
HOT DRINKS

Almond / Coconut / Oat +30p | Decaf / Syrup +50p

ESPRESSO / 2.9

SHORT BLACK / 2.9

LONG BLACK / 3.3

AMERICANO / 3.3

MACCHIATO / 3.3

FLAT WHITE / 3.4

LATTE / 3.5

CAPPUCCINO / 3.5

MATCHA / 3.8

MOCHA / 3.9

HOT (REAL) CHOCOLATE / 4.0

TURMERIC LATTE / 3.7

PERSIAN ROSE TEA / 3.8

POT OF TEA / 3.25

TEA PIGS / 100% NATURAL, SUSTAINABLE, BIODEGRADABLE, ETHICAL

English Breakfast | Earl Grey | Chai | Lemon & Ginger | Peppermint | Green Tea | Chamomile

COLD DRINKS

ICED MATCHA / 4.0

Raspberry | Blueberry | Mango +80p

ICED MOCHA / 4.0

ICED LATTE / 4.0

ICED BLACK COFFEE / 3.7

ICED SPICED CHAI LATTE / 4

SOFT DRINKS

STILL WATER / 2.5

SPARKLING WATER / 2.5

COKE / 4.0

DIET COKE / 4.0

FRESH ORANGE JUICE / 5.0

HOMEMADE LEMONADE / 5.0

SMOOTHIES

BERRY GO-ROUND / 6

Strawberry, Blackberry & Raspberry

STRAWBERRY SPLIT / 6

Strawberry & Banana

PASH 'N' SHOOT / 6

Mango, Pineapple & Passion Fruit

COCO LOCO / 6

Mango, Pineapple, Coconut, Lime & Mint

KALE KICK / 6

Mango, Spinach & Kale

AVO GO-GO / 6

Avocado, Mango, Spinach, Broccoli,
Coconut, Ginger & Lime

BEERS

EFES DRAUGHT (500ML) / 6

ASAHI SUPER DRY PREMIUM LAGER (330ML) / 6.5

V – Vegetarian | VG – Vegan | GF – Gluten Free / FOOD ALLERGIES & INTOLERANCES:

Please speak to a member of our team about any food allergies or dietary requirements before placing your order.

While every care is taken during preparation, we cannot guarantee that our dishes are completely free from allergens due to the risk of cross-contamination.

A discretionary service charge of 12.5% will be added to your bill and shared among the team.

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SIGNATURE BRUNCH

PETRA GRANOLA (V) / 9

Creamy yoghurt, homemade granola, dates, seasonal fruits, pistachio kernels finished with tahini molasses.

MORNING PALESTINE (V) / 15.5

Special Jarusalem bagel with honey and homemade tahini butter, 2 fried eggs, organic feta, Persian olives, halloumi, muammara and hummus dip.

MARHABA / 15.5

Two fried organic eggs, challah bread, Labneh yoghurt, Kayseri pastourma, grilled halloumi, dak dak salad, olives and fermented veg. sweet tahini and mulberry dip.

DAMASCUS / 15.5

Homemade hummus on top of fluffy handmade pitta, merguez sausage, fried organic eggs, olives, dak dak salad and turmeric yoghurt with medjoul date.

JERUSALEM (V) / 14.5

Feta, homemade hummus, babaganush, boiled egg, turmeric yoghurt, olives, dak dak salad with homemade pitta.

Make it Vegan +2.0

With turmeric tofu and tahini dip.

SHAKSHUKA (V) / 14

Fudgy eggs in fresh baked tomato + peppers and herbs, served with zaatar pitta + topped with lime yoghurt.

Add Merguez +3 / Add Halloumi +2.5 / Add Both +4

HACKNEY FEAST / 16

Organic cumberland sausage, smoky bacon, 2 Organic fried eggs, tomatoes, fried mushrooms, house beans, latkes and fresh sourdough bread.

HACKNEY VEGGIE FEAST (V) / 16

Veggie sausage, 2 Organic fried eggs, 2 halloumi slices, fried mushrooms, tomatoes, house beans, latkes and fresh sourdough bread.

HACKNEY VEGAN FEAST (VG) / 16

Vegan sausage, tofu with turmeric, house made aubergine shakshuka, mushrooms, tomatoes, house beans, latkes and fresh sourdough bread.

BAKLAWA FRENCH TOAST (V) / 14

Baklava inspired, brioche loaf from the Spence Bakery, topped with pistachio cream, crispy filo, and orange & saffron drizzle.

Ideal to Share

SABICH (Middle Eastern Street Food)

SHAKSUKA SABICH (V) / 13

Shakshuka style veg and eggplants, homemade pickle, egg + tahini paste inside fluffy pitta with turmeric yoghurt on the side.

SMOKED SALMON / 14

Smoked salmon inside homemade pitta with organic tahini spread, topped with homemade fermented veg.

VEGAN SABICH (VG) / 12.5

Shakshuka style veg and eggplants topped with sundried tomatoes, homemade pickle + tahini paste inside fluffy pitta with tahini sauce on the side.

CYPRLOT HALLOUMI / 13

Homemade tahini sauce topped with dak dak salad, grilled halloumi and homemade pickles.

SIDES / EXTRAS

HOUSE BEANS / 4

LATKES (POTATO ROSTI) / 7

+ Harissa Yoghurt

HANDMADE FLUFFY PITA / 4

+ Zaatar olive oil, tahini & molasses

GRILLED MERGUEZ / 4

+ Turmeric Yoghurt dip

JERUSALEM BAGEL / 4

+ Honey, house tahini butter

Vegan option +1

+ Tahini and mulberry molasses dip

MIXED LEBANESE OLIVES / 3

MUHAMMARA / 5

HOMEMADE HUMMUS / 5

LEVANTINE CHUNKY BABA GANOUSH / 5

DAK DAK SALAD / 4

+ Topped with dates, walnut shaving

GRILLED HALLOUMI / 5

+ Honey, house tahini butter

GLUTEN FREE BREAD / 3

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