

# BRUNCH MENU

## Cocktails

**Virgin Sirine 3.95 (glass) / 10.95 (jug)** (non-alcoholic)  
Pickled chilli, harissa & sumac spiced tomato juice

**Bloody Sirine 7.95 (glass) / 18.95 (jug)**  
Vodka, pickled chilli, harissa & sumac spiced tomato juice

## Prosecco

**Bosco Malera, Prosecco Extra Dry DOC**  
6.00 / 26.95 Glass (125ml) / Bottle

Crisp & refreshing, this delicate Prosecco has a rounded palate & an irresistibly fruity finish

## Traditional Brunch

**Smoked Salmon & Scrambled Eggs on Brioche 8.45**  
Free-range scrambled eggs & smoked salmon on toasted brioche

**Sojok & Scrambled Eggs 8.45**  
Free-range scrambled eggs, slow-roasted cherry tomatoes, sojok sausages with pomegranate molasses & parsley

**Aubergine & Halloumi Omelette 7.95**  
Free-range egg omelette with aubergines, zaatar & roasted cherry tomatoes with fresh thyme

**Spiced Salmon Shakshuka 12.95 (GF)**  
Pomegranate molasses roasted salmon with slow-cooked tomato, peppers, onion & chilli shakshuka

**Man'ousha topped with Sojok & slow-roasted tomatoes 8.45**  
Oven-baked Lebanese flat bread with halloumi & akkawi cheese, sojok sausages & slow-roasted vine tomatoes with olive oil & zaatar

**Avocado Salad with Poached Egg 8.45**  
Avocado & feta salad with kalamata olives, tomato & a poached egg on toasted brioche with a serving of hommos

**Feta, Grilled Vegetables & Quinoa Salad 9.45 (V) (GF)**  
Feta cheese, grilled peppers & onions, with chickpeas, quinoa & virgin olive oil

**Beetroot Feta & Nut Salad 8.45**  
Oven-baked beetroot salad with feta cheese & salad leaves mixed nuts & pomegranate molasses dressing

**Dip Platter (Zucchini, Hommos & Aubergine) 8.95**  
Hommos, baba ghanuj & zucchini dips served with Lebanese flat bread & pickles

**Lebanese Lamb & Halloumi Burger 11.95**  
Chargrilled lamb kofta burger with grilled halloumi, tahina, harissa mayonnaise, tomato, pickled cucumber, served with spiced potatoes

**Organic Yoghurt (choice of topping) 4.95**

- Red berries compote
- Date, fig, apricot, prune & sultana compote

SYMBOL GUIDE: (V) = VEGETARIAN, (VEGAN) = VEGAN, (GF) = NON-GLUTEN CONTAINING INGREDIENTS