

# All Day Breakfast

Served until 3:30

## Bacon or Halloumi Brioche Bun

W/ avocado, house-made onion relish, spinach, sundried tomatoes + chives

Add fried egg + 1.7

## Toasted Breakfast Wrap

W/ merguez lamb sausage or halloumi or the *Half Half*, egg, avocado, spinach, red onion + sumac

## Eggs with Bastirma

Scrambled eggs, spiced beef sausage, chives, olives + toasted Arabic khubez bread (chilli sauce optional)

Add avocado + 3.5

## Tarragon Eggs

Scrambled eggs w/ tarragon, merguez lamb sausage or halloumi + toasted Arabic khubez bread

8

9

9

9

## Eggs Your Way

7.5

*On sourdough with fresh dill and sumac*

2 Poached Eggs / 2 Fried Eggs / Scrambled Eggs

Add smoked streaky bacon + 3.5 / merguez lamb sausage + 4 / avocado + 3.5 / grilled halloumi + 3.5 / side salad + 2.5

## Turkish Eggs v

10

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

Add merguez lamb sausage + 4

## Toasted Banana and Chocolate Bread v

6

W/ house-made sweetened labneh (strained yoghurt) + maple syrup

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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.