

THE MAJESTIC CAFE
PRESS RELEASE
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Revamped Majestic Café Brings Street Food to Detroit

Following three months of renovations, the Majestic Café is now open with a brand new look and menu. Dark woods and red lighting provide the room with a comfortable lounge atmosphere. Vintage records adorn the walls in front of the newly built live music stage. Throughout the year, the Café will play host to national and local musicians from genres such as indie rock, world music, experimental and everything in between. This backdrop provides a unique setting for the real star of the show: the food.

Innovative and affordable, the new menu highlights street food favorites from around the globe. Whether you are walking the streets of Frankfort enjoying sausage and pretzels or lying on the beach in San Diego having a late night fish taco, street food is something that can be enjoyed anywhere. Chef Joe Zainea has crafted a menu of small plates that echoes these moments of foodie heaven. While the bulk of the menu is new, some of the old favorites are still available via the daily lunch and dinner specials. Items such as the Tenderloin Medallions, the Tempeh Stir Fry and the Grilled Pork Sandwich as well as many Mediterranean favorites still grace the menu throughout the week. The traditional weekend brunch is alive and well also. Saturday and Sunday mornings feature many Majestic standbys such as Huevos Rancheros, Eggs Benedict, Southwest Salmon Hash and the always tempting Bananas Foster French Toast.

Beginning with The Gnome in 1976 to the first incarnation of the Majestic Café in 1992 to now, the Zainea's have been able to cater to multiple audiences. Whether you're a symphony patron stopping in before the show or a college student hunting for late-night eats, the Café has something for every diner. The ingredients are all prepared in house with a focus on local products. Most items are priced between \$5 and \$10. Local favorites thus far are the yam fries, cut thick and served with a candied ginger aioli dipping sauce and the Mahi Mahi fish tacos served on corn tortillas with a peppered cabbage and red tomatillo salsa. The grilled Greek-style pizza served with a layer of hummous, fresh spinach, feta cheese, fresh mozzarella, kalamata olives, and drizzled with reduced balsamic exemplifies the style of the menu.

“It was time for a change,” says co-owner David Zainea. “We wanted to create a multi-use space, that could capture a larger customer base and I think we have accomplished this. We've made eating out affordable without sacrificing quality.”

The Majestic Cafe is open 7 days a week, 11am – 2am (Sundays open at 10am). The menu is available Monday – Thursday 11am – Midnight, Friday & Saturday 11am – 1am, and Sundays 10am – 11pm. Brunch is served on Saturday and Sunday until 3pm. The Majestic Café is located at 4120 Woodward Ave. in the heart of Midtown Detroit. For more information go to the Majestic Cafe website at www.majesticdetroit.com.