

Eggs & Friends

Masala Scrambled Eggs On Toast 16

Mumbai Style Eggs on Buttered Brioche with Peppers, Onion Masala, Cheddar, Herb Pesto, Tandoori Mayo, Choice Side

Denver Omelette (p) 19

Bacon, Peppers, Green Onion, Mushroom, Cheese, Fruit, Choice Side, Toast

Veggie Omelette 18

Peppers, onion, Tomato, Spinach, Mushroom, Green Onion, Fruit, Choice Side, Toast

Truffled Spinach, Mushroom & Goat Cheese Omelette 19

Roasted Mushrooms, White Truffle Oil, Scallion, Goat Cheese, Fruit, Choice Side, Toast

Classic Breakfast 15

2 Eggs any Style, with Potato / Salad / Tomato & Toast
Choice of Chicken Chorizo / Pork Banger / Bacon / Mushrooms
(Lamb Sausage / Beyond Sausage +3)

Vegan Fry Up 21

Spiced Tofu Scramble, Beyond Sausage, Mushroom, Choice Side & Toast

Donburi

Gluten Free Option

\$2 from every order sold will be donated to the Calgary Food Bank

Rice Bowl 21

Jasmine Rice, Miso Sesame Dressing, Scallion, Green Beans, Corn, Poached Egg, Pickled Ginger, Nori, Fermented Chili Aioli

Choice of:

Teriyaki Angus Tenderloin Tips
5 Spice Lamb
Karage Chicken, Gochujang Curry

Seared Ahi Tuna 3oz +2 | Lobster Cake +2

CALGARY
FOOD
BANK

V - Vegan, VO - Vegan Option, VGO - Vegetarian Option,
GFO - Gluten Free Option, VG - Vegetarian, H - Halal, P - Pork

18% Gratuity added to parties of 6 and over.

Sweet Tooth

Ferrero French Toast 18

Nutella, Banana, Berry Compote, Whipped Cream, Pistachio

Tiramisu Waffle 18

Espresso Caramel, Tiramisu Gateaux, Berry Compote, Whipped Cream, Cocoa

Passion Fruit Mango Crepe 17

Mango Yogurt, Mascarpone, Banana, Passion Fruit Gastrique, Whipped Cream, Berries

Brioche French Toast 16

Rosewater & Cardamom French Toast, Whipped Cream, Quebec Maple, Berry Compote

Belgian Waffle (vo) 14

Berry Compote, Whipped Cream, Quebec Maple Syrup

Orange Pumpkin Spiced Pancakes 16

Blue Berry Orange Marmalade, Maple Syrup, Whipped Cream

Just A Little Dessert 8

Single Pancake / French Toast / Nutella Crepe served with Berry Compote, Maple Syrup, Whipped Cream

Berries & Cream Waffle (vo) 18

Cheese Cake, Oreo Crumbs, Fresh Berries, Condensed Milk

Smashing Toast

Tuna Poke Toast 16

Ahi Tuna, Teriyaki, Avocado, Corn, Nori, Pickled Ginger Aioli, Togarashi, Jalapeno

Green Goddess 14

Crushed Avocado, Grape Tomatoes, Chili Aioli, Pepperonata, Crispy Garbanzo, Balsamic, Goat Cheese, Pistachio, Zattar, Chili Oil
(Add Egg +3)

Mushroom Bruschetta 14

Sour Dough, Arugula, Roasted Mushrooms, Porcini Pesto, Truffle Balsamic, Parmesan, Sunny Egg

Lox & Avocado On Rye 15

Smoked Salmon, Artichoke Spread, Crushed Avocado, Pickled Onion, Capers, Poached Egg, Dill Oil

Eggstras

Truffle Parmesan Tots 6

Pan Seared Perogies 8

Side of Potato Wedges/ Tots 5

Truffle Sauteed Mushroom 5

Free Run egg Any Style 3

Pork/ Chicken Sausage 5

Lamb Sausage 6

Beyond Sausage 6

Bacon 5

Smoked Salmon 6

Berries and Fruit 5

Toast and Jam 4

Spiced Tofu Scramble 6

Add Cheese 2

Add Sauce 2



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Zero Proof

Mango Lassi 7

Alfonso Mango, Greek Yogurt, Rose Water Pistachio

Very Berry Lemonade 6

Stewed Summer Berries, Fresh Lemonade

Juices 5

Apples, Cranberry, Mango, Lychee, Pineapple

Fresh Squeezed 5

Orange, Grapefruit

Pop 4

Coke, Diet, Sprite, Ginger Ale, Tea

Barista

Drinks can be iced on request.

Fratello Drip 3.5

Americano 4

Cafe Latte / Cappuccino 5.5

Choice of Dairy/Plant Based Milk
(Add 1oz Bailey's +3.5)

London Fog 5.5

Organic Earl Grey, Vanilla, Choice Dairy

Numi Organic Teas 4

Ask for the Tea Menu

Hazelnut Latte 6

Espresso, Vanilla, Nutella (contains nuts)

Namo Masala Chai 5.5

Spice Steeped Black Tea, Saffron, Cinnamon
Choice Dairy

Matcha Latte (vo) 6

Vanilla, Organic Matcha, Maple, Choice Dairy

Callebaut Hot Cocoa 7

Callebaut Milk Chocolate, Whipped Cream
Cocoa Powder

Turmeric Latte 5.5

Cardamom, Ginger, Maple, Choice Dairy

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BELTLINE
#110 396 11 Ave SW
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Thank You So Much For Your Visit!

We humbly request that you enjoy the Namu Dining experience for 75 minutes so we can better serve all guests!
Thank You for your understanding!

Brunch Bowls

Choice of Spinach & Tots/ Spinach & Wedges/ Spinach & Rice / All Greens
GF Options Available

California Dreaming (vo) 20

Chipotle Chicken, Salsa Duo, Avocado Mash, Poached Eggs, Chili Aioli (vo-vegan chicken)

Harissa Lamb (h) 20

Spiced Lamb Sausage, Poached Eggs, Hummus, Harissa, Green Tahini, Tatziki, Zattar, Chili Aioli



Far East Duck Bowl 20

5 Spice Duck Confit, Sauteed Veggies, Gochujang Aioli, Hoisin, House Kimchee, Poached Eggs

Truffle Bacon Mushroom (vo) 20

Bacon Lardon, Roasted Mushrooms, Pea Mash, White Truffle Oil, Poached Eggs, Hollandaise, Parmesan (Sub Beyond Sausage +2.5)

Mighty Buddha (vg/vo) 20

Sauteed Veggies, Zattar Hummus, Pea Mash, Peppernata, Poached Eggs, Chili Aioli

Karaage Fried Chicken (h) (vo) 20

Crispy Fried Chicken, Gochujang Aioli, Pickled Ginger, Togarashi, Spring Onion, Poached Egg, Hollandaise, (vo-vegan chicken)

Angus Brisket (h) 20

Certified Angus Brisket, Slow Braised with Smoky BBQ Sauce, Cheese Curds, Poached Eggs, Hollandaise, Smoked Paprika

West Coast Bowl 21

Smoked Salmon, Cheese Curds, Pickled Onion, Crispy Capers, Poached Eggs, Dill Hollandaise



BYO Brekkie Poutine 15++

Poached Eggs, Cheese Curds, Hollandaise, Smoked Paprika
Chicken Chorizo+ 5 | Pork Banger +5 | Bacon Lardon + 4 |
Avocado mash +3 | Truffle Mushrooms +4 | Tomatoes +3 |
Fried Chicken +6 | Lamb Sausage +6 | Beyond Sausage +6 |
Brisket +6 | Sauteed Veggies +5

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Lunchy Brunchy ★ ★ ★ ★ ★

Fried Chicken & Waffle (vo/h) gfo 20

Crispy Fried Chicken, Scallion Corn Waffle, Maple Gochujang Glaze, Sunny Egg, Togarashi (Bacon+4)

Lamb Shakshuka (vo/h) (gfo) 20

Spiced Lamb Sausage, Tomato and Pepper Sauce, Poached Egg, Tatziki, Dill Zattar Naan

Duck Confit Monte Cristo 21

French Toast, Duck Confit, Bacon, Cheese Curds, Sunny Eggs, Hollandaise, Greens, Parmesan, Maple Syrup

Tuna Tataki Nicoise (gfo) 24

Seared Ahi Tuna (3oz), Fingerling Potatoes, Olives, Tomato, Green Beans, Bell Peppers, Dill, Capers, Remoulade, Sunny Egg

Wild Mushroom and Egg Crepe 18

3 Free Run Eggs, Roasted Wild & Cultivated Mushroom, Spinach, Goat Cheese, Truffle Hollandaise

Namo Butter Chicken (vgo) (h) (gfo) 22

Mild Tomato Cashew Gravy, Spiced Chicken, Jasmine Rice, Naan, Tatziki (sub Panner & Veg)

Farmers Market Perogies (vo) 20

Potato Onion Perogies, Mushroom Fricasse, Cherry Tomato, Red Kraut, Spinach
Choice: Bacon/Pork Sausage/Chicken Sausage/ Beyond Sausage

Benedicts

Served with Side of Tots / Tomatoes / Wedges / Salad / Sub Poutine +3 / Truffled Tots +3 Add Fruit +2
GF Options Available

Steak & Egg Benny 24

Angus Tenderloin Tips, French Onion Spread, Truffle Hollandaise, Brioche, Poached Eggs

New Brunswick Lox 22

True North Cold Smoked Salmon, Artichoke Spread, Poached Eggs, Dill, Pickled Onions, Capers, Wilted Spinach

Truffled Mushroom (vo) 20

Roasted Mushrooms, Porcini Pesto, Poached Eggs, White Truffle Oil, Balsamic

Lobster Rangoon Benny 22

House Recipe Lobster, Shrimp and Cod Cake, Sweet Chili, Poached Eggs, Hollandaise

Grilled Halloumi (vg) 20

Peppernata, Basil Pesto, Greens, Balsamic, Poached Eggs, Hollandaise

Blackforest Bacon Benedict (p) 21

Black Forest Bacon, Poached Eggs, Hollandaise, Paprika, Jalapeno Pineapple Jam

Chipotle Chicken Ranchero (h) 23

Chicken Tinga, Green Salsa, Avocado Mash, Poached Eggs, Hollandaise, Valentina Hot Sauce

Smashed Avocado Florentine (vo) 20

Beefsteak Tomato, Wilted Spinach, Salsa Verde, Poached Egg, Hollandaise, Balsamic

Lamb Gyro (h) 22

Baharat Spice, Tzatziki, Harissa Honey, Zattar, Brioche

Chorizo Benedict (vo) (p) 20

Mexican Pork Chorizo, Spinach, Remoulade, Hot Sauce Hollandaise, Paprika
(vo-sub beyond sausage +2.5)



Sandwiches

Served with Side of Tots / Tomatoes / Wedges / Salad / Sub Poutine +3 / Truffled Tots +3 Add Fruit +2

The Albertan Grilled Cheese 19

Braised Brisket, Onions, Sour Dough, Chili Aioli, Maple BBQ Sauce, Smoked Cheddar Cheese

Nashville Hot Chicken Club (spicy) (p) 19

Nashville Hot Sauce, Apple Wood Bacon (optional), Tomato, Lettuce, Avocado Mash, Pineapple Marmalade, Brioche Bun

Cheddar BELT (p) 17

Brioche Bun, Applewood Smoked Cheddar, 2 Eggs, Bacon, Chili Aioli, Arugula, Hot House Tomato

Good Ma Veggie Burger (vg) 17

House Made Vegetable and Bean Patty, Lettuce, Jalapeno, Tomato, Onion, Tandoori Mayo, Brioche Bun

Lamb Shawarma Wrap (h) 19

Shawarma Spiced Lamb, Cheese, Lettuce, Tomato, Curry Aioli, Tatziki, Harissa, Flour Tortilla

Chorizo Al Pastor Burger (p) 19

Zesty Pork Chorizo Patty, Pineapple & Jalapeno Marmalade, Molten Cheese, Sunny Egg

Spritz

Mimosa 8

Orange/Mango/Lychee/Pineapple/Grapefruit/
Cranberry

Bombay Bellini 12

Mango Juice, Triple sec, Prosecco, Ice

Aperol Spritz 12

Aperol, DOC Prosecco, Orange Slice, Ice

Calabrian Fizz 12

Amaro Del Cappello, Grapefruit, Prosecco,
Orange slice, ice

Elderflower Peach Bellini 12

Peach Puree, Elderflower, Prosecco, Orange, Ice

DOC Prosecco

10 Glass / 40 BTL

Cocktail, Wines & Beer

International Beers 11

Hoegaarden, Negra Modelo Especial, Peroni,
Corona, Stiegl Radler

Local Beers 8

Village Brewery Blonde, Village Brewery Wit,
Village Brewery Nomad

House Red Wine 6oz \$10 9 oz 14
House White Wine 6oz \$10 9 oz 14

Bloody Caesar 12

Vodka/Gin (2oz), House Caesar Blend, Old Ba,
Rim, Peppercornini, Pickled Beans, Gherkins,
Lemon

Spiked Mocha 12

Hazelnut Ganache, Espresso, Frangelico,
Kahlua, Whipped Cream

Bailey's and Coffee 7

Fratello Drop & Bailey's Irish Cream (1oz)

Espresso Martini 10

1oz. Vodka, 1oz. Baileys, Espresso, Ice

Monte Negroni 12

Gin, Aperol, Amaro Del Cappello,
Orange Slice, Ice

Nashville Fizz 12

Bourbon, Triple Sec, Maple, Orange,
Berry Compote, Bitters, Tonic