



## 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, sour dough

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

## 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

## All day 12-9 pm

### Cauliflower – 10

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

### Meatballs – 10

Grilled Lamb meat balls, yogurt tahini, sumac onions and pickled pepper

### Glazed lamb shoulder – 14

Burnt aubergine, yogurt, chilli butter, pita croutons

### Blackened Salmon – 12

Creamy spinach, 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

### Pork Belly - 12

Crispy polenta cubes, kimchi, chillies, pecorino

## 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

## 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

### Butternut squash – 4,5

Baby spinach, roasted onions, pickled cabbage, chickpeas, ras el hanout, sesame seeds.

**Order by phone  
or  
Deliveroo**

**02077020700**