



Brunch 8am-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

Avocado – 9 **Add -3 Chorizo / Hash / 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, beans, roasted tomato, potato and mushroom hash, sourdough

Zucchini halloumi fritters – 11

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

Pide 12-9 pm

Traditional – 9

Minced lamb, peppers, onions, tomato, parsley

Nduja – 9

Spinach, cherry tomatoes, house cokelek cheese

Burnt leeks – 11

Blue cheese, caramelised onions, basil, figs

Mains 12-9 pm

Cauliflower – 10

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

Meatballs – 10

Lamb meatballs, tomato sauce, sumac onions and pickled pepper, sourdough toast

Glazed lamb shoulder – 14

Burnt aubergine, yogurt, chilli butter, pita croutons

Chicken wings – 9

Sumac, pomegranate glazed

Blackened Salmon – 12

Creamy swiss chard, baby potatoes

Crispy chicken Pitta – 10

House kimchi, cemen mayo, gem lettuce

14 hr lamb shoulder Pita – 10

Sumac onion, Turkish pickled peppers, tahini, tomato, gem lettuce

Zucchini halloumi fritters – 8

Kale, cauliflower rice, yogurt, almonds, fresh herbs

Cakes & Pastries 8am-9pm

Carrot cake – 3,5

Homemade carrot cake with icing sugar & walnuts

Chocolate – 3,5

Homemade chocolate cake

Orange & Almond – 3,5

Homemade topped with raspberry jam & pomegranate seeds

Fudge Brownie – 3,5

Homemade with Belgian chocolate

Cannoncini – 1

Please ask for varieties

Sides & Salads 12-9 pm

Amber hummus Zough – 6

Served with grilled pita

House fried potato – 4,5

Chives, cemen mayo, truffle oil

Marinated olives – 3

Kalamata & green Chalkidiki

Salt cod fritters – 8

Home made tartare sauce

Kofte – 7,5

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

Miso aubergine – 4,5

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

Tabouleh – 4,5

Parsley, cauliflower rice, tomatoes, pomegranate, spring onions

Balsamic Beetroot – 4,5

Beluga & Puy lentils, pickled shallots, tahini tofu, dill and sumac

Brussels sprouts – 4,5

Turmeric cauliflower, cranberries, almonds, balsamic glaze

**Order by phone
or
Deliveroo**

02077020700