

## All-day breakfast 9:00 – 14:30

### Organic Sourdough Toast with:

Homemade seasonal jam + butter v	4.5
Tahini + carob molasses (like a Middle Eastern PB&J) vg, df	4.5

### Sandwiches & Wraps

Mature cheddar sandwich w/ carrot chutney, red onion, greens, sumac + nigella seeds v	4.7
Breakfast wrap w/ merguez sausage, egg, crushed avocado, spinach, red onion + sumac df	6
Chicken, bacon & avocado wrap w/ aioli, tomato, greens, red onion + sumac df	6.5
Steak sandwich w/ pomegranate molasses, chimichurri, greens, red onion + sumac df	7.8

### Za'atar Roll with Labneh & Dressed Greens v, 6.5

Soft doughy roll made with a thyme, sesame seed and sumac spice mix and olive oil. Served with a strained yoghurt dip and dressed greens

### Caramelized Banana Pancakes v, n 7.5

With sweetened labneh, toasted seeds and almond flakes, fresh berries + Canadian maple syrup

### Avocado on Organic Sourdough Toast vg, df 7.5

With candied carrots, green leaves, toasted seeds, lemon + Lebanese olive oil

### Eggs with Bastirma df 8

Scrambled eggs, spiced beef sausage, chives, kalamata olives + sourdough

### A Middle Eastern take on a Cooked Breakfast

Egg & potato fry, lemon & cumin mushrooms, caramelised tomato, spinach & onion salad, homemade beans + organic sourdough with:

Merguez Lamb Sausage	10.5
Grilled Halloumi v	10.5
Cumin-spiced Lentil, Courgette & Carrot Fritters (vegan – served without the eggs)	10

### To Add

Halloumi / Merguez Lamb Sausage / Bacon	2.5
Lemon, Garlic & Cumin Mushrooms vg	2.5
Poached Egg / Extra Toast / Harissa Chilli Relish	1.5
Swap Bread for Seasonal Salad	+1.3

## Freshly Baked Treats & Artisan Ice Cream

Check the counter for today's freshly baked treats, all made in-house, and ice cream flavours.

*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 is available.*