



Brunch 10am-3pm

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 Add -3 Chorizo / Mushroom/ Streaky bacon

Crushed avocado on sourdough toast, chilli, two poached eggs

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

Amber fry up – 11,5

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

Pide Flatbread baked with toppings in the oven

Traditional – 8

Minced lamb, peppers, onions, tomato, parsley

Shakshuka – 8 add Pastirma 3

Baked tomato, pepper ragout, egg, tahini, dukkah

Nduja – 9

Spinach, cherry tomatoes, house cokelek cheese

Burnt leeks – 10

Blue cheese, caramelised onions, basil, figs

Mains 12-9 pm

Cauliflower – 9

Fried cauliflower, crispy shallots, green tahini, pomegranate, dukkah

Grilled Chicken Chop – 9

Spiced marinated chicken thighs, flat bread, tangy salsa

Meatballs – 10

Lamb meatballs, yogurt tahini, sumac onions and pickled pepper

Glazed lamb shoulder – 14

Burnt aubergine, yogurt, chilli butter, pita croutons

Pork belly – 11

Fried polenta, house kimchi, parmesan

Crispy chicken Pitta – 9

House kimchi, harissa mayo, gem lettuce

Torched Seabass – 12

Fennel and apple soft herb salad, tamarind, dill

Onglet piyaz – 12

Marinated hanger steak, Tomato & bean salad, tahini dressing

Cakes & Pastries

Nutty Vegan – 4

Homemade, dates, apricots, apple, maple syrup, pistachios, almonds, cashews

Chocolate – 3

Homemade chocolate cake

Orange & Almond – 5,5

Homemade topped with raspberry jam & pomegranate seeds

Fudge Brownie – 5

Homemade with Belgian chocolate

Cannoncini – 1

Please ask for varieties

Sides & Salads

Amber hummus salsa – 6

Served with grilled pita

House fried potato – 4,5

Chives, harissa mayo, truffle oil

Marinated olives – 3,5

Kalamata & green Chalkidiki

Squid – 8

Deep fried squid with harissa mayo

Miso aubergine – 4,5

Date yogurt, pomegranates, parsley mint drizzle, toasted almonds, crispy shallots

Tabouleh – 4,5

Parsley, cauliflower rice, tomatoes, pomegranate, spring onions

Butternut Squash – 4,5

Feta, crispy sage, chick peas, parsley mint drizzle

Carrots & Parsnips – 4,5

Green tahini, dukkah, coriander

Kofte – 7,5

Stuffed gem lettuce with lentil & bulgur kofte, sumac & pomegranate molasses

Order by phone
or
Deliveroo

02077020700