

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

Plates

Challah Toast - 10 5

Whipped mascarpone vogurt, seasonal fruit. honey, thyme, dukkah, pistachios

Acai Bowl - 7

Organic granola. Greek vogurt, seasonal fruits. organic Acai powder, honey, blueberry reduction

 $\rho = \rho h c \sigma v \Delta v$ Crushed avocado on sourdough toast, chilli, two poached edgs

Avocado 8 Kale - 9 Kale and cauliflower rice, almonds, fresh herbs, chilli on sourdough toast.

Shakshuka – 10.5 Eggs poached in tomato, onion, pepper radout, tahini, dukkah, vogurt, with sourdough or Simit

add house Pastirma - 3

Burnt Aubergine – 11 Poached eggs, toasted zaatar pita, sumac vogurt, chilli butter

Zucchini Halloumi Fritters – 10.5 Kale, cauliflower rice, almonds, fresh herbs, chilli, poached eggs.

Hot smoked trout -10.5Zingy edamame salad, goats curd, on house nigella corn bread, fried egg, furikake

Amber Frv 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 – 15 Turkish sesame ring pastry

Corn bread - 35 House gluten free, nigella seeds, spring onions, parslev

Jerusalem Pita – 1.5 Bound flatbread with a pocket

Sourdough Sweet – 4 Mango and honey butter

Tahin & Pekmez – 3.5 Tahini and grape molases served with grilled pita

Extras

Chorizo - 3.5 Pork. Spanish

Dingley Del Sausage – 3,5 Pork British

Streaky bacon - 2.5 Salt-cured belly pork

Eqq - 1.5One free range egg, poached or fried

Roasted tomato -3With thyme

Smashed avocado – 4 With lemon and chilli

Halloumi – 3.5 Cheese, mixture of goat's & sheeps milk

Scrambled eggs-4,53 free range eggs, butter

All breads can be substituted to gluten free corn bread

Special 10am-3pm Sat - Sun / minimum 2pp

Pide, baked flat bread topped with spiced & herbed

Hot smoked trout, harissa sweet potato, grapes

10 hundred million bubbles...

Burnt aubergine with crushed olives Turkish,

Amber Bottomless brunch – 16 per person

"Must be bought by the whole table"

Grilled Jerusalem Pita

Feta 8 marinated olives

Amher Hummus salsa

peppers, chickpeas

Sat - Sun / minimum 2 people

maximum 2 hours"

Bottomless Prosecco – 19 per person

"Must be bought by the whole table &

Aleppo fried eggs

Tahin, pekmez

minced lamb

relish

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