



Mon - Fri / 8 - 12 Sat / 8 - 15 Sun / 8-15

BREAKFAST

Special Sat - Sun / minimum 2 people

Amber bottomless brunch – 16 per person
“Must be bought by the whole table”

Grilled Jerusalem pita

Feta & marinated olives

Aleppo fried eggs

Tahini & pekmez

Amber hummus salsa

Pide, baked flatbread topped with spiced & herbed minced lamb

Hot smoked trout, harissa sweet potato, grape relish

Burnt aubergine with crushed olives, Turkish peppers, chickpeas

10 hundred million bubbles...

Sat - Sun / minimum 2 people

Bottomless prosecco – 19 per person
“Must be bought by the whole table & maximum 2 hours”

Plates

Challah toast – 10,5

Whipped mascarpone yogurt, seasonal fruit, honey, thyme, dukkah, pistachios

Acai bowl – 7

Homemade granola, Greek yogurt, seasonal fruits, organic Acai powder, honey, blueberry reduction

Avocado – 9

Crushed avocado on sourdough toast, chilli, two poached eggs

Avocado & kale – 9

Kale and cauliflower rice, almonds, fresh herbs, chilli on sourdough toast.

Shakshuka – 10,5

Eggs poached in tomato, onion, pepper ragout, tahini, dukkah, with sourdough or Simit

add **house Pastirma – 3**

Burnt aubergine – 10,5

Poached eggs, toasted zaatar pita, sumac yogurt, chilli butter

Zucchini halloumi fritters – 10,5

Kale, cauliflower rice, almonds, fresh herbs, chilli, poached eggs.

Hot smoked trout – 10,5

Zingy edamame salad, goats' curd, on house corn bread, poached egg, furikake

Amber fry up – 11,5

Streaky bacon, fried egg, Dingley Del sausage, potato and mushroom hash, beans, roasted tomato and sourdough

Amber pita – 8

Streaky bacon, fried egg, pickled gin cucumber, gem lettuce, tomato, mustard tahini

Breads & Spreads

Simit – 1,5

Turkish sesame ring pastry

Corn bread – 3

House gluten free, nigella seeds, spring onions, parsley

Jerusalem pita – 1,5

Round flatbread with a pocket

Sourdough sweet – 4,5

Mango and honey butter

Tahini & pekmez – 3

Tahini and grape molasses served with warm pita

Extras

Chorizo – 3,5 GF

Pork, Spanish

Dingley Del sausage – 3,5

Pork, British

Streaky bacon – 2,5

Salt-cured pork belly

Egg – 1,5

One free range egg, poached or fried

Roasted tomato – 3

With thyme

Smashed avocado – 4

With lemon and chilli

Halloumi – 3,5

Cheese, mixture of goats' & sheep's milk

Scrambled eggs – 4,5

3 free range eggs

All breads can be substituted to gluten free corn bread

All our food is freshly prepared in our kitchen so we are unable to guarantee any food or drink is totally allergen-free. For those who suffer serious allergies, please speak with a manager for further information

A discretionary service charge of 12.5% will be added to your bill.

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