



## Breakfast (until 2pm)

<b>Homemade granola</b>	9.5
Fresh seasonal fruit, yoghurt and our fruit 'honey' (GF) <i>Swap for coconut yoghurt + £1.5 (VE) (GF)</i>	
<b>Sylva's bruschetta</b>	8.3
Labneh cheese, tomato, baby cucumber, za'atar	
<b>Parmesan scrambled rich yolk eggs on toast</b>	11.2
<i>Add Serrano ham + £2</i>	
<b>Kids breakfast</b>	7
Scrambled eggs, bread, butter, baby cucumber, tomato	

## All day

Seasonal salad | ask the team for more details

<b>Herb chickpea Farinata</b>	12.5
<i>In a sandwich</i> - Tahini, zhug, tomato, pickled cucumber (VE) <i>On a plate</i> - Garden salad, yoghurt, olives (VO) (GF)	
<b>Chicken schnitzel</b>	13.9
<i>In a sandwich</i> - Tahini, Zhug, tomato, pickled cucumber <i>On a plate</i> - Mids potatoes, rocket	
<b>Goat cheese sandwich</b>	9.5
Our chutney, basil, rocket ( <i>add Serrano ham + £2</i> )	
<b>Kids lunch</b>	8
Chicken schnitzel, potatoes, baby cucumber, tomato	

### Available from 12pm

<b>Baharat minced beef &amp; giant couscous</b>	14.2
Tahini, parsley, tomato, shifka chillies	
<b>Roasted cauliflower (VE) (GF)</b>	13.9
Chickpeas, chopped salad, tahini and harissa	

## Sides

<b>Toasted almonds &amp; olives</b>	2
<b>Our bread (butter &amp; jam <i>or</i> olive oil &amp; olives (VE)</b>	5.5
<b>Garden side salad (VE) (GF)</b>	5.5
<b>Roasted potatoes (VE) (GF)</b>	5.5

(VE)vegan | (VO)vegan option available | (GF)gluten-free

Please let us know of any food allergies or dietary requirements. We cannot 100% guarantee that there won't be traces of the allergen as we prepare all our food in a kitchen environment where allergens are present. @sylva\_london