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BRUNCH MENU

STRAPATSADA £14
Greek scrambled eggs with fresh tomato and feta on sourdough bread (GFA) (V, 2, 4, 7)

SHAKSHOUKA EGGS £15
A traditional Middle Eastern dish made by gently poaching eggs in a simmering spiced sauce of tomatoes, olive oil, peppers, onions, and garlic with sourdough bread. (GFA) (V, 2, 4)

AVOCADO ON SOURDOUGH £13
With poached eggs, finished with extra virgin olive oil and a touch of aleppo pepper. (GFA) (V, 2, 4)

Middle Eastern Breakfast £18
A traditional Middle Eastern breakfast featuring falafel, halloumi, creamy home-made toasted pita bread with zaatar seasoning, and a refreshing mix of diced tomatoes and cucumbers. (V, 2, 7, 12)

Greek Style Breakfast £20
A mediterranean twist on a classic breakfast, featuring fried eggs, grilled halloumi, Greek sausage, fresh tomatoes and cucumbers, toasted pita bread, olives and yoghurt with honey and walnuts. (2, 4, 7, 10, 13, 14)

Greek Yoghurt £10
With honey and walnuts. Add berries for £2 (V, 7, 10,)

Spanakopita £10
Traditional Greek spinach and feta pie (V, 2, 7, 14)

Bougatsa £10
Custard filled filo pastry topped with icing sugar and cinnamon (V, 2, 4, 7, 14)

TRADITIONAL DESSERTS AVAILABLE
ASK THE WAITER FOR MENU

ALLERGENS

(V) VEGETARIAN / (VG) VEGAN / (1) CELERY / (2) CEREAL/GLUTEN / (3) CRUSTACEANS / (4) EGGS / (5) FISH / (6) LUPIN / (7) MILK / (8) MOLLUSCS / (9) MUSTARD / (10) NUTS / (11) PEANUTS / (12) SESAME / (13) SOYA / (14) SULPHITES

Please inform your server of any allergies, while every effort will be made, we cannot guarantee any dish as a 100% free from allergens due to cross contamination.