



## Weekend Brunch

<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, tomatoes, baby cucumber, za'atar	
<b>Parmesan scrambled rich yolk eggs on toast</b>	11.2
<i>Add Serrano ham + £2</i>	
<b>Spinach Çılbır   served with bread and olives</b>	14.5
Rich-yolk poached eggs, yoghurt, braised spinach & harissa	
<b>Herb chickpea Farinata</b>	12.5
<i>In a sandwich - Tahini, zhug, tomato, pickled cucumber (VE)</i> <i>On a plate - Garden salad, yoghurt, olives (VO)(GF)</i>	
<b>Schnitzel sandwich</b>	13.9
Chicken schnitzel, tahini, zhug, tomato, pickled cucumber	
<b>Arayas</b>	14.2
Toasted bread stuffed with minced beef & Baharat spice	

## Kids brunch

Scrambled eggs, bread, butter, baby cucumber, tomato	7
Chicken schnitzel, bread, butter, baby cucumber, tomato	8

## Sides

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