

HOVARDA

BRUNCH

TAHINI PORRIDGE6 <i>Oatmeal, tahini sauce, nuts (V)</i>
YOGURT8 <i>Honey, berries, almonds (V)</i>
ÇILBIR8 <i>Poached eggs, yogurt, chilli butter, garlic, burnt leek (V)</i>
SIMIT/BAL/KAYMAK6 <i>Turkish sesame bagel, honey, clotted cream (V)</i>

SHAKSHUKA11 <i>Eggs, sucuk, tomato sauce</i>
AVOCADO TOAST13 <i>Poached eggs, lime, coriander (V)</i>
SALMON WITH SCRAMBLED EGGS ...12 <i>Toasted sourdough, herb butter</i>
EGGS WITH OYSTER MUSHROOMS8 <i>Truffle, crisp pastirma</i>

HOVARDA CLUB SANDWICH 12 <i>Grilled chicken, fried egg, pastirma, kasar cheese</i>
EGGS BYZANTINE 14 <i>Eggs, spinach, pastirma, yogurt sauce</i>

GO BOTTOMLESS WITH BRUNCH

EVERY WEEKEND
FROM 12pm - 5pm

YUZU BELLINI

Cold pressed yuzu juice, oleo saccharum, champagne

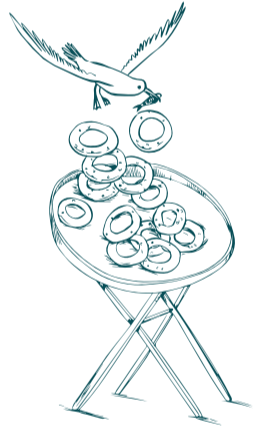
HOVARDA BLOODY MARY

Grey Goose infused artichoke, lemon juice, cold press tomato, turmeric, sumac, tabasco

14

RAW

SCALLOP17 <i>Orange, hazelnuts, white truffle, nasturtiums</i>
YELLOWTAIL13 <i>Cucumber, chilli, coriander, lime</i>
TUNA TARTARE22 <i>Tomato, cucumber, wasabi</i>
SEA BASS12 <i>Almond vinaigrette, chili, basil cress</i>
AVOCADO10 <i>Lentil caviar, seaweed, lemon oil (V)</i>



LAND

KLEFTIKO29 <i>Slow roasted Ryeland lamb, lamb fat potatoes, oregano, lemon</i>
WOOD FIRE ROASTED CHICKEN24 <i>Baby chicken, corn, spelt</i>
LAMB CHOPS32 <i>Braised chickpeas, chermula sauce</i>
BEEF FILLET34 <i>250g</i>
SIRLOIN34 <i>300g, garlic butter, fries</i>
PASTITSIO18 <i>Oven baked pasta with Trompette and Chanterelle mushrooms (V)</i>
SEBZE SHISH14 <i>Aubergine, Courgettes, tomatoes, muhamara (walnut) sauce (V)</i>

MEZE

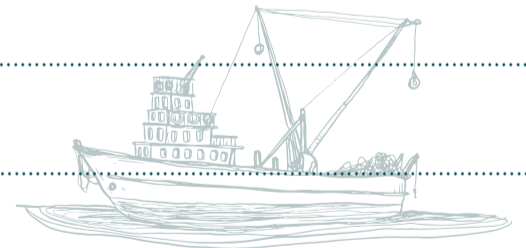
MEZE PLATTER28 <i>Hummus, roasted peppers, taramasalata, tzatziki, beetroot, Greek salad</i>
SMOKED TROUT9 <i>Tomato, capers, keta</i>
MÜCVER7 <i>Courgette fritters, roasted garlic yogurt (V)</i>
SAGANAKI13 <i>Feta, truffle honey, basil (V)</i>
OCTOPUS14 <i>Yellow split pea, oregano, seaweed</i>
KARIDES12 <i>Marinated prawns, lemon oil, tarragon</i>
HUMMUS8 <i>Pastirma, pine nuts, purple shiso</i>

CRAB BÖREK 13 <i>Crab meat, filo pastry, lemon sauce</i>
PASTIRMA 13 <i>Caper leaves, cemen</i>
ROASTED PEPPERS9 <i>Coal roasted peppers, mint, lime zest (V)</i>
TARAMASALATA7 <i>Bottarga, sea herbs</i>
TZATZIKI6 <i>Buffalo yogurt, cucumber, dill, pita bread (V)</i>
BEETROOT8 <i>Wood-fired beetroot, orange, Lor cheese (V)</i>
FRIED SQUID10 <i>Squid ink mayo, lemon</i>

SEA

A selection of Cornish fish cooked over fire & served whole

CATCH OF THE DAYMP <i>Per 100gr (check availability & sizes)</i>
SEA BASS70 <i>1Kg</i>
STONE BASS43 <i>Spinach, mustard, soft herbs</i>
WILD TIGER PRAWNS32 <i>Saganaki, Xigalo, ouzo</i>
SCALLOPS38 <i>Bone marrow, lemon oil, truffle</i>



SALAD

GREEK SALAD9/15 <i>Barrel-aged feta, cretan dakos (V)</i>	TOMATO SALAD8/12 <i>Pomegranate, mint, walnuts, graviera cheese(V)</i>
BABY GEMS7 <i>Dill, lemon, oil (V)</i>	



Hovarda London



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BOTTOMLESS



CHAMPAGNE

MOËT & CHANDON
Brut Imperial NV

45



SPARKLING

PROSECCO
Prosecco Cantina Colli Euganei

20

COCKTAIL

YUZU BELLINI

Cold pressed yuzu juice, oleo saccharum, champagne

HOVARDA BLOODY MARY

Grey Goose infused artichoke, lemon juice, cold press tomato, turmeric, sumac, tabasco

14



DRINKS

TURKISH COFFEE.....3
SINGLE ESPRESSO.....2
CAPPUCCINO| LATTE.....4

BOTTOMLESS TURKISH TEA.....2
SELECTION OF TEAS.....4
AMERICANO.....3

JUICES

ENERGIZE.....7
Orange, ginger & Kombucha

COOL.....7
Watermelon & Mint

DETOX.....7
Cucumber, apple, curly kale, lime

FREDDOS

ESPRESSO.....5
CAPPUCCINO.....5



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Bottomless brunch is served for a period of 2 hours, this commences from the time of your booking.
Discretionary service charge of 13.5% is added to your bill, which is distributed amongst our team. We cannot guarantee that our menu is allergen free.
Please ask a member of our team for further allergen information. Our dishes may contain traces of nuts and fish dishes may contain small bones.