

ABOUT THYME

WRAPS

Inspired by traditional Lebanese
Manousheh and baked fresh on a saj

Sumac Chicken 14

Caramelized onions, pine nuts, arugula, and pink pickles

Spicy Kafta 14

Spiced lamb, labneh, arugula, and pink pickles

Halloumi & Date 11

Date syrup and toasted sesame

Za'atar & Olive Oil 11

Tomato, cucumber, and fresh mint

Fig, Honey & Labneh 12

Dried figs, honey, pistachios, and flaky salt

DRINKS

All Iced

LATTES

Orange Blossom Latte 6

Orange blossom water and honey

Cardamom Latte 6

Cardamom and honey

BY CHAE'S MATCHA

Sea Salt Matcha 7

Ceremonial-grade matcha and sea salt

Date Matcha 7

Ceremonial-grade matcha and date syrup

LABNEH CORNER

Original 7

Extra-virgin olive oil and flaky salt

Za'atar 7

Sumac, extra-virgin olive oil, and toasted sesame

Rose Pistachio 7

Rose water, honey, and pistachios

Chili Crisp 7

Chili crisp and extra-virgin olive oil

ADD FRESH SAJ BREAD +1.50

Our favorite way to eat labneh is by tearing off
warm saj bread and dipping it in

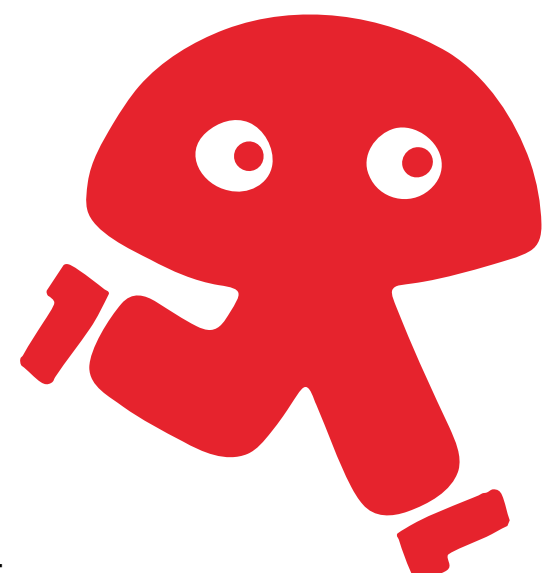
LEMONADE

Sumac Lemonade 5

Fresh lemon, sumac, and honey

Hibiscus Lemonade 5

Fresh lemon, hibiscus, and honey



If you have a food allergy or intolerance, please speak to a member of staff.

We tried finding our favorite Lebanese food on campus and it just wasn't there. So we built it.