Tots

(V1) Shredded Weiser Potato & chickpea flour tot served with a side of 'ketchup' made from San Marzano tomatoes and smoked Windrose plums (vo, gf) 9

(V2) Shredded Weiser Potato & chickpea flour tot served with a smoked Marcona almond chive schmear and market veg marinated in preserved meyer lemon marash chili vinaigrette (vo, gf) 12
Add an egg (2.50)

Rotational

Shakpeas

Of Shakshuka pedigree, Shakpeas is a stew of smoked San Marzano tomatoes, deep spices & Koda Farms black eyed peas, two eggs, bears lime hulba, greens & long toast (v, vo, gfo) 14

Avocado Toast

JJ's Avocados, hot pickled carrots, green garlic crème fraîche, wood sorrel, house za'atar 9.50 (v)

Rugbrød Toast

Housemade Danish Rye w/smoked butter 5 (v)
Sweet (Add side jam + daily milled almond hazelnut nut butter) (v) 9
New School Triple-egg soft scramble, house ham, Rugbrød, Shu greens 13
The Larry David House smoked whitefish, lacto-fermented pickles, Rugbrød, Shu greens 15

Porridge

(Savory)

Long-Cooked Chicken & Rice Porridge

Chicken & rice porridge made with free-range organic chicken, Kokuho brown rice, dried lime, ginger, turmeric, cardamom ghee, frizzled onions & cilantro 12 (Add a poached egg 2.50)

(Sweet)

Brown Rice Porridge

Traditional Kokuho rose brown rice porridge, straus milk, toasted hazelnuts and choice of jam (Hot or Cold) (v/gf) 8 (smaller portion 6)

Vegan Brown Rice Porridge

Traditional Kokuho rose brown rice porridge, house almond milk, toasted hazelnuts and choice of jam (Hot) (vo/gf) 8 (smaller portion 6)

ADD

Add granola to porridge 2
Add fresh fruit to porridge 3

Sweeter Side

Buckwheat Pancake

Buckwheat and cactus flour pancake, cocoa nibs pudding, toasted coconut, fresh fruit (v/gf) 12 w/maple syrup 14

French Toast

Brioche stuffed with jam & baked "Pain Perdu" style served with crème fraîche 12 w/ maple syrup (v) 14

Brioche Toast

w/ your choice of jam (v) 5
w/your choice of jam & freshly milled almond hazelnut butter (v) 6.5
w/daily milled almond hazelnut butter, chocolate pudding & cocoa nibs 7
(vegan version available on seeded country or baguette)

Famed Ricotta Toast

Brioche toast w/ house ricotta, seasonal jam (v) 9
Make it a rainbow Add 1

Granola

Oat Organic oats, maple, coconut sugar, cinnamon, cardamom & seeds (vegan) 7
Gluten Free Granola Puffed millet, maple, coconut sugar, turmeric, dehydrated strawberries (gf, vegan) +\$1
w/ House almond milk (vo) 7
w/ Straus yogurt & choice of jam (v) 7.5
Add Fresh Fruit to Granola 3

Sandwiches

Jamon Pepin

House Ham, comté, Beurre de Baratte butter, mustard 14

The Woodstock

Pulled free-range organic chicken, shredded vegetable, sprouts, sunflower tahini on Bub & Grandma's Country 12
The Full Monte (add Avocado) 15

The Veg Stock

JJ Lone Daughter's Avocado, shredded vegetable, sprouts, sunflower tahini on Bub & Grandma's Country 12 (v, vo)

Tomato Jam

Tomato & coriander jam, melted Beecher's cheddar, arugula (v) 10

Salads

Cobb Wedge

Shu green wedge, sieved egg, bacon, free-range organic chicken, goat gouda, freshly grated horseradish, french vinaigrette, herby bread crumbs (gfo, vo) 13

Kabbouleh

Kale, crispy rice, cucumber, mint, cauliflower, sumac, Aleppo pepper, currants (vo, gf) 9.50

Chicken Salad

Free-range organic chicken, bok choy, dehydrated citrus and root vegetables, grated carrots, black garlic vinaigrette (gf) 12

Pastries

These revolve around the market. Check inside for seasonal offerings and plated desserts

- Scone 3.5
- w/ your choice of jam and butter 4.5
- Gluten-free Loaf 4
- Vegan Loaf 4
- Almond Ricotta Cake 4
- Malva Pudding Cake 4
- Cake of the Day 6
- Powerball (vo) 3
- Cookies 2.5
- Financiers (gf) 4

A Contemporary Restaurant
for Breakfast and Lunch
T (323) 284-8147

Info@Sqirlla.com @Sqirlla
M—F 6:30am—4pm S—Su 8am—4pm



NOTE

(v) Vegetarian (vo) Vegan option
(gf) Gluten-free (gfo) Gluten-free option

DRINKS

(ALL DAY)

Tea (Hot & Cold)

Gold Thread 3.75
Black tea from China
W/ Milk & Honey (Hot only) 4.75

Sencha 4
Kettl Japanese Green Tea

Ali Shan 4.25
Taiwanese High Mountain Oolong

Caffeine Free

Kettl Buckwheat
(Toasty) 4

Fresh Mint
W/ Orange blossom honey (herbal)
(Hot only) 3.75

Ginger & Lemon (Hot) 4

“Fizz” (Cold) w/ almond milk and
rose geranium powder 5.25

Tight Iced Tea
Rooibos tea concentrate w/
coconut milk and maple syrup
(Like Thai iced tea) 4.50

Ippodo Matcha

#2 Seuin 6
Clean high grade matcha
shaken W/ water

#6 Enishi–No–Shiro 6.5
“Greensicle”
Shaken W/ almond milk and honey
(Can be served hot)

Seasonal Juices

Fresh squeezed juice of the day 5.5

Lemonade & Tonics

Rhubarb Lemonade 3.75
Vanilla Bean Limeade 3.75

Turmeric Tonic 5.5
Made W/ fresh pressed
turmeric, ginger & lemon

Laura Palmer 5
Twist on the Arnold Palmer w/
Gold Thread black tea and
grapefruit juice

Espresso

Espresso 3.50
Double shot with a side
of sparkling H2O

Americano 3.75

The “1&1” 4
Single shot espresso, single shot
macchiato served side by side

Macchiato 3.5
Cortado 4
Cappuccino 4.25

The “Al Puccino” 5
A sweetened iced cappuccino

Latte 4.75 / **Sweet Latte** 5
Mocha 5.25

Horchoffee 5.75
Vegan horchata shaken
W/ a double espresso

Filter

Small batch **Drip** 3.75
24 Hr. **Cold Brew** 4

Lait ‘N’ Egg 4.75
Vietnamese style iced coffee
shaken W/ egg whites

Alternatives

Chicory Brew (Hot) 4
Decaf coffee alternative blend of
chicory, dandelion and clove

Chicory Cloud (Hot) 4.75
Chicory brew W/ honey and
steamed almond milk

Hot Chocolate 4.25
Valhrona ganache base

Vegan Horchata 4.50
Made W/ Kokuho Rose Brown
Rice & organic medjool dates

Farmer’s Market Soda 4

Mountain Valley **H2O** 3
Still or Sparkling 1/2 L.

Tap Sparkling Water 1

Substitute Housemade
Almond Date Milk 1

Please check board or Sqirlla.com
for *daily jams* and specials

NEW

Sweet Potato Hash
Shakpeas
Flat Tots
Turkey Breakfast
Sandwich
ASK ABOUT
THEM

NEU

NOW