

Breakfast & Brunch

French Toast 10 (E, G, D, N)

Challah roll French toast served with cream friache, maple syrup, fresh seasonal berries, sprinkled with cinnamon and pecan nuts.

Granola 9 (D,N)

Homemade nutty muesli with dried fruit topped with low fat Greek yogurt, tahini, date honey and seasonal fresh fruit

Eggs on Toast 6 (E,G)

2 eggs cooked your way on our freshly baked toasted sour dough bread. Choose from scrambled, poached or fried eggs

Avo on Toast 8 (G,D)

Toasted sourdough, smashed chilli avocado, grated feta sumac Add a poached egg £2 (E)

Croissant Eggs Benedict 8 (E,G,D)

2 poached eggs , toasted croissant, baby spinach leaves and hollandaise sauce Add oak smoked salmon ${\bf 3}$

Salmon and Cream Cheese Bagel 9 (G,D,F)

Oak smoked Salmon & cream cheese on an open toasted bagel with chives

Sabich 12 (G,E,S)

Fluffy pitta filled with houmous, fried aubergine, boiled egg, potato, chopped salad, onion, parsley and amba tahini.

Egg Brunch 10 (E,G,D)

 $3\ \mbox{egg}$ omelette served with chopped salad and bread choose two omelette fillings from

Tomato, asparagus, mushroom, cheddar cheese (D), feta (D), goats cheese (D), baby spinach leaves, black olives, red pepper, red onion. Extra fillings 1 each

Breakfast For Champions 13 (E,G,D,S)

2 eggs of your choice served with oak smoked salmon (F), guacamole, baba ganoush, feta cheese, cream cheese (D), olive tapenade, chopped salad and toast. Choose from Scrambled/poached/fried eggs

Michael's Shakshuka

Michael's master recipe shakshuka served with a side salad, tahini and fluffy pitta bread

Classic 10 (E,G)

Greek 14 goat's cheese, olives, zaatar (E,D,G)

Balkan 15 feta, aubergine, cauliflower (E,D,G)



D – Dairy E – Egg G – Gluten
S – Sesame N – Nuts F- Fish
C – Celery M-mustard So- Soya





Salads

Cauliflower 10 (S) Vegan

Served with a tahini trio, pomegranate, date honey and fresh herbs

Smoked Aubergine

Whole grilled aubergine marinated with extra virgin olive oil and garlic. Served with a side salad.

Roasted veg with feta 11 (D,S) sumac, raw tahini, fresh herbs and mint Minced meat (S) 12 spices, pine nuts, fresh mint and raw tahini

Artichoke hearts 10 vegan

Served with Olive oil, garlic and pomegranate dressing

Goat's Cheese & Beetroot 15 (D,N)

Thinly sliced beetroot, goat's cheese, figs, arugula and pecan nuts in a maple balsamic dressing

Bulgur 13 (S,G) vegan

Bulgur wheat, grated cauliflower, chopped tomato, cucumber, red onion, fresh herbs, pomegranate seeds and raw tahini in a lemon dressing

Salmon/Chicken Avocado (N,F)

Choose from Oak Smoked Salmon or fresh salmon fillet or chicken breast. Served with avocado, Lullo Russo lettuce, cherry tomatoes, cucumber, carrot, cashew nuts and a fresh herb dressing

Oak smoked salmon 16 Fresh salmon fillet 17 Chicken 16

Haloumi 16 (D,N)

Grilled halloumi served with avocado, Lullo Russo lettuce, baby spinach, tiger tomatoes, grilled mushroom, walnuts, cucumber, carrot and dressed with pomegranate herb dressing

Mediterranean salad 14 (G,S) Vegan

Velvet smooth houmous, falafel, chopped salad, fluffy pitta, pickles and green tahini

Burgers

Served in challah roll (E,G) with lettuce, tomato, onion, ketchup, mayo and skin-on fries

Chicken Breast 11 100% Beef Burger 12

Extra toppings - Cheese (D), Mushrooms, caramelised onion £1 each Avocado £2

Salmon Burger 15 (E,F)

Salmon fillet served in challah roll (E,G) with avocado chilli mayo, spinach and side salad



D – Dairy E – Egg G – Gluten S – Sesame N – Nuts F- Fish C – Celery M-mustard So- Soya





Houmous (S,G) Vegan

Served with pickles, fresh parsley, olive oil and fluffy pitta bread*(G)

Plain and Simple velvet smooth houmous 7

Houmous and Falafel 9

Velvet smooth houmous freshly made in-house every day with Michael's special recipe falafel balls.

Masabacha 9 (S)

Fresh grated tomato, whole chick peas topped with lemon tahini and chilli sauce

Pittas*, Wraps, Plates all served with a side salad

Chicken Schnitzel Wrap or Pitta 10 (E,G,M)

Marinated for 12 hours in a special blend chicken coated in golden breadcrumbs with mayo, tomato and lettuce

Shawarma Wrap or Pitta 13 (S)

Special blend chicken Shawarma, houmous, parsley and green tahini

Falafel Wrap or Pitta 10 (S,G) Vegan

Michael's special recipe falafel balls freshly cooked with houmous, green tahini and pickles

The Meaty One Wrap or Pitta 10 (E,G)

Pan fried heart of rump strips fresh tomato, lettuce, caramelised onion, aioli and chimichurri

Schnitzel Plate 16 (E,G,M,S)

Chicken schnitzel served with hand cut chips, chopped salad and green tahini

Shawarma Plate 16 (S,G)

Shawarma served on fluffy pitta, skin-on fries, chopped salad and houmous $\mathit{Swap}\ \mathit{skin-on}\ \mathit{fries}\ \mathit{to}\ \mathit{sweet}\ \mathit{potato}\ \mathit{fries}\ \mathit{add}\ \mathit{£1.50}$



 $\begin{array}{ccc} D-Dairy & E-Egg & G-Gluten \\ S-Sesame & N-Nuts & F-Fish \\ C-Celery & M-mustard & So-Soya \end{array}$





Sides

Falafel £1 each (G,S) vegan
Fluffy Pitta £1 each(G)
Marinated kalamata olives £4 vegan
Pickles 2 vegan
Feta 3 (D)
Avocado 2 vegan
Halloumi 4 (D)
Houmous 4 (S) Vegan
Chopped Salad 5 vegan
Skin-on Fries 4 vegan
Whole Chicken breast 5
Chicken Schnitzel 6 (E,G,M)
Chicken Shawarma 6
Sweet Potato Fries 5 vegan
Oak Smoked Salmon 5

Kids

Penne Pasta 4 (D,C) with grated cheese and sliced cucumber Penne Pasta 5 (D,C) with tomato sauce, grated cheese and sliced cucumber Pitta pizza 6 (D,C,G) served with sliced cucumber Chicken schnitzel 7 (E,G,M) served with cucumber and skin-on fries Kosher Vienna sausage 7 (So) served with cucumber and skin-on fries Fish 'n' chips 8 (E,G,F) fresh breaded 100% cod goujons and served with cucumber and skin-on fries

Swap skin-on fries for sweet potatoes fries extra £1

SWEET

Home-made Apple Strudel 9 (D,E,G,S)
Salted caramel ice cream, raw tahini and halva cookie crumbs

Lotus Biscoff Cheesecake 7 (D,G) Sticky toffee ice-cream and cracking chocolate sauce

Babka on Steroids 8 (D,G) With white chocolate and banana

Chocolate Mousse 9 (D,E,G,S,N) Halva, pistacchio, tahini crumble



D – Dairy E – Egg G – Gluten S – Sesame N – Nuts F- Fish C – Celery M-mustard So- Soya

