

# All Day Breakfast Served until 3

Hand-cut Chips w/ House-made  
Aidli + House Chilli Sauce v, gf, df 4.5

**Bacon or Halloumi Brioche Bun** 7  
W/ avocado, house-made onion relish, spinach, sundried tomatoes  
+ chives

Add fried egg + 1.7

**Toasted Breakfast Wrap** 8  
W/ merguez lamb sausage or halloumi or the *Half Half*, egg,  
avocado, spinach, red onion + sumac

**Eggs with Bastirma** 9  
Scrambled eggs, spiced beef sausage, chives, olives, toasted  
Arabic khubez bread + chilli sauce (optional)

Add avocado + 3

**Turkish Eggs** v, n 10  
2 poached eggs on garlic yoghurt w/ fresh dill, Aleppo chilli butter,  
hazelnut dukkah + toasted Arabic khubez bread

Add merguez lamb sausage + 3.5

**Toasted Banana and Chocolate Bread** v 5.5  
W/ house-made sweetened labneh (strained yoghurt) + maple  
syrup

## Eggs Your Way

*On sourdough with fresh herbs and sumac*

2 Poached Eggs 6.5 / 2 Fried Eggs 6.5 / Scrambled Eggs 7.5

Add smoked streaky bacon + 3 / merguez lamb sausage + 3.5 /  
avocado + 3 / grilled halloumi + 3 / side salad + 2.5

## Sides

2 Hash Browns w/ Manchego + Chilli Dip <small>v, gf</small>	4
Grilled Halloumi	3
Avocado w/ Sumac + Lemon	3
Merguez Lamb Sausage	3.5
Smoked Streaky Bacon	3
Fried, Scrambled or Poached Egg	1.7
2 Falafel w/ Tahini Sauce + Spinach & Onion Sumac Salad <small>vg, gf</small>	4.3
Extra Flatbread or Sourdough	1.5
Side Salad	2.5
Mixed Olives	2.5
Extra Sauce	0.3

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All our food is made from scratch in our kitchen where food allergens are present. Let us know if you have any allergies or intolerances, we will do everything we can to help. Gluten-free bread (+ £1) and soy butter are available. v - vegetarian, vg - vegan friendly, gf - gluten intolerant friendly, df - dairy free, n - nuts *Made with Love.*