the corner café

- restaurant & bakery -

est. 1989

breakfast ——

Served until 3:00 PM Includes Coffee (Dine In Only) Omelets come with two homemade rolls

SHAKSHUKA (G) 16.95 Poached eggs in a homemade tomato sauce with onions and peppers. Served with 2 rolls.

TSURI-SHUKA (G) (V) 16.95 Vegan shakshuka – egg-less with tofu and avocado. Served with 2 rolls.

FRENCH TOAST14.95Served with fresh fruit

 PANCAKES OR WAFFLES
 14.95

 Served with fresh fruit
 • add chocolate chips (+1)

• add a scoop of ice cream (+4)

AVOCADO TOAST 16.95 With poached eggs, tomatoes and arugula, served open faced on multi-grain bread

 BREAKFAST BURRITO
 14.95

 Burrito with eggs, onions, peppers, tomatoes, jalapeño, avocado and cheese
 14.95

BREAKFAST SPECIAL (G) 9.95 Two eggs any style - Served until 12:00

FLORENTINE EGGS (G) 15.95 Two poached eggs served on a bed of creamed spinach over whole-wheat toast

VEGGIE OMELET (G) 15.95 Omelet with broccoli, mushrooms, zucchini and carrots

CHEESE OMELET (G) 15.95 Cheddar, Mozzarella, or Meunster cheese

LEO OMELET (G) 18.95 Omelet with lox and onions

RUSSIAN OMELET (G) 15.95 Omelet with potatoes and onions

GREEK OMELET (G) 15.95 Omelet with spinach and feta cheese

SPANISH OMELET (G) 15.95 Omelet with peppers, mushrooms, tomatoes and onions

BAGEL & LOX 15.95 Lox, cream cheese, red onions, capers, tomatoes and lettuce

- sandwiches –

CAPRESE (G) 14.95 Fresh mozzarella, fresh basil and sliced tomato on a toasted gluten free baguette

SPICY FISH KEBOB WRAP 19.95 With roasted red peppers, onions, hot peppers, avocado and greens

TUNA SANDWICH13.95Tuna salad, tomato, lettuce, and onionserved on a toasted multi-grain baguette

EDITH SANDWICH 15.95 Lox, avocado, red onion, tomato, arugula and homemade parsley aioli on a toasted multi-grain baguette

AVOCADO SANDWICH 14.95 Muenster cheese, avocado, basil spread, lettuce and tomato on a multi-grain baguette

WHOLE WHEAT QUESADILLA 15.95 Whole wheat tortilla with roasted peppers, beans and mozzarella cheese. Served with choice of fries, soup or salad

TUNA MELT PANINI14.95Tuna salad and mozzarella cheese served
hot on a pressed whole wheat panini.Served with house salad or fries

MUSHROOM PEPPER 14.95 Roasted peppers, mushrooms and mozzarella cheese in a whole wheat panini. Served with house salad or fries

EGGPLANT PARM. PANINI 14.95 Eggplant, tomato sauce and mozzarella cheese served hot on a whole wheat panini. Served with house salad or fries

BEYOND BURGER ™ (V) 18.95 Vegan patty, baby spinach, tomato, pickles,

and onion served with sweet potato fries
gluten free bun available

glulen free bun avaliable
add cheese or avocado (+2)

light breakfast -

OATMEAL 9.95 With mixed berries and cinnamon Made with choice of water or milk

LOW FAT PARFAIT 9.95 With mixed berries, granola and honey

smoothies -

Base: Milk, Soy Milk, Almond Milk, Apple Juice, Orange Juice, Water

STRAWBERRY BANANA 6.95 Strawberry, banana and choice of base

TROPICAL 6.95 Mango, pineapple, papaya

BERRY BLAST 6.95 Strawberry, blueberry, raspberry, blackberry

GO GREEN 6.95 Apple, celery, spinach, lemon, ginger

MILKSHAKE 6.95 Vanilla | Chocolate | Strawberry Cookies & Cream | Coffee

hot beverages

ESPRESSO 2.50 DOUBLE ESPRESSO 3.50 COFFEE | TEA 2.50 LATTE | CAPUCCINO 4.25 MOCHACCINO 4.50 CAFE AU LAIT 3.00 HOT CHOCOLATE 3.50 Add flavor (+.50)

cold beverages

ICED COFFEE | ICED TEA 3.00 ICED LATTE 5.50 ICED MOCHACCINO 5.95 CAPUCCINO COOLER 5.95 ORANGE JUICE 2.50 APPLE JUICE 2.50 GLASS OF MILK 2.50 FRESHLY SQUEEZED OJ 6.95 CANNED SODA 2.00 BOTTLE OF WATER 1.50 SNAPPLE 3.00

- (G) Gluten Free | (V) Vegan
- All of our dairy products are Cholov Yisroel except for the ice cream
- Baked goods are Yoshon and Cholov Yisroel except for bagels, wraps and panini bread
 Under the strict supervision of VAAD HARABANIM OF RIVERDALE
- Consuming raw or undercooked fish or eggs may increase your risk of foodborne illness

pasta

Served with soup or salad and two homemade rolls

BAKED ZITI 19.95 Ziti with tomato sauce, basil and mozzarella cheese

ALFREDO 19.95 Homemade fettuccine pasta with broccoli in a garlic-cream sauce

PENNE ALLA VODKA 18.95 Penne in a tomato-cream sauce

FUNGHI19.95Penne pasta with portobello, shiitake
mushrooms and white mushrooms in a
basil-cream sauce

TUSCANA (V) 19.95 Penne pasta with mushrooms, artichoke, tomato, garlic and basil in a tomato sauce

GREEN 19.95 Whole-wheat pasta with broccoli, spinach, zucchini, garlic, basil and olive oil

BOLOGNESE 22.95 Homemade fettuccine, Beyond ™ chopped vegan meat, mushrooms, garlic, green peas and tomato-cream sauce

PRIMAVERA (V) 19.95 Penne pasta with broccoli, mushrooms, zucchini and carrot in a garlic and olive oil

JERUSALEM ARTICHOKE 22.95 Homemade fettuccine pasta with sun-chokes, cremini mushrooms, sundried tomatoes, basil and tomato-cream sauce

DE LA MER 22.95 Penne pasta with smoked salmon and zucchini in a basil-cream sauce

EGGPLANT PARMIGIANA (G) 19.95 Eggplant cutlet, tomato, basil and mozzarella cheese

ANGEL HAIR PASTA 19.95 Baked angel hair pasta with creamed spinach, mushrooms and mozzarella cheese

LASAGNA 19.95 With roasted mushrooms, zuchini, spinach, tomatoes, basil and mozzarella cheese

personal pizza

CLASSIC 15.95 Homemade tomato sauce, basil and mozzarella cheese

GREEN 16.95 White pizza with ricotta and mozzarella cheeses, spinach, broccoli and zucchini

GABBY 16.95 Homemade tomato sauce, red onion, broccoli, mozzarella and feta cheese

ONION & MUSHROOM 16.95 Homemade tomato sauce, onions, mushrooms and mozzarella cheese

fish -

Served with soup or salad and two homemade rolls

TUNA SCALLOPINI (G) 32.95 Sliced tuna cooked in a basil-cream sauce with shitake mushrooms served with a side of roasted potatoes and broccoli

SESAME TUNA STEAK (G) 32.95 Sesame crusted tuna steak with spinach and mushrooms served over brown rice

PANKO CRUSTED FILET OF SOLE 32.95 With tartar sauce and sweet potato fries

SOLE FLORENTINE 32.95 Filet of sole over angel hair pasta and creamed spinach

PISTACHIO SALMON (G) 33.95 Grilled salmon filet with pistachios and garlic olive oil over broccoli with roasted potatoes

MEDITERRANEAN SALMON (G) 32.95 With artichokes, chickpeas, tomato, onion, garlic and peppers served over brown rice

classics

ROASTED CAULIFLOWER (V) 15.95 Roasted cauliflower topped with tahini and toasted sesame seeds (seasonal)

LATKES (G) (V) 14.95 Vegetable-Potato pancakes with apple sauce or sour cream - served until 3pm

CHEESE BLINTZES 14.95 Served with apple sauce or sour cream

SPINACH CREPES 15.95 Served with a mushroom cream sauce

salads -

Served with two homemade rolls

SALMON (G) 19.95 Grilled salmon, mixed baby greens, tomato, avocado and portobello mushrooms

GONSALAD (G) 16.95 Tuna, lettuce, avocado, tomato, red onion and feta cheese, served mixed with lemon and olive oil dressing

GREEK (G) 15.95 Lettuce, tomatoes, cucumbers, black olives and feta cheese

BEETS (G) 15.95 Baby arugula, beets, apples, almonds and feta cheese

HALLOUMI (G) 15.95 Grilled halloumi cheese, baby spinach, walnuts, pear and pumpkin seeds

HEALTH (G) (V) 15.95 Lettuce, chickpeas, avocado, tomato, cucumber, carrot, toasted sesame seeds

kids menu —

Exclusive for kids up to 10 years old Includes small juice and a cookie (Dine in)

SCRAMBLED EGGS & FRIES 7.95 TUNA SANDWICH & FRIES 7.95 GRILLED CHEESE & FRIES 7.95 BAKED ZITI 7.95 PIZZA & FRIES 7.95

- sides -

HOMEMADE HUMMUS PLATE 10.95 STEAMED BROCCOLI 7.95 FRENCH FRIES 7.95 SWEET POTATO FRIES 7.95 HOME FRIES 7.95 HOMEMADE MOZZARELLA STICKS 7.95 CREAMED SPINACH 7.95 SOUP OF THE DAY 7.95

HOMEMADE DINNER ROLL 1.00

platters

ASIAN (G) (V) 16.95 Tofu, mushroom, spinach, broccoli, carrot, zuchini, brown rice, soy sauce, sesame oil

QUINOA (G) (V) 16.95 Mixed baby greens, quinoa, roasted cauliflower, sweet potato

MEDITERRANEAN (G) 16.95 Hummus, tahini, spanish eggplant, falafel, and house salad with pita bread

PORTOBELLO (G) 16.95

Open-faced grilled portobello mushroom with creamed spinach and melted mozzarella cheese

baked potatoes

Served with soup or salad

TUNA (G) 16.95 Tuna and mozzarella cheese

PRIMAVERA (G) 16.95 Mixed vegetables in a cream sauce topped with mozzarella cheese

Please note that tables of 1-5 Guests are subject to a flat 18% Service Charge; Tables of 6 Guests and above are subject to a 20% Service Charge

Rev. 2/22 Prices subject to change without prior notice