

BEVERAGES WITH CAFFEINE

Karma coffee 3 / 3.50 / iced 3.75
Espresso 3
Americano 3.25
Cappuccino 4.25
Latte hot or iced 4.75
sesame caramel, halva, vanilla, mocha 5.50
Turkish coffee 3.25 / turk au lait 4.25
Turkish tea 4.50
House-made chai 4.75 / iced chai 5.75 / pint 10
Sofra's cocoa-rose tea 3.25
English breakfast tea 3.25
Blue-flower earl grey tea 3.25
Golden green tea 3.25

HOT BEVERAGES WITHOUT CAFFEINE

Golden turmeric tea latte vanilla syrup 4.75 / iced 5.50
Mediterranean mint tea 3.25
Turkish apple tea 3.25

HOUSE MADE ICED DRINKS

(add \$1 for beverages without ice)

Lada's iced tea herbal tea, orange, apricot
5 / quart 18
Red-dragon iced tea green tea, sour cherry
6.50 / quart 26
Orange-blossom lemonade 6 / quart 26
Cold brew black tea 3.50 / quart 12

BOTTLED DRINKS

Box water 3.50
Natalie's orange juice 3
Ruby Hibiscus Water sparkling 3 / still 4
Spindrift seltzer 2.50

GLOSSARY

Baklava – layered phyllo pastry, baked until crisp, soaked in syrup; **Barberry** – a tiny red berry that is tart like a cranberry; **Basturma** – dry-cured beef with fenugreek & chiles; **Bostock** – twice baked brioche with frangipane; **Cocoa nib** – bits of raw or roasted cacao beans; **Crick-crack** – buttery crackers with sesame and nigella seeds; **Dukkah** – Egyptian-style spice blend with nuts and seeds; **Earthquake** – double chocolate cookie; **Finger bread** – dimpled bread, baked with oil; **Gozleme** – Turkish-style stuffed flatbread; **Grano** – whole durum wheat berry; **Halloumi cheese** – a cypriot brined-cheese made from sheep's milk; **Harissa** – North African chile paste with spices; **Imam bayaldi** – roasted eggplant filled with summer vegetables; **Kofte** – bulgur based dumpling or meatball; **Künefe** – sweet cheese sandwiched with shredded phyllo-like pastry, soaked in syrup; **Labne** – yogurt cheese or strained yogurt; **Ma'amoul** – stuffed shortbread cookie; **Mana'eesh** – flatbread similar to focaccia; **Mastic** – a sweet spice made from mastic-tree resin; **Maureo** – maura's version of an oreo; **Meyer lemon** – a cross between a lemon and mandarin orange; **Meze** – small plates that are perfect to share, similar to tapas; **Milk jam** – caramelized milk or milk caramel; **Mint sizzle** – dried spearmint in warm olive oil; **Moussaka** – a Greek style, ground-lamb pie with eggplant; **Poğaç** – Turkish-style stuffed bread; **Revani** – syrup soaked cake made with semolina; **Sharbat** – a fresh-fruit or flower-petal drink; **Shawarma** – roasted or grilled meat served in pita; **Simit** – a sesame ring-shaped bread brushed with grape molasses; **Skordalia** – a Greek style garlic sauce made with nuts or potato; **Spanakopita** – spinach-filled pie; **Spoon sweets** – sweet preserves or syrupy jam; **Sofra** – a low table or tray used for eating, or things that are prepared for the table; **Sumac** – tart, lemony, crimson colored spice; **Tabouleh** – a bulgur wheat salad; **Tahini** – sesame seed paste; **Toum** – whipped garlic sauce; **Yufka** – an unleavened Turkish flatbread or pastry; **Za'atar** – a dried, wild herb similar to thyme, blended with sesame seeds and sumac; **Zhoug** – a Yemeni hot sauce made with green herbs.

CAFE MENU



BAKERY AND CAFE

HOURS

Mon-Fri 9 am - 5:30 pm
Sat-Sun 8 am - 3 pm

LOCATION

1 Belmont Street
Cambridge, MA 02138

PHONE

617-661-3161

WEBSITE

sofrabakery.com

MEZE & HUMMUS

- Beet tzatziki** – gf 7.50 (8 oz) / 3.50 (side)
Whipped feta sweet & hot peppers – gf 9.50 (8 oz) / 4 (side)
Turkish-style baba ghanoush eggplant, peppers, tomato
– gf/df 7.50 (8 oz) / 3.50 (side)
Muhammara red pepper & walnut purée – gf/df
7.50 (8 oz) / 3.50 (side)
Hot pepper labne Hungarian wax pepper, garlic
7.50 (8 oz) / 3.50 (side)
Tahini hummus 6.50 (8 oz) / 3.50 (side)
Moroccan-style carrot salad hazelnut dukkah – gf/df
9.50 (12 oz) / 3.50 (side)
Gigante beans green olives, lemon, coriander – gf
9.50 (12 oz) / 3.50 (side)
Golden beets & farro salad walnuts, pomegranate
molasses – df 9.50
Barley & chickpea salad spinach, feta, golden raisins
9.50 (12 oz) / 3.50 (side)
Bulgur & spring peas salad dill, lemon avgolemono, sehriye
9.50 (12oz) / 3.50 (side)
Grape leaf dolma Jasmine rice, currants, pinenuts – gf/df 10.50
Hindbeh greens, garlic, lemon – gf/df 3.50 (side)
Meze platter create your own 12

MEZE À LA CARTE

- Fatteh** pita chips, chickpeas, pickled beets, avocado tahini,
brown butter pinenuts 12
Sweet potatoes & shiitakes tahini ranch, pepita shatta 12
Date molasses BBQ wings cilantro & preserved lemon
chermoula – gf/df 12
Tahini hummus with beef beef sujuk, smoked chilies,
crispy chickpeas, zucchini – gf/df 12
Broccoli steak black garlic tahini, red mustard greens, sweet
chili spice, hazelnut, orange blossom dressing – gf/df 13
Whipped fave & red lentils hakurei turnip, shallots, celery,
capers, dill – gf/df 8

SOUP & SALADS

- Little gem & fennel** radish, muscat grapes, feta, pistachio,
sumac, dill, whole grain mustard dressing – gf 13
Chicken & couscous salad persian spices, walnuts,
farm greens – df 11
Seasonal soup served with crick cracks 7.50

BREADS & CRACKERS

- Crick-cracks** .75 ea / 4.50 (6 pieces) **Crick bits** 3
Greek pita 1.75
Pita chips sumac – df 2 (single serving) / 2.50 (3 oz)
Turkish simit One Mighty Mill wheat 3.50
Za'atar mana'eesh One Mighty Mill wheat, olive oil, sea salt – df 3.50
Black sea cornbread black olives, feta, maras, honey 5
Potato gruyere brioche smoked paprika, crick crack crumb,
One Mighty Mill wheat 4.50
Asparagus croissant tart manouri, everything spice,
One Mighty Mill wheat 4.50

SAVORY PIES

- Börek** mozzarella, nigella seed 11
Lamb moussaka eggplant, mornay sauce 14
Turkish lamb pide One Mighty Mill wheat, red pepper paste,
kasseri 7
Onion feta quiche Maine Grains rye, red onion, feta, dill 5
Spanakopita spinach, dill 5

STUFFED FLATBREADS & SHAWARMAS

- Spinach falafel** beet tzatziki, arugula & pickles 12
Spinach gozleme three cheese, three herbs 12
Black eyed pea & potato gozleme caramelized onion,
arugula, sweet chili spice – df 12
Durum red lentil kofte, tomato brown butter, cabbage,
pickled peppers 12
Sausage pita orange, pickled peppers, olives & feta 12
Chicken shawarma garlic sauce, pickles & braised greens 12
Lamb shawarma tahini yogurt sauce, pickled cabbage 14

COOKIES & SPECIALTIES

- Earthquake** 2.50 / 10 (4)
Chocolate chunk One Mighty Mill wheat 2.50 / 10 (4)
Sesame cashew bites 2.50
Date almond ma'amoul 2.50
Molasses – df 2.25 / 9 (4)
Syrian shortbread seasonal jam 2.25 / 9 (4)
Pistachio shortbread 2
Chocolate-hazelnut baklava 3.50
Walnut baklava cinnamon syrup 2.50
Revani semolina cake, tangerine bay leaf syrup 4.50
Almond rose cake mastic glaze 5
Orange marzipan biscuit sanding sugar 4.50
Bittersweet chocolate tahini tart Valrhona chocolate, SOOM
tahini ganache, salty cocoa nib crunch sesame seeds 4
Ice cream rotating flavors 6 (half pint) / 12 (pint)

OVEN READY MEALS

- Moussaka** Vermont lamb, eggplant, cinnamon, raisins,
mornay sauce 20
Orange fennel chicken Hawaii spice and wedding rice
with pistachio and currants – df/gf 18
Lamb dolma sweet potato, Turkish lamb sauce,
pomegranate molasses, kasseri – gf 18
Sultan's delight tamarind braised short ribs, eggplant
bechamel, tomato brown butter, dill 22
Chicken maftoul Palestinian couscous, peppers,
cauliflower, almonds, cilantro – df 18
Feta dumplings tomato sauce, greens, broccolini 16
Topik layered hummus; leeks, pinenuts, apricots,
currants, tahini – df/gf 12
Turkish red lentil soup sweet peppers, carrot brown
butter, bulgur 12.50

BREAKFAST

- Yogurt parfait** labne, grano, seasonal spoon sweets 7.50
Granola labne & Carlisle honey 7
Geno's egg sandwich halloumi cheese, feta butter,
tomato concasse, zhoug, brioche bun 8 / 8.50 (+ bacon)
Shakshuka poached eggs, hawaii spiced tomato
sauce, zhoug, crumbs – df 12
Breakfast fatteh pita chips, chickpeas, garlicky greens,
avocado tahini – gf/df 11 / 14.50 (+ fried egg & sujuk)
Çilbir poached egg, green garlic yogurt, fingerling
potatoes, chile butter, toasted buckwheat – gf 8
Turkish-style breakfast soft-boiled egg, cucumber,
tomato, olives, feta, yogurt, seasonal spoon sweets 12
Sausage pita orange, pickled peppers, olives & feta 12
Asure warm grain cereal, apricots, cherries 8

BREAKFAST PASTRIES & BREADS

- Morning bun** orange blossom glaze 4.50
Tahini brown butter donut milk chocolate 4
Date turmeric roll cream cheese icing 4.50

gf = gluten free df = dairy free

Before placing your order, inform us if a person in your party has a food allergy.