



MASUDA'S
CAFE

Menu

Breakfast ~ Lunch ~ Desserts

DESSERTS

KHATAYEE	\$3
NAMAKI	\$3
DULCE DE LECHE BUTTER COOKIES	\$3
PISTACHIO SHORTBREAD	\$3
CAMEL EYES (THREE PIECES)	\$3
ROHT	\$3.50
CROISSANT	\$4
ROULETTE	\$5
BROWNIE	\$4
BUTTER TART	\$4
CARROT CAKE SLICE	\$5
BANANA BREAD SLICE	\$5
LUXURY DATES (SINGLE)	\$2.50
<i>Dipped in Belgium chocolate and stuffed with pistachios, almonds, walnuts, peanuts, cashews, or pecans.</i>	

SMOOTHIES & MILKSHAKES

MANGO SMOOTHIE	\$7
<i>A refreshing and creamy smoothie made with ripe mangoes.</i>	
PALAWAN (WRESTLER) SMOOTHIE	\$9
<i>A nutritious and filling smoothie with bananas, dates, and walnuts for a naturally sweet and energizing drink.</i>	
PISTACHIO MILKSHAKE	\$8
<i>A rich and creamy milkshake blended with pistachios, cardamom, and honey.</i>	

COFFEE

Made using beans from Rao's Coffee Roasting Co.

GOURMET BREWED COFFEE \$3.50

Comes with complimentary refills.

ESPRESSO SINGLE \$3

DOUBLE \$3.50

Coffee prepared in its purest form.

CAPPUCINO \$5.50

Espresso with equal parts steamed milk and foam.

MATCHA TEA LATTE \$6.50

Premium matcha blended with steamed milk.

CAFFE LATTE \$6

Espresso with steamed milk and a touch of foam.

PISTACHIO AND CARDAMOM LATTE \$6.50

A creamy latte infused with pistachio and cardamom.

CAFFE AMERICANO \$5.50

Espresso diluted with hot water.

COLD BREW COFFEE \$4.50

Smooth, slow-steeped coffee served over ice.

HOT CHOCOLATE \$4

Rich cocoa blended with steamed milk.

CHAI & TEAS

SHEER CHAI \$5.50

Afghan tea made with milk, black tea, and hint of cardamom.

KASHMIRI CHAI \$5.50

A rich, creamy pink tea brewed with green tea leaves, spices, finished with milk, and a hint of sweetness.

GOLDEN CHAI \$5.50

Boiled milk infused with turmeric, ginger, and assorted spices.

SAFFRON TEA \$4.50

A luxurious tea infused with the golden threads of saffron.

SELECTION OF ASSORTED TEAS \$4

STARTERS

STUFFED FLATBREAD/

BOO-LAH-NEE ^{VEG} \$8

Afghan flatbread stuffed with spiced potatoes, green onions, and fresh herbs, pan fried to a crispy golden brown. Served with yogurt sauce.

AVOCADO TOAST ^{VEG} \$9

Freshly toasted bread topped with creamy avocado spread, cherry tomatoes, and a sprinkle of chili flakes.

CRISPY SPICED BEEF PATTIES/

CHUP-LEE KAH-BOB \$12

Spiced ground beef patties, infused with aromatic herbs and spices, fried to perfection. Served with a yogurt chutney dip.

SOUTH ASIAN SAMPLER TRIO \$16

A selection of Boulani, Chapli Kabob, and Chaka (Afghan yogurt). Perfect for trying and sharing.

HANDHELDS

MORNING BAGEL SANDWICH \$12

A toasted bagel layered with fresh tomato, a spiced beef patty, and a perfectly fried egg.

FARMHOUSE EGG WRAP ^{VEG} \$12

A warm, soft tortilla filled with mixed greens, fresh tomato, a perfectly fried egg, and crispy home fries. Topped with a zesty, spicy sauce.

CROISSANT BREAKFAST

SANDWICH ^{VEG} \$12

A buttery, flaky croissant filled with fresh sliced tomato, crisp cucumber, creamy avocado, and a perfectly fried egg.

**These items are cooked to order and may be served raw or undercooked. Consuming raw or undercooked meats, poultry, or eggs may increase your risk of foodborne illness.*

VEG = Vegetarian

V = Vegan

SAVORY MAINS

CLASSIC NORTH AMERICAN * \$15

Two large eggs cooked any way, served with turkey bacon, masala home fries, and two slices of toast.

SPICY TOMATO POACHED EGGS/ TOHKHM BAN-JAHN ROO-MEE * VEG \$15

Two large eggs poached in a savory blend of fresh tomatoes, green onions, and chilies, served with two slices of toast.

STUFFED EGG KABOB/ NAR-GISS KUH-BOB \$18

A boiled egg coated in a spiced mince beef mixture, fried to perfection. Served with masala home fries, mixed salad, and two slices of toast.

ROYAL CHICKEN BREAKFAST \$20

A tender chicken kabob paired with two fried eggs, masala home fries, a fresh mixed salad, and two slices of toast.

CHICKEN SALATA \$16

Fresh mixed greens hand-tossed with tomatoes, cucumbers, red onions, cilantro, and tender chicken kabob, finished with a bright lemon and mint vinaigrette.

SWEET MAINS

COUNTY FRIED DOUGH/ PUH-RAH-THA^v \$12

A warm, flaky fried dough topped with cinnamon sugar, or honey and almond, or Nutella and banana.

CLASSIC STACKED PANCAKES^{VEG} \$14

Three fluffy vanilla buttermilk pancakes, served with maple syrup and a light dusting of powdered sugar.

CARDAMOM AND SAFFRON FRENCH TOAST^{VEG} \$16

Golden French toast infused with aromatic cardamom and delicate saffron, served with fresh berries, and a touch of honey.

DATE AND WALNUT PANCAKES^{VEG} \$16

Fluffy pancakes featuring rich dates and toasted walnuts, topped with maple syrup and a dusting of cinnamon.

EXTRA SIDES

ONE LARGE EGG (ANY STYLE) *	\$2
MASALA HOME FRIES	\$6
TOAST (TWO PIECES)	\$3
CHICKEN KABOB (ONE SKEWER)	\$6
SEASONAL MIXED FRUIT	\$6
TURKEY BACON (TWO PIECES)	\$4