



**Medina Café is now serving more than mouthwatering waffles**  
*Chef Nico Schuermans now offering, breakfast, lunch and brunch.*

August 1, 2008, Vancouver BC - Beginning immediately, Medina Café (Chambar restaurant's daytime counterpart) will offer guests a full breakfast and lunch menu on weekdays, and brunch service on Saturday and Sunday. Loyal followers of the café's trademark waffles will now find savoury items from chef Nico Schuermans with Moroccan and middle eastern influence. Weekday breakfast and lunch will be served Tuesday to Friday from 9:00 am to 3:00 pm, and weekend brunch will be offered Saturday and Sunday from 10:00 am to 3:00 pm.

Brunch will feature egg creations such as a cassoulet of two fried eggs on baked beans with duck sausage, bacon and andouillette sausage; a Tagine dish with two poached eggs on spicy tomato stew and red pepper with merguez sausage, sundried black olives, and cilantro served with fried pita bread; and an Oeufs Cocottes of baked eggs on smoked black cod with asparagus and lemon roasted potatoes and goat cheese.

Lunch will offer a selection of inventive salads and sandwiches such as the La Fetouch salad with tomato, cucumber, mixed green, fried pita, parsley, mint and sumac dressing; and the Jambon et Fromage - braised pulled pork, morbier cheese, and cherry compote on toasted fruit and nut bread with Belgian endive, pecan and watercress salad. For those with a larger appetite, the spicy Moroccan meatballs with homus, yogurt, roasted vegetables and cucumber salad will be sure to satisfy. Please see below for full breakfast and lunch menus.

Medina Café is a new venture from husband and wife team Nico and Karri Schuermans, owners of Chambar Restaurant in Vancouver, BC. Robbie Kane, a long-time employee of Chambar, is also a partner in the business and can often be found steaming lattes behind the coffee bar on a busy morning. Besides now offering a full breakfast, lunch and weekend brunch menu, Medina Café will be used to provide high-end private dinners in the evening. Enquiries and bookings can be made through Chambar.

Medina Café is located at 556 Beatty Street. The café is open Tuesday to Friday from 8:00 am to 5:00 pm with **breakfast service beginning at 9 am and ending at noon. Weekday lunch service is from noon until 3pm.** Medina Café is open **Saturday and Sunday from 9:00 am to 4:00 pm with brunch service ending at 3:00 pm.** More information can be found at [www.medinacafe.com](http://www.medinacafe.com).

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Media contact:  
Shannon Heth  
Heth PR  
T: 604-897-1808  
E: [shannon@hethpr.com](mailto:shannon@hethpr.com)

# Daily Breakfast

## MENU

### \$14 Oeufs Cocottes

Baked eggs on smoked black cod, asparagus, lemon roasted potatoes and goat cheese with shaved fennel and onion salad. Grilled foccacia.

### \$13 Tortilla

Baked eggs with chorizo, shrimp, tomatoes, red pepper, cilantro, olives, corn and avocado salsa. Grilled foccacia.

### \$15 Cassoulet

2 fried eggs on baked beans, duck sausage, bacon, and andouille sausage. Grilled foccacia.

### \$15 Fricasse

2 fried eggs on braised short ribs, roasted potatoes, caramelized onions, arugula and smoked applewood cheddar.

### \$13 Tagine

2 poached eggs on spicy tomato stew and red pepper, merguez sausage, sundried black olives, and cilantro. Fried pita bread.

### \$12 Libanais

Soft boiled egg, chickpea salad, baba ganoush, and tabouleh. Fried pita bread.

#### Sides

\$2	Free Range egg	\$3	Fried Pita
\$3	Grilled focaccia	\$4	Baked beans
\$4	Roasted Potatoes	\$3	Fruit
\$2	Harissa	\$5	Merguez
\$4	Bacon	\$5	Chorizo
\$5	Duck sausage	\$5	Andouille (sausage)

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### Served all Day

#### \$3.15 Waffle

#### \$1 Topping

Dark chocolate  
Lavender milk chocolate  
Raspberry caramel  
Maple syrup

Mixed berry compote  
Pistachio white chocolate  
Fig orange marmalade  
Yogurt

#### \$8 Granola, fruit + yogurt

#### \$5 Fresh Fruit

# Weekday Lunch

## MENU

- \$8 La Fetouch**  
Tomato, cucumber, mixed green, fried pita, parsley, mint, sumac dressing.
- \$12 Antipasto**  
Grilled vegetables, black olive tapenade, bocconcini, heirloom tomato salad, parmesan crouton.
- \$13 Tarte Feuilletée**  
Puff pastry tarte, cardamon chicken, ricotta, caramelized onions, spinach, toasted almonds, yogurt tahini.
- \$14 Boulliabase**  
Saffron spiced fish soup, halibut, prawns, vegetables, wild rice and avocado.
- \$15 Les Merguez**  
Flat bread wrapped roasted merguez sausage, baba ganoush, haloumi cheese, grilled eggplant and tabbouleh.
- \$13 Les Boulettes**  
Spicy Moroccan meatballs, houmus, yogurt, roasted vegetables and cucumber salad. Grilled Foccacia
- \$15 Jambon et Fromage**  
Braised pulled pork, morbier cheese, cherry compote on toasted fruit and nut bread. Belgian endive, pecan and watercress salad.
- \$15 Fricasse**  
2 fried eggs on braised short ribs, roasted potatoes, caramelized onions, arugula and smoked applewood cheddar.
- \$14 Les Nouilles**  
Baked cicatelli, pancetta, forest mushroom, pine nuts, cream, cambozola. Roasted tomato and arugala salad.

### Sides

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|-----|--------------|-----|----------------------|
| \$4 | Beet houmus  | \$4 | Marinated beets      |
| \$4 | Tabbouleh    | \$4 | Cucumber salad       |
| \$4 | Baba ganoush | \$4 | Black olive tapenade |
| \$3 | Fried pita   | \$3 | Grilled foccacia     |
| \$5 | Mixed olives |     |                      |
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