



BREAKFAST MENU

AVOCADO TOAST (GL/D/E/SE) Sourdough toast, avocado sliced, poached egg, cherry tomato, balsamic reduction, extra virgin olive oil. Sumac, microgreens, beetroot hummus.	52
AVOCADO ROYALE (GL/E/D/F) Sourdough toast, avocado slice, poached egg, cherry tomato, balsamic reduction, smoked salmon, rocket leaves pomegranate.	65
CROISSANT SCRAMBLED EGG SANDWICH (GL/D/E) French croissant and fluffy scrambled egg serve with baby rocket salad.	55
CROQUETTE FLAKES (G/GL/E) Potato croquette, poached egg, bell pepper coullie, herb chilli mayo, micro green, paprika dust.	60
SHAKSHUKA (G/E/D/GL) Roasted blended tomatoes pepper mix with spices, topped with eggs and cube feta cheese with a sprinkled of dukkha spices.	52
EGG SANDO (D/GL/E) Brioche bun, truffle scrambled eggs smoked mayonnaise, microgreens.	65
SALMON CROISSANT (D/GL/E) Croissant, scrambled eggs, crispy capers, smoked salmon, dynamite sauce, labneh, baby rocket.	70
SALMON BENEDICT (D/GL/E) English muffin, poached eggs, labneh, sautéed spinach, smoked salmon, hollandaise sauce, chives.	72
SCRAMBLED EGG WITH BRESAOLA AND MUSHROOM (E/D/G) Eggs, butter, cooking cream, bresaola, sautéed wild mushrooms, cherry tomato, chives.	52
MENEMEN WITH POACHED EGG (G/D/E) A flavorful turkish egg dish packed with tomatoes, peppers, and herbs.	50
ENGLISH BREAKFAST Your choice of eggs, chicken sausages, beef bacon, grilled tomatoes, roasted local mushrooms and baked beans served with a slice of crusty sourdough.	79
BEEF RIBS BENEDICT (E/D/G) pulled beef short ribs and bedded on english muffin, topped with poached eggs garnished with crispy potato.	75

TRUFFLE SCRAMBLED (D/E/GL) Toasted brioche bread layered with fluffy truffle scrambled eggs topped with truffle slice, parmesan and potato crisp.	72
VERY SHRIMP AVOCADO TOAST (D/GL/E/CR) Creamy crushed avocado on sourdough toast, sweet tomato, then topped with marinated shrimps.	65
GREEN MISO HALLOUMI BOWL (D/E/N) Quinoa, avocado, egg, grilled halloumi, sweet potatoes, asparagus, toasted nuts.	60

SIDES

SUCUK WITH HALLOUMI (D) Grilled beef sucuk and halloumi cheese, serve with sakura mix.	35
GRILLED ASPARAGUS (D/N/GL)	20
GRILLED HALLOUMI (D) Grilled halloumi cheese	20
GRILLED BACON (BEEF/TURKEY)	20
SAUSAGES (CHICKEN/BEEF)	20
ROASTED MUSHROOM (G/D)	18
SIDE SALAD	18
GRILLED CHERRY TOMATO	18
AVOCADO	18

SWEETS

BUTTERMILK PANCAKE (G/GL/E) Buttermilk pancake, chocolate sauce, banana slice, redcurrent and berries.	75
HOMEMADE GRANOLA (D/N/GL) Homemade granola with yoghurt drizzled with organic maple syrup fresh berries.	35
FRENCH TOAST (D/GL/E) Brioche bread filled with chai pastry cream and glazed with honey mascarpone cream, caramel sauce, caramelized pecan nuts.	62
FRESH FRUIT SALAD	35

Please be advised that our dishes are prepared in a kitchen that handles nuts, gluten, dairy, and other allergens. While we take great care to prevent cross-contamination, we cannot guarantee a completely allergen free environment. If you have any allergies or dietary restrictions, kindly inform our staff before placing your order.