

Breakfast Menu

Saturday and Sunday 9am – 2pm

<u>Breakfast Meze</u> - A selection of homemade jams, butter, cucumber, tomatoes, Aegean olives, feta and buttered Turkish bread	15
<u>Traditional style baked egg dishes served in guvech claypots</u>	
<u>Menemen</u> – Tomato, banana pepper, garlic, parsley	11
<u>Kiy mali</u> - Village style spiced ground lamb stew, tomato	15
<u>Mucver</u> – Zucchini, feta, dill, spring onions	14
<u>Muhlama</u> – Spinach, nettle, fresh herbs, tulum cheese	14
<u>Sucuk</u> – Spiced Turkish sausage	14
<u>Chilbir</u> – <i>Poached</i> 2 eggs, sautéed spinach, pastirma, garlic yoghurt	14
<u>Kallavi</u> – Big breakfast of 2 fried eggs, grilled plate of sucuk -merguez sausages, mushroom, tomato and pastirma	16
<u>Guvech</u> – Spicy sucuk sausages, freshly crushed tomato, kashar cheese baked in a claypot	12
<u>Kaygana</u> – Black Sea style pancake, figs and walnuts in red grape syrup	12
Sides (Buttered Turkish bread / Mushroom / Feta / Tomato)	3
(Bacon / Pastirma / Sucuk)	6
<u>Kids breakfast</u> - Poached egg, Turkish bread, jam and butter	6

*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 liqueor	
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