BREAKFAST & BRUNCH

FONDUES perfect to share; served with organic sourdough

the crispy one bacon & crispy shallots 12.5

 \pm the og one the original turkish cheese fondue v 9.9

BRUNCH TRAYS + sucuk 4.5 + halloumi 3.9 + falafel 3.9

🛧 megan's turkish brunch feast (for 2) our take on a 'serpme kahvalti' breakfast. halloumi v or sucuk, fondue, shakshouka, harissa hummus, avo, feta, crudites, hot honey, candied walnuts & baklava. served with flatbread & 7 seeded sourdough 16.9 per person

megan's breakfast tray bacon, sucuk, 2 free range eggs, oyster mushrooms, shakshouka beans, cherry toms & sourdough 15.9

vegan breakfast tray oyster mushrooms, scrambled tofu, shakshouka beans, brunch greens, harissa hummus & sourdough 14.9

🛧 mediterranean tray mini shakshouka, flatbread, avo, harissa hummus & greek salad v 15.5

SHAKSHOUKA served with organic sourdough sercan, our exec chef, brought shakshouka to the uk restaurant scene in 2014* & our team of chefs still make it fresh everyday from his family recipe; rich tomato simmered for 8 hours. *bold claim from us

shakshoumi halloumi, 2 free range eggs & labneh v 14.9

shakshorizo sucuk 'turkish chorizo', 2 free range eggs & labneh 14.9

the original baked eggs 2 free range eggs & labneh v 12.9

BRUNCH PLATES

🛧 veggie brunch 2 free range eggs, halloumi, avo, cherry tomatoes, shakshouka beans & organic 7 seeded sourdough v 14.5

megan's n'duja turkish eggs labneh, hummus, avo, hashbrowns & flatbread 13.9

spiced scrambled organic tofu avocado, chickpeas & organic 7 seeded sourdough vg 13.9

eggs benedict bacon, free range poached eggs & hollandaise on organic 7 seeded sourdough 12.9

eggs royale smoked salmon, free range poached eggs & hollandaise on organic 7 seeded sourdough 13.9

hot honey halloumi & avo pomegranate & seeds on organic 7 seeded sourdough v 12.5

smashed avo pomegranate, omega seeds & chilli on organic 7 seeded sourdough vg 9.9 + smoked salmon 5.5 + bacon 3.9

oyster mushrooms labneh, chilli, crumbled feta & spicy cherrybell peppers on organic 7 seeded sourdough v 10.9

2 free range eggs on 7 seeded sourdough poached or fried 7.5, scrambled 8.5

tahini & maple porridge blueberry compote & omega seeds vg 5.5

PANCAKES

blueberry chia pancakes maple & pistachios vg 13.9 bacon & maple banana & pistachios 2 stack 12.9 | 4 stack 14.9

BRUNCH EXTRAS

- + loaded hashbrowns piri piri & date bbg 6.9
- + hashbrown rostis 4.9
- + smoked salmon 5.5
- + hg walter bacon | halloumi | oyster mushrooms
- + avo | scrambled tofu 3.9

- + brunch greens vg 3.5 + free range egg, poached | fried 1.9
 - + free range scrambled eggs 3.9
 - + shakshouka beans 2.9

+ sucuk 'turkish chorizo' 4.5

I UNCH from 11am

SHARING

t buttermilk fried chicken date bbg sauce reg 8.5 | lrg 13.5 calamari piri piri & garlic yoghurt reg 8.5 | Irg 13.5

za'atar hummus pomegranate, herbs & flatbread vg 7.5

the hot honey halloumi fries v 7.5

blistered padron peppers vg 7.5

PITAS

🛧 arayes burger & fries middle-eastern take on a burger; spicy beef & lamb stuffed pita 16.9

chicken shawarma pita feta, harissa hummus & pickles 13.5 + halloumi 3.9

falafel & cauliflower pita garlic coconut 'yoghurt', harissa hummus & pickles vg 11.5

OPEN KEBABS + skinny fries 4.9

what we're known for; served on flatbread with pickles, harissa hummus, garlic yoghurt & piri piri

double open chicken kebab double portion of chargrilled chicken thigh 17.9

- t open posh lamb doner overnight braised lamb shoulder, feta & pistachios 15.9 + halloumi (our favourite combo) 3.9
- 🛧 open plant based 'lamb' charred plant based 'lamb' & garlic coconut 'yoghurt' vg 14.9 the plant based version of our favourite

open chicken chargrilled chicken thigh 14.9

open halloumi grilled halloumi & pomegranate v 13.9

BOWLS + chicken 4.9 + lamb 5.9 + halloumi 3.9 + falafel 3.9

baked seabass rich tomato sauce, olives, capers & feta 18.9

chicken & avocado caesar in labneh dressing with pita chips 14.9 + bacon 3.9

warm beetroot grain bowl mixed grains, kale, beetroot hummus & slaw vg 9.9

warm butternut grain bowl mixed grains, kale, harissa hummus, shakshouka beans, slaw, & cherrybell chillies vg 10.9

+ mezze bowl falafel, harissa hummus, tabbouleh, beetroot & flatbread vg 11.9 + halloumi 3.9



loaded fries with fondue & n'duja 7.9 skinny fries 4.9 sweet potato fries 5.9 thot honey halloumi fries v 7.5 za'atar potatoes vg 4.5

GREENS-

za'atar tenderstem vg 5.5 tabbouleh vg 4.5 butternut & feta candied walnuts & za'atar v 4.5 mixed leaf, avo & radish vg 4.9



🛧 sercan's date bbg vg

available all dav



*= megan's favourites



piri piri vg

garlic yoghurt v

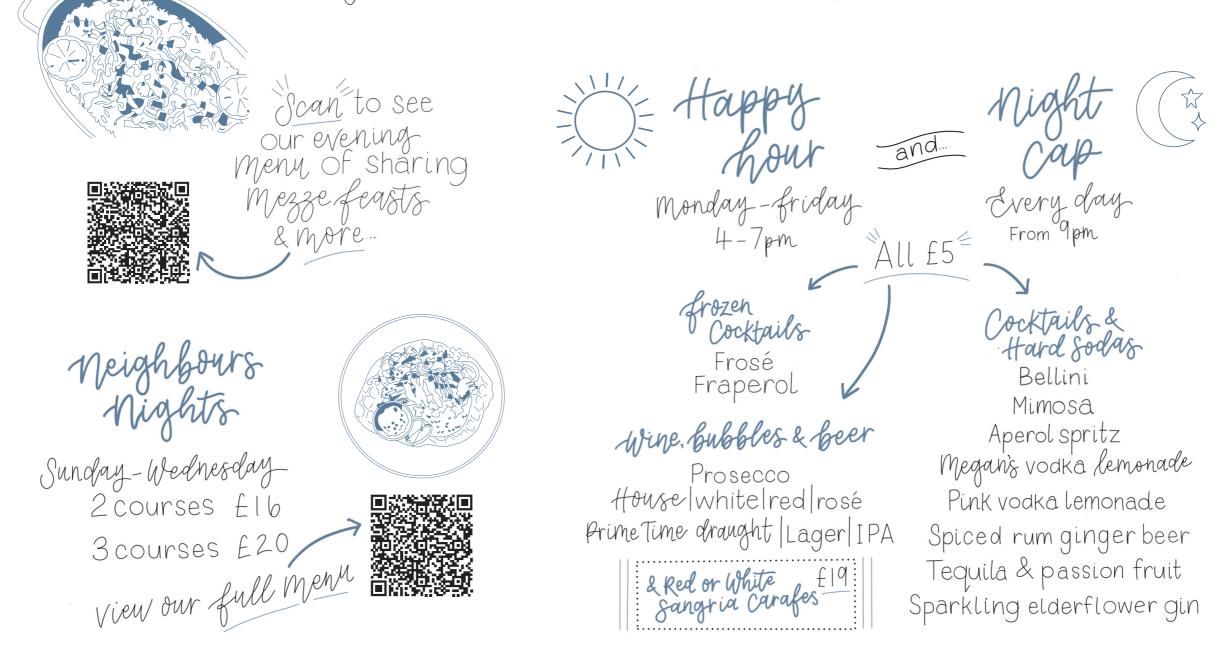
SAUCES 1

Please note that we are cashless



Join us in the evening

'Filthily delicious food in a magical setting'- TimeOut





scan for allergen & nutritional information

Please let your server know if you have allergies or dietary requirements before ordering & our manager will take your order. We use all 14 allergens & they are not noted on our menu. Despite the significant efforts we go to, we cannot eliminate the risk of cross contamination & cannot guarantee that our dishes are 100% free of allergens. Nuts & sesame are prevalent in our kitchens & we advise guests with severe allergies to consider this before dining with us. Some dishes contain bones. discretionary service charge is 12.5% & 100% goes to our team. 125ml wine servings are available