

of our beef bone broth. Full of collagen and helps maintain a

lomato

made tomato soup. Guaranteed to warm your soul | 8



Traclitional **BREAKFAST**

toast, and choice of bacon, sausage, honey ham, peameal or

Thick candied bacon, herbed garlic aioli, sliced tomatoes, mixed leaf blend and gouda cheese on

Add crispy chicken | 5

Breaklast

Cheddar scrambled eggs, thick wrapped in a tortilla. Served with

Chicken &

Herb seasoned crispy chicken and Belgian waffes. Served with buffalo and honey mustard sauce | 22

SHAKSHUKA

Three eggs poached in a herbed

- Add beef | 3

LABNEH SHAK

Three eggs poached in a herbed tomato sauce. Topped with haloumi and labneh and served in a cast

Classic

Sourdough toast topped with smashed avocado, house made everything bagel seasoning, and two fried eggs | 17

Tuscan

Avocado, poached eggs, grilled roma tomatoes, crumbled feta, crispy bacon, basil pesto, and balsamic reduction on sourdough | 22

Rustic

Avocado, poached eggs, and a creamy herb-mushroom mix on sourdough, topped with crispy leeks, basil pesto, and balsamic glaze | 23

Florentine

Avocado, poached eggs, sautéed spinach, parmesan, ricotta and grilled herbed tomatoes served on sourdough | 22

Two perfectly poached eggs on fresh English muffins with silky, chef-made hollandaise. Choose shaved apple salad for brightness or our crispy Beni potatoes for comfort.

Traditional

Traditional eggs benedict with peameal bacon. Inspired by Lemuel Benedict | 21

Braised Beef and Mushroom

Tender braised beef, fried onions, and mushrooms | 23

Pork Belly

Confit pork belly with a tangy herb sauce | 22

Smoked Salmon

Smoked salmon, whipped avocado ricotta, pickled red onion, and capers. Garnished with dill | 23

Potato Bacon

Perfectly fried potato cake accompanied with bacon and sour cream | 22

All the Veggies

Sautéed zucchini, peppers and mushrooms | 20

Truffle Mushroom Beni

Avocado, a medley of mushrooms, and a drizzle of truffle oil | 22

3 Cheese

A freshly made omelette with cheddar, swiss and ricotta cheese | 19

Western

Loaded with honey ham, peppers, onions and cheddar cheese. OG Goodness! | 19

Truffle Mushroom

Swiss cheese with sautéed mushrooms, garlic and onions with white truffle oil | 20

Fruit

Coconut infused Greek yogurt, homemade granola and seasonal fruit | 16

Porridge

Freshly made porridge. Ask your server what flavour we have this week | 15

Buttermilk

Fluffy pancakes served with compound butter | 16

Blueberry PANCAKES

Fluffy blueberry pancakes served with compound butter, blueberry compote, granola and maple mascarpone | 19

Biscoff Banana PANCAKES

Fluffy pancakes, infused with mashed banana and brown sugar. Layered with Biscoff spread. Topped with caramelized bananas | 21

Beni French Toast



FRENCH TOAST

Crème brûlée, drunken strawberries, fruit compote and a white chocolate whipped mascarpone | 20

Strawserry Pistacchio French Toast

French toast with Nutella, strawberry compote and a pistachio cream | 22

Berry Blast WAFFLES

Our Belgian-style waffles with a berry compote and whipped cream | 19



Beni Burger

Beef patty, cheddar cheese, bacon, fried egg, and hollandaise sauce - 22

Truffle Mushroom

Beef patty, swiss cheese, sautéed mushrooms and truffle mayo - 23

The Hangover

Beef patty, caramalized onions, gouda, tangy burger sauce - 22

Dill & Potato BACON SALAD

Beni potatoes, red onions, fried bacon, shaved cheddar and gouda cheese. Mixed with a dill and mayo sauce

• Individual | 9 • For the table | 16

Green Goddless

A variety of mixed leaves, avocado, cucumber, quinoa, edamame, sprouts, pumpkin seeds, and pickled red onion. Smothered in green goddess dressing | 19

• Add egg | 3 • Add crispy chicken | 4

Mediterranean S COUS BOWL

Cous cous mixed with sautéed red peppers and onions, orange segments, cherry tomatoes and cucumbers. Topped with crumbled feta and dressed with a citrus vinaigrette | 18

◆ Add egg | 3◆ Add crispy chicken | 4

Crispy Chicken

Crispy buttermilk fried chicken thighs with sweet and tangy burger Served with Beni potatoes, soup, or

Bullalo Chicken SANDWICH

Crispy buttermilk fried chicken and topped with our coleslaw.

Chicken Parm SANDWICH

Crunchy chicken cutlet, shaved parm and basil. Served Beni potatoes, soup, or shaved





Classic

Havarti, gouda and cheddar cheese on sourdough. Served with Beni potatoes, soup, or shaved apple salad | 20

Braised Beef

Braised beef with cheddar, gouda and havarti cheese on sourdough - 23

French Onion

Caramelized onion, havarti, swiss and cheddar cheese on sourdough. Served with a side of beef au jus - 21

ONKANCEMENTS

Bacon (3 slices)	6
Peameal Bacon	6
Sausage (3 links)	5
Pork belly (2 pieces)	6
l Egg	3
Waffle	6
Sourdough toast	5
Pancake	5
Potatoes	4
French Toast	6
I/2 Avocado	3
Side Porridge	8
Side Chicken	5



Many of our guests choose to start their Beni experience with a treat from our in house bakery! Treat yourself to a freshly made croissant, cinnamon bun or one of Anna-Laura's specialty donuts! Ask your server for today's selection.

Devour it yourself or share it with the table as an appetizer!





Smoked Salmon

Avocado ricotta, smoked salmon, red onions, capers, dill, and spinach. Served on sourdough with Beni potatoes, soup, or shaved apple salad | 22

Tuna

Flaked tuna mixed with a herbed caper and gherkin aioli on sourdough. Melted with variety of cheeses. Served with Beni potatoes, soup, or shaved apple salad | 22

Monte

Peameal bacon and swiss cheese, between two pieces of our french toast, lightly dusted with icing sugar. Served with Beni potatoes, soup, or shaved apple salad | 21

RILLED CHEES