

REEM'S CALIFORNIA

TRADITIONAL ARAB STREET FOOD
MADE WITH CALIFORNIA LOVE



BAKERY HOURS

TUESDAY-FRIDAY 7AM-3PM

SATURDAY 9AM-3PM

MANA'EESH

10" oven-baked flatbreads

ZA'ATAR MAN'OUSHE (VG)

Topped with olive oil and za'atar- wild thyme, sumac and sesame seeds

\$5

CHEESE MAN'OUSHE (V)

Topped with Akkawi, Arabic salty brined

\$6

ADD SOME CALI LOVE

VEG MIX Tomatoes, Cucumber & Mint | +\$3

SUJUK spicy beef sausage | +\$3

BASTURMA BACON beef pastrami | +\$3

LABNEH Thick tangy yogurt | +\$2

AKKAWI Arabic salty brined cheese | +\$2

FARM FRESH EGG Nice and runny | +\$2

AVOCADO California's finest | +\$2

SPECIALTY PASTRIES

Traditional Arabic bread pastries

LAHM-BI-AJEEN

10" Thin crispy ground beef flatbreads with lemon & yogurt.

\$6

KHOBZ SIM SIM

Airy sesame coated bread pouches
W/ ZA'ATAR-SPICED CREAM CHEESE | +\$2

\$3

MU'AJINAAT

Handheld bread turnovers

SPINACH & ONION | \$3

AKKAWI & NIGELLA | \$4

LAMB, POMEGRANATE & PINE NUT | \$5

\$3-5

ARABIC SWEETS

Traditional sweets from the Arab world

SFOOF

Turmeric Orange Tea Cakes

\$3

GHRAYBE

Orange Blossom Shortbread

HALF DOZEN | \$6

\$1.50

BAKLAWA

Phyllo, walnuts, rose water & orange blossom

\$3

MAHALABIYA (GF)

Rose water and orange blossom

\$5

BEVERAGES

Coffee, tea, and refreshments

DRINKS TO KEEP YOU WOKE

ESPRESSO | \$2

AMERICANO | \$2.50

LATTE | \$4

CAPPUCCINO | \$3.50

FRENCH PRESS COFFEE | \$3

ICED CARDAMOM COFFEE | \$3

BLACK MINT TEA | \$2

HOUSE-MADE LIBATIONS

DAMASCUS LEMONADE | \$3

HIBISCUS ROSE COOLER | \$3

V- VEGETARIAN

VG- VEGAN

GF- GLUTEN FREE

BREAKFAST

Fun takes on classics. Served till 11:30AM

GOLDEN STATE (V)

Flatbread topped with scrambled eggs, red pepper tomato sauce, goat cheese, parsley and tomatoes.

W/ SUJUK OR BASTURMA BACON | +\$3

\$8

SHAKSHUKA (V) IN HOUSE ONLY

Eggs poached in red pepper tomato sauce, goat cheese & parsley. Served with fresh-baked pita

\$12

LABNEH PARFAIT (GF)

Thick tangy yogurt, orange blossom honey, & house-made za'atar granola

\$6

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WWW.REEMSCALIFORNIA.COM
3301 E. 12TH ST. SUITE 133
(510) 852-9390

ASK US ABOUT CATERING!

LUNCH

Served starting at 11:30AM

OFF THE SAJ

Signature flatbread wraps served with a side of spiced olives & house-made pickles

MLM

Mozzarella, sujuk, arugula & cherry tomatoes

\$11

PALI CALI

Sumac-braised chicken, caramelized onion puree & arugula

\$13

DRAYMOND GREEN (V)

SEASONAL

Mozzarella, roasted asparagus, sumac onions, goat cheese, parsley, & lemon garlic vinaigrette

\$11

ADD SOME CALI LOVE

AVOCADO | +\$2

AKKAWI CHEESE | +\$2

LABNEH | +\$2

MEZZE

Shared plates

DIPS

Served with spiced olives, house-made pickles, & fresh baked pita. Serves 2-3 people.

BABA GHANOUJ (VG, GF)

Smoked eggplant tahini puree

LABNEH (V, GF)

Thick tangy yogurt

MUHAMMARA (VG)

Roasted red pepper & walnut dip.

BEET HUMMUS (VG, GF)

Beet tahini puree

\$7

ADDITIONAL PITA | +\$1

MEZZE COMBO

Can't choose? Enjoy a sampler plate of all 4 dips!

\$12

FATTOUSH SALAD (VG)

Arugula, cherry tomatoes, cucumbers, radishes, red onions & herbs with pomegranate vinaigrette & fried pita

\$6

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