

# All Day Brunch

Served until 3:30

## Toasted Wraps

### Palestinian Falafel Wrap vg 10.5

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

Add grilled halloumi + 3.5

### Kufta Wrap 10

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

### Chicken, Bacon & Avo Wrap df 9.5

W/ aioli, tomato, rocket + red onion

### Crumbled Feta Wrap v 9

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

### Batata Harra Wrap v or vg 9

Spiced potato, grilled halloumi or aubergine, peppers, spinach, lemon, garlic + coriander (house-made chilli sauce optional)

### Wanasa Avo on Sourdough vg 9.5

Avocado, spinach, tomato, red onion, oat crème fraiche, dill, mint, sumac, lemon + Lebanese olive oil

Add poached egg + 1.7 / smoked streaky bacon + 3.5 / crumbled feta + 3.5

### 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 + 4 / toasted Arabic khubez bread + 1.5

### Palestinian Falafel Salad vg, gf 10

Mixed salad, avocado, hummus + tahini & lemon dressing (chilli sauce optional)

Add grilled halloumi + 3.5 / toasted Arabic khubez bread + 1.5

### Soup with Toasted Sourdough 6.5

Ask us for what's on the menu today!

## Follow Us @WanasaKitchen

*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.*