



Organic Sourdough Toast with:

Homemade seasonal jam + butter v	4.5
Tahini + carob molasses (like a Middle Eastern PB&J) vg, df	4.5
Avocado, candied carrots, green leaves, toasted seeds, lemon + Lebanese olive oil vg, df	7.5

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

Za'atar Bun with Labneh & Dressed Greens v, 6.5

Soft doughy bun made with a thyme, sesame seed and sumac spice mix, strained yoghurt dip + dressed greens

Caramelized Banana Pancakes v, n 7.5

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

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
Turmeric-Spiced Courgette Fritters (vegan – no eggs)	10

To Add

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

Baked Treats & Artisan Ice Cream

Check out 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 and soy butter are available.

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