



BREAKFAST

Dinner
5
10:30

Plates

Challah toast

Whipped mascarpone yogurt, seasonal fruit, honey, thyme, dukkah, pistachios – 10,5

Acai bowl

Homemade granola, Greek yogurt, seasonal fruits, organic Acai powder, honey, blueberry reduction – 7

Avocado

Crushed avocado on sourdough toast, chilli, two poached eggs – 9

Avocado & kale

Kale and cauliflower rice, almonds, fresh herbs, chilli on sourdough toast – 9

Shakshuka

Eggs poached in tomato, onion, pepper ragout, tahini, dukkah, with sourdough or Simit – 10,5 add house Pastirma – 3

Burnt aubergine

Poached eggs, toasted zaatar pita, sumac yogurt, chilli butter – 10,5

Zucchini halloumi fritters

Kale, cauliflower rice, almonds, fresh herbs, chilli, poached eggs – 10,5

Hot smoked trout

Zingy edamame salad, goats' curd, on house corn bread, fried egg, furikake, tarragon mayo – 10,5

Amber fry up

Streaky bacon, fried egg, Dingley Del sausage, potato and mushroom hash, beans, roasted tomato and sourdough – 11,5

Amber pita

Streaky bacon, fried egg, pickled gin cucumber, gem lettuce, tomato, mustard tahini – 8

Extras

Chorizo

Pork, Spanish – 3,5

Dingley Del sausage

Pork, British – 3,5

Streaky bacon

Salt-cured pork belly – 2,5

Egg

One free range egg, poached or fried – 1,5

Roasted tomato

With thyme – 3

Smashed avocado

With lemon and chilli – 4

Halloumi

Cheese, mixture of goats' & sheep's milk – 3,5

Scrambled eggs

3 free range eggs – 4,5

Breads & Spreads

Simit

Turkish sesame ring pastry – 1,5

Corn bread

House gluten free, nigella seeds, spring onions, parsley – 3,5

Jerusalem pita

Round flatbread with a pocket – 1,5

Sourdough sweet

Mango and honey butter – 4,5

Tahini & pekmez

Tahini and grape molasses served with warm pita – 3

Amber bottomless – 16 per person

Sat - Sun / minimum 2 people

"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...

Bottomless prosecco – 19 per person

"Must be bought by the whole table & maximum 2 hours"

Brunch Drinks

Monmouth Ice Coffee Kicker

Havana 7 rum, espresso, milk

Passion Fruit Bellini

Passion fruit, prosecco

Moscow Mule

Vodka, ginger, lime

Amber Mary

Homemade spiced tomato mix, vodka

Fresh Juices

Orange 3,5

Apple 3,5

Carrot 3,5

Mixed Juice 3,5

add Ginger 0,5

Soft Drinks

Homemade Lemonade (still/sparkling) 3

Amber Cosmos (Passion Fruit) 3

Coke / Diet Coke / Coke Zero 2,5

Ginger Beer / Tonic / Slimline Tonic 2,5

Smoothies

Green Light 6

Cucumber, spinach, spirulina, banana, bee pollen

Yellow Submarine 5,5

Banana, turmeric, cinnamon, ginger, soya milk, honey

Purple Rain 5,5

Acai, blueberry, banana, oat milk, honey, lemon

Coco Jumbo 5,5

Chia, peanuts, tahini, cacao, maple syrup, banana, almond milk

add Vanilla Protein +0,5

Hot & Iced

Espresso 2,2

Americano 2,5

Flat White 2,8

Latte 2,8

Cappuccino 2,8

Monmouth Filter Coffee (until 5pm) 2,5

Macchiato / Cortado 2,5

Moccha / Hot Chocolate 3

Turmeric Latte / Chai Latte / Matcha Latte 3

Babyccino 0,5

Soya / Almond / Oat Milk 0,5

Kandula Tea: 2,5

English Breakfast / Earl Grey / Chamomile Rose / Green / Lemon & Ginger / Strawberry Hibiscus / Fresh Mint

Craft Beers on tap

Posh Lager 4,9

Lager, Forest Road Brewery, Hackney

Undercurrent Pale Ale 4,9

Pale ale, Siren Brewery, Berkshire

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

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