BELLA'S BREAKFAST MENU:

BREAKFAST 8:30-11AM

GLUTEN FREE PANCAKES ★V

3 Pancakes Served With 100% Grade A Maple Syrup, Fresh Berries And Whipped Cream.
Add Chocolate Chips +$2
Extra Syrup +$1

BREAKFAST SANDWICH ★V $18

Egg Omelette, Fresh Greens, Roasted Tomatoes, Pesto Aioli Served on
Sliced Sourdough or
Butter Croissant + $3

AVOCADO TOAST [V] $ 18.50

Our Avocado Situation (Beautiful Olive Oil, Lemon, Cilantro, Purple Onions), Arugula & Radish. Served on Sourdough Toast.
Add An Egg + $3

LOX TOAST $20

Fresh leaf cream cheese, lox on sourdough toast. Topped with leaves vegetables. Served on sourdough and a side salad.
Add An Egg +$3

EGGS ON THYME $18

Sunny side up, tomato, olive oil, fresh thyme and feta cheese on our Sourdough Bread and a side salad.

VEGETABLE OMELETTE ★V $18

Choose 4: Mushrooms, Tomatoes, Zucchini, Peppers, Parmesan, Mozzarella Served With Sourdough Toast and side salad.

YOGURT + GRANOLA ★V $19

Greek Yogurt, House Made Organic Granola, Maple Syrup, Seasonal Fresh Fruit.

ADD ONS- CREAM CHEESE $2
BUTTER $2/ PESTO $2/ 2 EGGS $6

SHAKSHUKA ★V $20

Two Poached Eggs Served In Our Wood Fire Oven Roasted Tomato Sauce, Topped With Feta Cheese. Served With Slices of Sourdough.

EGGS ON TOAST ★V $12

Two Eggs Your Way Served With House Sourdough Bread And Choice Of
Butter Or Cream Cheese.

SALADS

OUR CAESAR SALAD $20

Romaine Lettuce, Sourdough Croutons, Parmesan Cheese,Crispy Curled Yams With Anchovy Dressing.

ROASTED BEET SALAD ★V $22

Arugula Leaves, Roasted Beets In A Balsamic Reduction, Grapefruit, Silvered Almonds, Dried Cherries, Feta (Sheep) Cheese, Dressed In Our Honey Mustard Vinaigrette.

TUNA SALAD $22

Mixed greens, cucumbers, julianne carrots & beets, cherry tomatoes, topped with our house made Tuna salad with fresh mint, alfalfa sprouts, olive oil & lemon.

BELLA'S SALAD ★V $22

A Mix Of Kale, Julienned Carrots & Beets, Cucumbers, Topped With Roasted Yams & Zucchini, Pumpkin Seeds And Feta Cheese. Drizzled With Our Honey Mustard Vinaigrette.

ADD ONS:EGG $3 / AVOCADO $4
SCOOP OF TUNA $5
HONEY MUSTARD SALMON $16
GRILLED TUNA $16

-COFFEES-

CARAMEL CREAM LATTE- ICED/HOT	$6.30
MAPLE CREAM LATTE- ICED/HOT	$6.30
ORGANIC MATCHA TEA LATTE- ICED/HOT	$6.50
DIRTY CHAI LATTE- ICED/HOT	$7.00
CHAI LATTE- ICED/HOT	$6.50
VANILLA ALMOND LATTE ICED/HOT	$6.50
HONEY OAT LATTE ICED/HOT	$5.50
18/HR COLD BREW	$5.50
DRIP COFFEE	$4.50
lATTE ICED/HOT	$5.25

*NON-DAIRY MILK +$1
ALMOND/OAT

*SWEETNERS +c.75
VANILLA/SUGAR FREE VANILLA
HAZELNUT/SUGAR FREE HAZ.
CARAMEL
LAVENDER
CHOCOLATE
HONEY +$1

ICED DRINKS

DRAGON FRUIT REFRESHER	$6.50
UNSWEETENED HIBISCUS ICED TEA Decaffeinated, brewed all night for that extra flavor.	$6.00
SWEETENED FRESH-SQUEEZED LEMONADE	$5.00
BLACKBERRY LEMONADE	$5.20
MINT LEMONADE Fresh mint leaves	$5.75
STRAWBERRY REFRESHER Fresh mint leaves	$6.50

FROZEN DRINKS

ISRAELI BLENDED COFFEE	$6.50
FROZEN MINT LEMONADE	$6.50

SOFT DRINKS

COKE/COKE ZERO	$4.00
SMART WATER BOTTLE	$4.50
PELLEGRINO	$4.50
ORANGE JUICE	$4.50
APPLE JUICE	$6.00

BELLA'S LUNCH MENU:

★V VEGETARIAN
[V] VEGAN

ALL DAY BREAKFAST

GLUTEN FREE PANCAKES ★V **$22**
3 Pancakes Served With Pure Grade A Maple Syrup, Fresh Berries And Whipped Cream.
Add Chocolate Chips +$2
Extra Syrup +$1

BREAKFAST SANDWICH ★V **$18**
Omelette, Fresh Greens, Roasted Tomatoes, Pesto Aioli Served on
Sliced Sourdough, Focaccia
Or Butter Croissant + $3

AVOCADO TOAST [V] **$ 18.50**
Our Avocado Situation (Beautiful Olive Oil, Lemon, Cilantro, Purple Onions), Arugula & Radish. Served on Sourdough Toast.
Add An Egg + $3

LOX TOAST **$20**
Fresh leaf cream cheese, lox on sourdough toast. Topped with leaves vegetables, Served on sourdough and a side salad.
Add An Egg +$3

SANDWICHES

THE CAPRESIAN ★V **$18**
Fresh Mozzarella, Drizzled With Olive Oil & Balsamic Reduction, Roasted Tomatoes, Peppery Arugula Leaves & Basil Pesto. Sreved in our 48-hr Fermented Focaccia.

THE GALILAYAN ★V **$18**
Basil Pesto, Roasted Eggplant, Zucchini, Fresh Greens, Feta Cheese, Olive Oil, Served In Our 48-hr Fermented Focaccia.

TUNA SANDWICH **$19**
Lettuce, Cucumbers, Pesto Aioli, Our House Tuna Salad Served In 48-hour Fermented Foccacia Bread.

GRILLED AHI TUNA SANDWICH **$21**
Grilled AHI Tuna, Pesto Aioli, Arugula,Tomatoes, Onion . Served On our 48 Hour Fermented Foccacia.

ADD ONS: EGG $3 / AVOCADO $4
SCOOP OF TUNA $5 / SALMON FILLET $16
GRILLED AHI TUNA $16

SALADS

OUR CAESAR SALAD **$20**
Romaine Lettuce, Sourdough Croutons, Parmesan Cheese, Crispy Curled Yams, Anchovy Dressing.
Add Honey Mustard Salmon $16

ROASTED BEET SALAD ★V **$22**
Arugula Leaves, Roasted Beets In A Balsamic. Reduction, Grapefruit, Slivered Almonds, Dried Cherries, Feta (Sheep) Cheese, Dressed In Our Honey Mustard Vinaigrette.

TUNA SALAD **$22**
Mixed greens, cucumbers, julianne carrots & beets, cherry tomatoes, topped with our house made Tuna salad with fresh mint, olive oil & lemon.

BELLA'S SALAD ★V **$22**
A Mix Of Kale, Julienned Carrots & Beets, Cucumbers, Topped With Roasted Yams & Zucchini, Pumpkin Seeds And Feta Cheese. Drizzled With Our Honey Mustard Vinaigrette.

GRILLED AHI TUNA SALAD **$32**
Grilled Ahi Tuna (Medium Rare), Served On A Bed Of Arugula, Roasted Tomatoes, Radishes, Cucumbers, Avocado, Fresh Mint , with our honey mustard Vinaigrette.

MAINS

PESTO SALMON **$32**
Roasted Salmon Fillet From The Wood-Fire Oven With Basil Pesto, Cherry Tomatoes & Purple Onions.
Served With A Side Of Roasted Vegetables.

SALMON LAFFA **$26**
Salmon Chunks Served On Flat Bread From Our Wood-Fire Oven, Arugula, roasted Tomatoes Dressed in Tahini & Spicy Cilantro Aioli.

CRISPY COD SANDWHICH
$25
COD Fillets Fried In Our Sourdough breadcrumbs served in our 48 hour fermented focaccia, Ceasar dressing, arugula, roamtoe, onion, pickles, & spicy cilantro aioli.

ADD ONS:
PESTO AIOLI $1.50/ SPICY CILANTRO $1.50
BASIL PESTO $2 / TAHINI $1.5

FROM THE WOOD-FIRE OVEN

THE SABICH ★V $22
Roasted Eggplant, Sunny Side Up (Runny), Roasted Yams, Pickles, Arugula Leaves, Alfalfa Sprouts All In Our 48-hr Focaccia. Dressed In Tahini

BREAKFAST FROM THE WOOD-FIRE★V $22
Sunny Side Up Eggs, Fresh Leaves, Avocado, Roasted Zucchini & Yams, Served On Flatbread With Sundried Tomato & Olive Tapenade.

GOAT CHEESE FOCACCIA ★V $25
Pesto, Roasted Tomatoes, Goat Cheese, Mozzarella, Arugula Leaves & Olive Oil.

FIRE-ROASTED VEG. FOCACCIA [V] $22
Roasted Eggplant, Zucchini, Topped With Pesto Aioli, Tahini & Arugula.

LABNEH & ROASTED BEETS ★V $20
Sour Labneh Soft Cheese, Beets From Our Wood-Fire Oven, Olive Oil, Black Pepper & Balsamic Reduction. Served With Sourdough Bread

ROASTED VEGETABLES PLATE [V] $20
Zucchini, Eggplant, Yams & Tomatoes Or Seasonal Vegtable. Served With Tahini & Sourdough Flat Bread From The Wood-Fire Oven

FIRE-ROASTED EGGPLANT [V] $20
Fire Roasted Eggplant Served With Tahini, Spicy Cilantro, Olive Oil & Fermented Focaccia Bread.

BELLA'S BREAD + BUTTER ★V $16
48-hr Fermented Focaccia Bread Baked In Our Wood-Fire Oven. Served With Pesto, Butter, Sundried Tomatoes, Olive Tapenade & Tahini

SOURDOUGH PIZZA

MARGARITA PIZZA ★V $22
Tomato Sauce, Fresh Mozzarella & Basil

MUSHROOM PIZZA ★V $25
Tomato Sauce, Fresh Mozzarella, Mushroom. (Portobello, Champagne) & Arugula Leaves.

FIRE ROASTED PIZZA ★V $25
Tomato Sauce, Fresh Mozzarella, Roasted Eggplant, Zucchini & Arugula Leaves.

PESTO PIZZA ★V $25
Pesto Sauce, Shredded Mozzarella & Roasted Tomatoes

BELLAS + BREAD + BUTTER
7212 MELROSE AVE.

★V VEGETARIAN
[V] VEGAN

ADD ONS: EGG $3 / AVOCADO $4 / SCOOP OF TUNA $5 / BASIL PESTO $2
HONEY MUSTARD SALMON $16 / GRILLED AHI TUNA $16