



PLEASE ORDER AT COUNTER
CHECK OUR DAILY SPECIALS

BREAKFAST

Old Fashioned Oatmeal \$7
apples, toasted almonds and dulce de leche

Make Your Own Oatmeal Bowl \$5
- add **sweet** - NY maple syrup, honey, brown sugar, dried cranberries each \$0.50
- add **crunchy** - granola, cacao nibs, almonds, walnuts, chia seeds each \$1
- add **fresh** berries \$3
- add banana, apple or pear each \$1
- add **rich** peanut butter, almond butter, yogurt, cream or non dairy milk each \$1

Maple Granola \$8
with Greek style yogurt and fresh fruit

Belgian Style Waffle \$6
- add fresh berries \$3 - add banana \$1 - add real maple syrup \$1
- add nutella \$2

Nova Salmon Sandwich \$16
Norwegian smoked salmon, cream cheese, capers, tomato, cucumber and lemon on 7-grain bread

Ricotta Pancake \$12
with organic maple syrup from Upstate New York
- add bacon \$3 - add berries \$3 - add banana \$1

Berry Chia Pudding \$10
with yogurt, toasted coconut, almonds and fruit

Seed 2 Toast
with farm butter and jam \$5 - add soft boiled egg \$2
with soft boiled egg and farm butter \$6 - add extra egg \$2 - add jam \$1

Ariela Toast \$9
with 1/2 avocado, hemp hearts, everything bagel spice and basil oil

Sophia Toast \$9
with avocado, feta, roasted pumpkin seeds, chile flakes and honey

EGG-CELENT BREAKFAST DISHES
*Cage free eggs

Continental Breakfast Plate \$12
soft boiled egg, yogurt parfait, avocado, fresh fruit and seed toast
- add ham \$3 - add smoked salmon \$7

Omelette \$12
three eggs, home fries, one toast & your choice of two ingredients:
spinach, black beans, onion, peppers, mushrooms, tomato, cheddar, mozzarella,
Swiss cheese, jack cheese, goat cheese, feta cheese, ham, bacon
- additional ingredients 50¢

Bruschetta \$12
with avocado, tomato, basil, 2 poached eggs, drizzled with balsamic reduction

Kitchen Sandwich \$9
2 eggs with potatoes, avocado and sharp cheddar
- add chicken sausage \$3 - add ham \$3 - add bacon \$3

Farro Bowl \$12
with mushrooms, kale, poached egg, avocado, pecorino romano and basil oil

Sautéed Kale with Avocado and 2 Poached Egg \$12
comes with 7-grain toast

English Muffin Sandwich with 2 Fried Eggs \$9
wilfed spinach, avocado, sliced tomato and arugula
- add chicken sausage \$3 - add ham \$3 - add bacon \$3

Chicken Sausage Feta Wrap \$12
with spinach and red bell pepper

Ranchero Egg Wrap \$11
black beans, sharp cheddar, avocado, sautéed onions, chopped tomato with
house made tomatillo salsa on the side - add chicken sausage \$3

Croissant Eggs and Cheese \$8
- add ham \$3 - add bacon \$3

Slimak's Favorite 2 Pancakes \$13
with 2 pancakes, 2 scramble eggs, 2 strips of bacon comes with pure maple
syrup

Avocado Toast \$9
over easy egg, pistachio pesto, sliced tomato on 7-grain toast
- add ham \$3 - add bacon \$3

Olga Toast \$15
with avocado, smoked salmon, pickled pink onion and poached egg on seed
toast

Quinoa Bowl \$12
roasted sweet potato, red pepper, sautéed onion, mushrooms, 2 over easy eggs,
bacon chips

Brown Rice Bowl \$12
sautéed spinach, black beans, za'atar, avocado, chickpeas, roasted pepper and
ramesco sauce topped with 2 over easy eggs

Chicken Apple Sausage Hash \$13
with 2 eggs over easy, served with 7-grain toast

Sweet Potato and Kale Hash \$13
with corn, black beans and onions comes with 2 over eggs and toast

Creamy Scrambled Eggs with Smoked Salmon \$15
with havarti on country toast

2 Eggs Over Easy, Home Fries and Toast \$9
-add bacon \$3 - sub salad with sides \$3

Egg Sandwich with One Egg, Cheddar cheese and Bacon \$6

Gluten Free Bread \$3

Gluten Free Wrap \$2

SANDWICHES

Served with small green salad or North Fork potato chips

Super Wrap \$15
roasted vegetables, kale, hummus and pan-fried haloumi cheese

Corned Beef Reuben \$15
riesling-braised sauerkraut, Swiss cheese and whole grain aioli on potato bread

Toasted BLT \$15
smoked bacon, Swiss cheese, green leaves, tomato and mayonnaise on brioche

Chicken Club \$15
double smoked bacon, sharp cheddar cheese, tomato, green leaf and chipotle
aioli on ciabatta

Marinated Beets \$15
goat cheese, avocado and pistachio pesto on walnut bread

Milanese Sandwich \$15
panko fried chicken, mozzarella, tomato, red onion, arugula and lemon dressing
on country potato bread

Grilled Chicken Wrap \$15
black beans, avocado, sharp cheddar, homemade tomatillo salsa and sour cream
on the side

Grilled Salmon \$17
roasted beets, avocado, pickled onion, arugula and lemon aioli on multigrain
bread

Grilled Cheese \$12
mozzarella and sharp cheddar on sliced brioche
-add cup of tomato soup \$4

Tuna Melt \$14
with sharp cheddar and tomato on seed bread

Vegan Wrap \$15
with three-color quinoa, mexican smashed black beans, avocado, kale, crispy
fried sweet potato noodles comes with salsa

Hanger Steak Sandwich \$17
with roasted cherry tomato jam, creamy anchovy aioli, spinach and parmesan
cheese

Turkey and Brie \$15
sliced pear, arugula, balsamic reduction on ciabatta

Classic Chicken Salad on House Baked Croissant \$15
with sharp cheddar and red onion

Pork Belly \$15
with pickled onion, arugula and chipotle aioli on brioche

Prosciutto And Mozzarella \$17
sun-dried tomato pesto and arugula on ciabatta

Grilled Chicken Panini \$15
with caramelized onion, spinach, havarti cheese, whole grain aioli and ciabatta

SALADS & BOWLS

Radicchio Salad \$13
greens, persimmon, pomegranate seeds, fresh goat cheese, toasted hazelnuts
comes with apple cider dressing -add chicken \$4

Arugula Salad with Quinoa \$13
beets, croutons, red onion and goat cheese comes with walnut dressing
- add chicken \$4

Kale Salad \$13
feta, avocado, shaved pickled egg, grape tomato, chickpeas, sumac spiced
sunflower seeds and balsamic vinaigrette - add chicken \$4

Slimák Cobb \$15
grilled chicken, avocado, tomato, red onion, smoked bacon, shaved egg and
buttermilk dressing

Chicken Milanese Salad \$15
panko fried chicken, tomato, parmesan cheese, field greens and lemon dressing

Roasted Salmon \$17
edamame, avocado, roasted beets, black sesame seeds over filed greens, mint
and tahini dressing

Healthy Salad \$13
farro quinoa, kale, carrots, roasted pumpkin seeds grilled haloumi cheese,
ramesco sauce and lemon dressing - add chicken \$4

Vegan Bowl \$13
sweet potato, chickpeas, quinoa, carrots, red cabbage, avocado, pickled onion,
greens, hemp seeds and tahini dressing

Pear and Walnut \$13
with blue cheese, mixed greens and balsamic vinaigrette - add chicken \$4

Taco Quinoa Salad \$15
chicken, avocado, black beans, feta cheese, tomato, lime, cilantro, red onion
over field greens comes with lemon dressing

Steak Salad \$16
hanger steak over field green tomato crispy shallots and blue cheese comes with
balsamic dressing

Brussels Sprouts and Quinoa Bowl \$13
with roasted squash, pomegranate seeds, feta, hazelnuts
-add chicken \$4 - add avocado \$3





AT SLIMÁK OUR APPROACH IS SIMPLE — A PERFECT BALANCE OF FRESH AND SEASONAL INGREDIENTS COMBINED TO CREATE TRADITIONAL DISHES WITH AN INTERNATIONAL FEEL AND SERVED IN A WARM AND FRIENDLY ENVIRONMENT. WE SEARCH FOR LOCAL SUPPLIERS AND FARMERS TO OFFER YOU THE BEST FOR A CUISINE CAREFULLY PREPARED WITH HORMONE — FREE CHICKEN, GRASS-FED BEEF, CAGE — FREE EGGS, LOCALLY ROASTED COFFEE, ORGANIC LEAF TEA, ARTISAN BREAD AND CHEESE. WE TAKE PRIDE FOR OUR HOSPITALITY SHAPED BY OUR APPROACH TO COOKING, THE CULTURE OF OUR CITY, CREATIVITY OF OUR STAFF AND BEING PART OF THE SUNSET PARK COMMUNITY.

COCKTAILS \$10

Mimosa
Aperol Spritz
Vermouth
Gluhwein Hot wine

WINE**Sparkling**

Prosecco Italy Bellafina \$10/\$40

White

Sauvignon Blanc New Zealand Villa Maria \$11/\$44

Riesling Germany Clean Slate \$11/\$44

Rose

Rose Provence France \$12/\$48

Red

Cabernet Sauvignon California \$10/\$40

Syrah France \$10/\$40

BEER

See our list



Homefries \$4

Double Smoked Bacon \$5

Chicken Apple Sausage Hash \$6

Seasonal Fruit Salads \$8

Small Field Salad \$5

Soup of The Day Bowl \$7

Quiche of The Day \$8 - add salad \$3

PAPA'S Homefries \$7

QUICHES, SANDWICHES, SWEETS & TREATS ARE ALL AVAILABLE FROM THE FRONT COUNTER (UNTIL SOLD-OUT)

WE LOVE TO THROW A PARTY!

SLIMÁK OFFERS ON-SITE CATERING FOR PRIVATE EVENTS AS WELL.

EMAIL SLIMAKBROOKLYN@GMAIL.COM OR CALL 347-689-3332 FOR MORE INFO
CATERING EMAIL : WECATERNYC@GMAIL.COM.

BEVERAGES

Only one thing is certain about coffee... wherever it is grown, sold, brewed and consumed, there will be lively controversy, strong opinions, and good conversation.

COFFEE

Drip \$3 / Iced \$4
Espresso \$3 / Iced \$3.50
Macchiato \$3.50
Cortado \$4
Cappuccino \$4.50
Latte \$5
Mocha Hot / Iced \$5.50
Vietnamese Coffee \$5
Espresso Con Panna \$4
Bombonoce \$5
espresso, condensed milk, whipped cream and cinnamon
Dirty Chai Latte Hot/Iced \$5.50
Frappe Latte \$5
Pumpkin Spiced Latte \$5.50
Maple Latte \$5.50
Peppermint Mocha \$5.50
Speculoos Latte \$5.50
Nutella Latte \$5.50

NON COFFEE DRINKS

Chai Latte \$4.50
Matcha Hot/Iced \$5
Coconut Golden Milk Latte Hot/Iced \$5
Clitoria Latte Hot/Iced \$5
London Fog Hot/Iced \$5
Organic Hot Tea \$4 See Our List
Hot Chocolate \$4
Nutella Hot Chocolate \$5
Mexican Hot Chocolate \$5
Cranberry Apple Cider \$5
Ginger Apple Cider \$5
Vanilla Steamer \$4
Pick Me Up \$5
Fresh Lemon, Ginger Juice, Vitamin C & D, Echinacea, Elderberry, Hot Water
House Lemonade \$5
Frappe Matcha \$5
Frozen Hot Chocolate \$5
Unsweetened Black Iced Tea \$4
Arnold Palmer \$4.50
Pat's Iced tea \$5 (half iced tea half OJ)
Smoothie Of The Day \$9
Orange Juice \$5 - Large \$9 freshly squeezed per order
Ginger Elixir Shot \$4

EXTRAS

Milks Alternative additional cost
Additional Espresso Shot \$1.50
Chagachino \$2
Whipped Cream 50¢
Syrups Hazelnut, Vanilla, Caramel, Lavender, Peppermint, Cinnamon 50¢
Light Ice 50¢ / No Ice \$1

SIDES

**BRUNCH (WEEKENDS ONLY)**

French Toast Sandwich \$15
with one over easy egg, crispy bacon and cheddar
served with New York organic maple syrup

Hanger Steak and Eggs \$15
with home fries

Smoked Salmon Hash \$16
with 2 eggs any style served with toast

Salmon Egg Benedict \$17
with poached eggs, smoked salmon, tomato,
hollandaise sauce on English muffin

Eggs Florentine \$13
with spinach, poached eggs, hollandaise sauce on
English muffin

**Fat & Fluffy French Toast with New York Organic
Maple Syrup \$13** - add nutella \$2,
add berries \$3, add banana \$1, add bacon \$3

Three Mushroom Gravy \$13
with jalapeno biscuit
- add 2 eggs over easy \$2

Croque Monsieur \$15
French ham and Swiss cheese sandwich with
Bechamel
- add egg for Croque Madame \$16
served with green salad

Cheesy Polenta Bowl \$13
with mushrooms 2 poached eggs and shaved
pecorino romano

Chicken Gravy and House Baked Biscuit \$13
- add 2 eggs over easy \$2

Mushroom and Chickpea Makhlama \$13
Iraqi vegetarian version breakfast bowl with 2 poached
eggs comes with 2 seed toasts

Huevos Rancheros \$14
with 2 scrambled eggs with black beans, melted jack
cheese and 2 corn tortillas comes with green salsa &
guacamole

For The Kiddies (no substitution)
“A” 2 scrambled eggs/ 1 Pancake OR 1 French Toast/
fruit cup OR bacon \$10 - add nutella \$2
“B” waffle, bacon and fruit cup \$10 - add nutella \$2

***WE PROUDLY SERVE LOCAL FREE RANGE EGGS**
***Check Our Brunch Specials**

SIDES

Homefries \$4
Double Smoked Bacon \$5
Chicken Apple Sausage Hash \$6
Seasonal Fruit Salads \$8
Small Field Salad \$5
Soup of The Day Bowl \$7
Quiche of The Day \$8 - add salad \$3
PAPA'S Homefries \$7
melted jack cheese & sour cream

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