TŌRA

COFFEE & MATCHA

FOOD MENU

Review

Instagram

OPENING HOURS

8:00AM to 11:00 PM

BREAKFAST TO GET YOU STARTED

PANCAKE

GLUTEN FREE PANCAKE — 430
TORA SIGNATURE PANCAKE MADE WITH LOTUS FLOUR, BERRIES CHEESE CREAM,
EXOTIC FRESH FRUITS, & CARAMELIZED MAPLE SAUCE

CHOCOLATE GANACHE PANCAKE — 430
GOLDEN BROWN PANCAKE, BELGIAN CHOCOLATE GANACHE & FRESH FRUITS

ARTISANAL WAFFLE'S

TIRAMISU WAFFLE — 450
SOFT, FLUFFY AND DELICIOUS BUTTERMILK & CREAM CHEESE WAFFLE,
TIRAMISU FROSTING & FRESH FRUITS

MATCHA & FLAXSEEDS WAFFLE — 450
MATCHA TEA & FLAXSEEDS WAFFLE, POACHED EGG, GRILLED MOCK MEAT SAUSAGE,
HASH BROWN POTATO & HOLLANDAISE SAUCE

BAGELS

HONEY MASCARPONE & FRESH POMEGRANATE — 350
BUTTER TOASTED BAGEL, HONEY MASCARPONE CREAM,
FRESH POMEGRANATE

BLUEBERRY & NUTELLA CHEESE — 350
BUTTER TOASTED BAGEL, BLUEBERRY CREAM CHEESE & NUTELLA

SCRAMBLED EGG & AVOCADO — 350
BUTTER TOASTED BAGEL, CREAMY SCRAMBLED EGG ,
CARAMELIZED TOMATO & SLICED AVOCADO

AKURI

TOFU AKURI (V) — 380
CREAMY COCONUT TOFU SCRAMBLED, BLEND OF SPICES, CHIA EGGS, GREEN CHILLI,
TOPPED WITH ROASTED CASHEW, SOUR DOUGH BREAD TOAST

EGG AKURI — 380
CREAMY EGG SCRAMBLED, BLEND OF SPICES, GREEN CHILLI,
CORIANDER, SOUR DOUGH BREAD TOAST

FRENCH TOAST

CARAMEL CRUNCH FRENCH TOAST — 380
BRIOCHE LOAF, TOFFEE SAUCE & WHIPPED MASCARPONE BERRY CREAM

BLUEBERRY CHEESE CREAM FRENCH TOAST — 380
BRIOCHE LOAF, BLUEBERRY FROSTING & FRESH BLUEBERRIES

BISCOFF & CHOCOLATE GANACHE FRENCH TOAST — 380
CRUNCHY BRIOCHE LOAF, BISCOFF PUREE & CHOCOLATE GANACHE

NOURISH BREAKFAST BOWLS

THE ACAI PROTEIN BOWL — 400
CREAMY ALMOND, BANANA & ACAI PUREE, STEAMED QUINOA,
ROASTED CASHEW NUTS & FRESH FRUITS

BREAKFAST GRANOLA — 400
NUTTY GRANOLA, AVOCADO, SEA BUCKTHORN BANANA PUREE,
DATES & ALMONDS, FRESH FRUITS

AVOCADO & SWEET POTATO — 400
SUMAC SPICED SWEET POTATO & AVOCADO,
GARLICKY TAHINI TZATZIKI, FRESH FRUITS & TOASTED PITA

MAKE YOUR EGG PREPERATION

FARM FRESH BROWN EGGS WITH YOUR CHOICE:

SUNNY SIDE UP — 350

FRIED EGG — 350

FRENCH OMLETTE — 350

SCRAMBLED EGG — 350

INDIAN MASALA OMLETTE — 350

CHEESE OMLETTE — 350

HOUSE SPECIAL

CLASSIC CROISSANT CAPPUCCINO PUDDING 350
TORA SIGNATURE CAPPUCCINO BUTTER PUDDING, BURNT BUTTER CREAM

ELEVATED AVOCADO & EGG TOAST 470
TOASTED CROSSIANT TOPPED WITH SMASHED AVOCADO, TENDER ASPARAGUS,
AND A PERFECTLY COOKED FRIED EGG OR BURRATA

MUSHROOM & CHEESE RAGU 400
CREAMY TRUFFLE OIL FLOURED MUSHROOM RAGU ON TOASTED BRIOCHE, HASH BROWN

TURKISH EGGS 400
POACHED OR FRIED EGGS SERVED OVER GARLICKY TAHINI YOGURT,
AVOCADO SMASH, SOUR DOUGH BREAD TOAST

SUPER OMELETTE 400
MATCHA, SEAWEED AND SPINACH OMELETTE, SLICED AVOCADO, ROCKET,
COMPOTE DATES, ALMONDS, SILKY HUMMUS & WARM PITA

SHAKSHUKA 370
POACHED EGGS SIMMERED IN A SPICED TOMATO AND PEPPER SAUCE,
GOAT CHEESE & PARMESAN ON TOP, SERVED HOT WITH CRUSTY BREAD—RICH AND COMFORTING

All DAY DINE-IN

SHARING BREAD BASKET 400
(ALL DIPS WILL SERVED WITH PITA, LAVASH, FOCACCIA)

CHOICE OF DIP :

HUMMUS CARAMELIZED OLIVES & DATES

BASIL PESTO BUTTER

GOCHUJANG ROASTED PEANUT

AVOCADO, CHIA EGGS & TRUFFLE MASCARPONE

SALAD

CLASSIC CAESAR 390
CAESAR DRESSING, ROMAINE, CELERY, BABY TOMATOES,
LONG BEANS, PARMESAN SHAVINGS

CHARRED PINEAPPLE & TOASTED FOCCACIA 390
JERK SPICED WARMED CHARRED PINEAPPLE,
BURRATA, TOASTED FOCCACIA & HERB OIL

FATTOUSH SALAD 390
CRUNCHY VEGETABLES, FRESH HERBS, COATED IN A SUMAC
LEMON VINAIGRETTE, CRISPY PITA

GREEK SALAD 390
OUR CHEFS MADE THIS TRADITIONAL GREEK SALAD WITH TWIST OF
QUINOA, ENGLISH VEGETABLES, OLIVES, AND FETA CHEESE

SANDWICH

TERIYAKI TOFU & CHEESE  430
TOASTED FOCCACIA, GRILLED TOFU TERIYAKI WITH BELL PEPPERS,
CARAMELIZED ONION, CHILI MAYO

BBQ MUSHROOM & CORN 430
SOUR DOUGH BREAD, BBQ MUSHROOM & CORN HASH,
GARLIC MAYO, YELLOW CHEDDAR

AVO EGG  470
TOASTED BAGEL, FRIED EGGS, AVOCADO,
SUN-DRIED TOMATOES AND PESTO

ARABIC MOCK MEAT TWIST 470
PANUOZZO BREAD, SPICED MOCK MEAT,
ARABIC PICKLED, HUMMUS AND GARLIC MAYO

TORA SPECIAL CLUB SANDWICH  470
BRIOCHE LOAF, FRIED EGG, MOCK MEAT & ARABIC PICKLE, GARLIC MAYO

EXPERIMENTAL TOAST...

BASIL BUTTER & GRILLED MUSHROOM 350
FOCCACIA, AVOCADO SMASH, GRILLED MUSHROOM,
PICKLE VEGETABLES & CREAM CHEESE

MEDITERRANEAN ROASTED VEGGIE 350
SOUR DOUGH, OVEN-ROASTED PEPPERS, COURGETTES,
CARAMELIZED ONION, SUNDRIED TOMATOES, OLIVES & FETA

ITALIAN TOAST 380
FRESHLY BAKED GARLIC BREAD, ARUGULA, CHERRY TOMATO,
BURRATA, MOCK MEAT, PESTO AND BALSAMIC REDUCTION

TORA TOAST 380
FOCCACIA, CREAMY HUMMUS, ZAATAR SPICED MOCK MEAT,
FETA CHEESE, ARABIC PICKLED & ARUGULA

WRAPPED & ROLLED

PERI PERI COTTAGE CHEESE 400
PERI PERI SPICED PAN GRILLED COTTAGE CHEESE, PICKLES & LETTUCE

FALAFEL WARP 380
CRUNCHY FALAFEL, CREAMY HUMMUS, GARLIC MAYO AND ARABIC PICKLE

BBQ MOCK MEAT 400
BBQ MOCK MEAT, FRESH ONION, GOCHUJANG MAYO

TOFU & CHEESE BURRITOS 380
TORTILLA, AMERICAN CORN, GRILLED TOFU & PEPPERS, SPICY CHEESE SAUCE

POTATOES BEFORE GUYS

TORA TRUFFLE FRIES 390
PERI PERI DUSTED CRISPY FRIES, TRUFFLE OIL, PARMESAN FONDUE

PERI PERI FRIES 350
LONG FRIES DUSTED WITH PERI PERI

CHEESE LOADED BAKED FRIES 390
FRIES TOPPED WITH MELTED MOZZARELLA & CHEESE CREAM

ZAATAR SPICED POTATO WEDGES 350
CRISPY GOLDEN POTATO SLICES TOSSED IN
EARTHY MIDDLE EASTERN HERBS AND SPICE BLEND

FRESH DOUGH PIZZA (12 Inches)

ADD BURRATA ON ANY PIZZA 200

CLASSIC MARGHERITA 600
SAN MARZANO SAUCE WITH FRESH MOZZARELLA, BASIL & BASIL OIL

MARINARA BASIL 580
CLASSIC NO-CHEESE PIZZA WITH SAN MARZANO SAUCE, BASIL & BASIL OIL

GREEK INFLUENCE 630
FRESH ARUGULA LEAVES WITH SUNDRIED TOMATOES, CONFIT GARLIC, AND FETA CHEESE

SPICY EXOTIC GARDEN 650
MARINARA WITH BELL PEPPERS, BROCCOLI, ZUCCHINI, ONION, FRESH MOZZARELLA & OLIVES

BURRATA PESTO 630
BURRATA, OLIVES, SAN MARZANO SAUCE, PESTO, MOZZARELLA & PARMESAN

QUATTRO FORMAGGI 650
MARINARA WITH PARMESAN, BUFFALO MOZZARELLA, RICOTTA & SMOKED CHEESE

MOCK MEAT & CHEESE 670
ZAATAR SPICED MOCK MEAT, ARUGULA AND FRESH MOZZARELLA

SWEET PISTACHIO MOUSSE PIZZA 650
TORA SIGNATURE PISTACHIO MOUSSE,BURRATA, DARK CHOCOLATE & NUTELLA

PASTAS & RISOTTO

ADD-ON : VEGGIES/ MOCK MEAT - 150

AGLIO OLIO 570
SPAGHETTI, INFUSED WITH GARLIC & OLIVE OIL,
CHILLI FLAKES & PARSLEY, CLASSIC AND LIGHT

ARRABIATA 510
PENNE PASTA, SPICY ITALIAN TOMATO REDUCTION WITH FRESH BASIL

ALFREDO 510
FETTUCCINE , SILKY PARMESAN CREAM WITH SLOW SAUTEED GARLIC

ROSATELLA 510
PENNE PASTA, CREAMY TOMATO REDUCTION FINISHED WITH HERBS & PARMESAN CHEESE CREAM

TRUFFLE MAC SPAG BOWL 510
TRUFFLE FLAVORED BAKED CHEESE SPAGHETTI

BASIL SUNDRIED PESTO 520
PENNE, HAND-CRAFTED BASIL PESTO, SUN-DRIED TOMATOES & AGED PARMESAN

CAPPELLETTI 550
STUFFED PASTA WITH SPINACH AND CHEESE, MOREL VODKA CHEESE CREAM

MUSHROOM MEDLEY PENNE 510
PENNE PASTA WITH VARIETY OF MUSHROOM, TRUFFLE & CHEESE CREAM

MOCK MEAT BALL SPAGHETTI 550
MARINARA SPAGHETTI, MOCK MEAT BALL & PARMESAN

RISOTTO TRUFFLE AL FUNGI 520
ARBORIO RICE COOKED WITH SHIMEJI, PORCINI DECOCTION, TRUFFLE OIL & PARMESAN CHEESE

RISOTTO PRIMAVERA 520
ARBORIO RICE, ASPARAGUS, EDAMAME & SPINACH, ROASTED WALNUT DUST

PESTO RISOTTO 520
ARBORIO RICE, HAND-CRAFTED BASIL PESTO & AGED PARMESAN

SOUL BOWLS

UMAMI BOWL 570
STICKY RICE, EDAMAME, SHIMEJI & MUSHROOM, SWEET &
SAVORY GOCHUJANG BROTH, TOFU AND ROASTED PEANUT

UDON GREEN BOWL 570
WOK TOSSED ASIAN VALLEY GREENS, UDON NOODLES AND
SPECIAL TOUCH OF ASIAN SPICES

BAKED TAX MAX BOWL 570
MEXICAN RICE, TOMATO REFRIED BEANS, AVOCADO SALSA AND CHEESE CREAM SAUCE

TERIYAKI TOFU 590
PAN FRIED GLOSSY, SWEET-AND-SAVORY SOYA GLAZED TOFU SKEWER,
JASMINE RICE, TERIYAKI SAUCE

THAI RED /GREEN CURRY 620
ASIAN VALLEY VEGETABLES, COCONUT AND THAI SPICED CURRY WITH JASMINE RICE

THE CHEFS SELECTION

FALAFEL MEZZE 530
CRISP FALAFEL ON A SILKY HUMMUS, TAHINII TZATZIKI,
ROASTED PICKLED BEETROOT, OLIVES & WARM PITA

CHEESE LOADED NACHOS 400
CRUNCHY NACHOS, PINEAPPLE AVOCADO SALSA, SOUR CREAM & CHEESE

FRIED PINEAPPLE PERI PERI 450
TAPIOCA COATED CRUNCHY FRIED PINEAPPLE, PERI PERI DUST & CHEESE FONDUE

RENKON CHIPS 450
CRISPY LOTUS ROOT GLAZED WITH CHILLI AND HONEY, LEMON GRASS FLAVORED

TRUFFLE ARANCINI 450
RICE BALLS MADE WITH TRUFFLE AND PARMESAN, BUTTERED ASPARAGUS, MARINARA SAUCE

EXOTIC VEGE POT PIE 400
CHEESY CORN & SPINACH, BAKED WITH CHEESE & CROISSANT CRUST

ONE SPOON OF SUGAR

CRUNCHY CARAMELIZED CROISSANT 280
CRUNCHY SUGAR CRUSTED CROISSANT, VANILLA ICE-CREAM,
HOT CHOCOLATE FUDGE

SPICY DANISH PIZZA 280
CARAMELIZED PINEAPPLE, ROSEMARY AND ITALIAN SPICES

GOOEY CUP BROWNIE  280
BAKED GOODY NUTTY BROWNIE, CREAM FROSTING

MATCHA BISCOFF TIRAMISU   300
CLASSIC ITALIAN DESSERT, VELVETY RICHNESS OF ESPRESSO INFUSED BELGIAN
LOTUS BISCOFF & MASCARPONE CREAM

CLASSIC CREME BRULEE 300
AVOCADO AND BANANA, CHIA EGGS, CARAMEL CRUNCH