

All Day Breakfast Served 'til 3

Bacon or Halloumi Brioche Bun 7

W/ avocado, onion relish, spinach, sundried tomatoes + chives (*add fried egg on top + 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)

Turkish Eggs v, n 10

2 poached eggs in garlic yoghurt w/ fresh dill, Aleppo chilli butter, hazelnut dukkah + Arabic khubez bread

Wanasa Banana Bread and Chocolate French Toast 10.5

Sweet w/ house-made sweet labneh, almonds, pistachios, berries + Canadian maple syrup v, n
Or

Savoury w/ crispy smoked streaky bacon + Canadian maple syrup

Cooked Breakfast – with a Middle Eastern touch

2 eggs your way w/ Aleppo chilli, lemon & cumin mushrooms, caramelised tomato w/ garlic, spinach & onion salad, house baked beans + sourdough. Served with (*choose one*):

Merguez Lamb Sausage + Smoked Streaky Bacon df 13

Grilled Halloumi + Avocado v 13

Falafel w/ Hummus + Avocado (*vegan – no eggs in dish*) 13

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

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