## Smoothies

Green light

Yellow Submarine

**Purple Rain** 

Coco Jumbo banana, almond milk -6

+ Protein - 50p

# Fresh juices

Apple / Carrot / Orange -3,5**Ginger shot** – 50p

# Soft Drinks

Homemade Lemonade -3Cosmos -3 Coke / Diet / Zero -2,5 **Ginger Beer** -2,5

### Hot & Iced

**Espresso / Turkish coffee** -2,4Americano / Filter -2,6Macchiato / Cortado -2.6Moccha / Hot chocolate -3Turmeric / Chai / Matcha Latte - 3 Soya / Almond / Oat Milk - 50p Kandula Tea -2.4

### 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

# Plates

#### Acai bowl

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

#### Challah toast

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

#### Avocado

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

Avocado & kale Kale and cauliflower rice, almonds, fresh herbs, chillis on sourdough toast -9

#### Hot smoked trout

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

#### Shakshuka

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

### Zucchini halloumi fritters

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

Burnt aubergine Poached eggs, toasted zaatar pita, sumac yogurt, chilli butter - 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 -1,5Roasted 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

Amber Hash Roasted potatoes, onions, mushrooms, Turkish peppers, Aleppo-3,5

#### Served with sourdough bread - 4,5 Tahini & pekmez Tahini and grape molasses served with warm pita -3

**Breads & Spreads** 

Turkish sesame ring pastry -1.5

Round flatbread with a pocket - 1,5

Simit

Corn bread

Jerusalem pita

**Mango Butter** 

# 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

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

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 Kicker Havana 7 rum, espresso, milk – 7

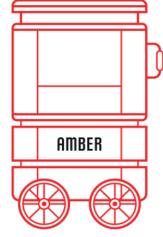
Passion Bellini Passion fruit, Prosecco - 7

Moscow Mule Vodka, ginger, lime-7

Amber Marv Spice tomato juice, vodka, House pickled green beans – 7

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

> Dinner 5 10:30





- Cucumber, spinach, spirulina, banana, bee pollen -6
- Banana, turmeric, cinnamon, ginger, soya milk, honey 5,5
- Acai, Blueberry, banana, oat milk, honey, lemon juice -5,5
- Chia seeds, peanuts, tahini, cacao, maple syrup

Flat white / Latte / Cappuccino -3English breakfast, Earl grey / Chamomile Rose / Green Lemon & Ginger / Strawberry Hibiscus / Fresh Mint