

# LUNCH

## Starters

**FALAFEL (5 pieces) 15**   
crisp chickpea fritters, tahini, seasonal herbs

**CRISPY CHICKEN WINGS 18**   
fine herbs, lemon, garlic, labneh ranch

**SMOKED DEVILED EGGS 10**  
crispy prosciutto, pickled jalapeno, salsa verde

 **FRIES WITH HARISSA AIOLI 8**   
*truffle +\$5*

**ROASTED OCTOPUS 24**   
charred Mediterranean octopus, citrus, olive oil

## Lebanese Family Favorites

**BEEF KIBBEH 18**  
spiced beef, bulgur, herbs

 **HUMMUS & FRESH PITA 13**   
pickled vegetables, garlic chili oil

**TABBOULEH 12**   
parsley, mint, shallots, bulgur wheat, tomatoes



## Soups & Salads

*coastal shrimp +9 | herb chicken +7*

**SPRING CORN SOUP WITH LOBSTER 19**   
sweet spring corn, local spiny lobster

**WATERMELON SALAD 18**    
persian cucumber, whipped feta, mint, pistachio

**BOUJIE CRISPY PROSCIUTTO SALAD 17**  
market lettuces, crispy prosciutto, croutons,  
parmesan, anchovies, orange

**BOUJIE CHICKPEA SALAD 22**     
marinated feta, saffron, persian cucumber

## Pizzas

 **EZZO PEPPERONI PIZZA 24**  
tomato, garlic, chili, mozzarella, sesame seed crust

**MARGHERITA PIZZA 19**   
tomato, basil, fior di latte

**PIZZA BIANCO 26**   
ricotta cheese, provolone, chili oil, herbs,  
preserved meyer lemon

**PESTO, RICOTTA & NEW POTATO PIZZA 22**     
herbed cream, ricotta, lemon, shallot  
and pine nut crunch

## Sandwiches

**CHICKEN PITA 19**  
chicken souvlaki, cucumber, tomato, olives, red onion, tzatziki, herbs, pita

**FALAFEL PITA 19**  
falafel, cucumber, tomato, olives, red onion, lemon tahini, herbs, pita

**SPICY FRIED CHICKEN SANDWICH 19**   
crunchy slaw, spicy aioli, pickles, sesame seed bun

**LOBSTER ROLL 25**  
celery lemon garlic aioli, pickled radish, toasted brioche, served with fries

 **WAGYU SMASH BURGER 21**  
2 Snake River Farms patties, boujie sauce, caramelized onion, house pickles, american cheese, served with fries  
*truffle +\$5*

 Boujie Favorites  Gluten-Free  Vegan  Vegetarian  Pairs well with champagne

 please notify your server of any allergies, as our kitchen prepares items containing milk, eggs, fish, shellfish, tree nuts, peanuts, wheat, soy, and sesame; consuming raw or undercooked proteins may increase your risk of foodborne illness

 fried items are prepared in beef tallow, vegan preparation may be available upon request; please ask your server

 a 20% gratuity will be added to parties of 6 or more.



# BOUJIE MANA

Welcome to BoujieMana. After three years of planning, we invite you to celebrate the joy of human connection through our curated Mediterranean flavors. We believe in the power of shared provision; alongside our sister company, TCWGlobal, we are dedicated to uplifting our community through meaningful giving. As part of this mission, we are proud to donate 3% of our total sales to local non-profit organizations dedicated to creating a lasting positive impact. This quarter, we are honored to support: **Promises2Kids, Young Lives San Diego, and the Liberty Station Association Military Hero Festival.** Thank you for being part of our story and helping us give back, Cheers!

Samer Khouli, Owner



**boujie hearts  
always give**



Scan to learn more about this month's featured recipients.

## Iced Tea Service

\$15

### GINGER PEAR

distinct pear, balanced with tangy citrus and a spicy ginger finish



### MANGO PEACH

light, refreshing and fruity; purely sweet and palate cleansing

### BLUEBERRY MERLOT

tart with sweetness of fresh berries and spicy undertone

### ORGANIC CEYLON GOLD

light and crisp with a malty note and a clean, refreshing finish

### PEPPERMINT VERBENA

cool peppermint with bright lemon verbena and a gentle lavender finish

