



## Breakfast Menu

Saturday and Sunday 9am – 2pm

<u>Breakfast Meze</u> - A selection of homemade jams, butter, cucumber, tomatoes, Aegean olives, feta and Turkish bread	15
<u>Chilbir</u> – <i>Poached</i> 2 eggs, sautéed spinach, pastirma, garlic yoghurt	14
<u>Menemen</u> – <i>Scrambled</i> eggs, tomato, banana pepper, garlic, parsley	11
<u>Sucuklu</u> – <i>Fried</i> 2 eggs, grilled plate of sucuk -merguez sausages, mushroom, tomato and pastirma	15
<u>Guvech</u> – Spicy sucuk sausages, freshly crushed tomato, kashar cheese baked in a claypot	12
<u>Kiy mali</u> - <i>Baked</i> eggs on village style spiced ground lamb stew	15
<u>Kaygana</u> – Black Sea style pancake, figs and walnuts in red grape syrup	12
<u>Salata</u> – Watermelon, feta, mint and grape healthy salad	10
<u>Omlet</u> – Baked omelettes with halloumi and asparagus or spinach and feta	14
Sides (Mushroom / Feta / Tomato / Sauteed spinach )	3
(Bacon / Pastirma / Sucuk / Halloumi )	4

*We only use free range eggs  
All special egg dishes are served with buttered Turkish bread*



## Drinks Menu

Smoothies of the day - Salep, Sour Cherry	6
Fresh Juices of the day – Orange / Watermelon and mint	6
Mediterranean Juices – Pomegranate, Sour Cherry, Apricot	4
Champagne Cocktails (Quadrant Impressario Blanc de Blanc NV)	11
Classic – Sparkling wine, cognac and angostura bitters	
Mimosa – Sparkling wine and fresh orange juice	
Narosa - Sparkling wine, pomegranate and Pama pomegranate liqueur	
Vishnosa - Sparkling wine, vodka marinated sour cherries and sour cherry juice	
Bloody Ayshe Vodka, tomato juice, Turkish tomato ezme and spices in a glass shaker	15
Coffees by Vittoria – Espresso, Macchiato	3
Latte, Piccolo, Flat White, Cappuccino	3.5
Turkish Coffee with delight	4
Turkish tea / Apple tea / Pomegranate tea / English Breakfast	3
Herbal teas by Penelope Sach	4

*Please ask for our wine list for more extensive drinks menu*