

# All Day Brunch

Served until 3

## Toasted Wraps

**Palestinian Falafel Wrap** vg, df 9.5

In Arabic khubez bread w/ fried potato crisps, baked aubergine, red cabbage, tomato, pickles, tahini & lemon dressing + chilli sauce (optional)

**Kufta Wrap** 9

Beef & lamb kofta w/ tzatziki, carrot, red cabbage, roasted veg, red onion, tomato, lemon + chilli sauce (optional)

**Chicken, Bacon & Avocado Wrap** df 8.5

W/ aioli, tomato, rocket, red onion + sumac

**Crumbled Feta Wrap** v 8

W/ red pepper jam, grilled aubergine & courgette + spinach

**Batata Harra Wrap** v 8.5

W/ spiced potato, grilled halloumi, spinach, peppers, lemon, garlic, coriander + chilli sauce (optional)

**Palestinian Falafel Salad** vg, df, gf 9.5

Mixed salad, avocado, hummus, tahini & lemon dressing + chilli sauce (*add halloumi + 3*)

**Batata Harra Hash** v, gf 10

Lemon & coriander spiced potato and peppers on garlic yoghurt, Aleppo chilli butter, fresh dill + fried egg (*add merguez lamb sausage + 3*)

**Mezze Dips** vg, df, n *Lunch for one or starter for two* 10

Hummus, smoky aubergine baba ghanoush dip, charred red pepper & walnut muhammara dip, tangy sumac salad + toasted Arabic khubez bread

## To Add

Hand-Cut Chips w/ House-Made Aioli + House Chilli Sauce v, gf, df 4.5

2 Palestinian Falafel w/ Tahini & Lemon Sauce and Spinach & Onion Sumac Salad vg, gf, df 4.3

Halloumi / Avocado / Merguez Lamb Sausage / Smoked Streaky Bacon 3

Fried, Scrambled or Poached Egg 1.7

Side Salad 2.5

Extra Flatbread or Sourdough 1.5

*All our food is made from scratch in our kitchen where food allergens are present. Please tell us if you have any allergies or intolerances, we will do everything we can to help. Gluten-free bread (+ 50p) and soy butter are available.*

v - vegetarian, vg - vegan friendly, gf - gluten intolerant friendly, df - dairy free, n - nuts