

## MENU

SOURDOUGH OR DUTCH RAISIN TOAST WITH BUTTER 8.5

BANANA BREAD WITH PASSIONFRUIT BUTTER 9

EGGS YOUR WAY ON TOAST – ADD BACON 11.5 + 4

FRUIT SALAD OF FRESH AND DRIED FRUIT AND NUTS WITH YOUR CHOICE OF GREEK OR COCONUT YOGHURT 11

PEANUT BUTTER WAFFLES SERVED WITH PASHMACK FAIRY FLOSS, SALTED CARAMEL SAUCE AND BERRIES 16.5

LEMON AND SEMOLINA HOT CAKE WITH HOMEMADE ORANGE AND LEMON SUGAR SYRUP TOPPED WITH MASCARPONE AND FRESH FRUIT 19

PULLED BEEF BENEDICT WITH TWO POACHED EGGS, PICKLED RED CABBAGE, APPLE, CORIANDER AND HOLLANDAISE ON AN ENGLISH MUFFIN 19.5

SMASHED AVOCADO SALSA WITH TOASTED RYE, MIXED SPROUTS, HIMALAYAN SEA SALT AND LIME 16

SUPER GREEN OMELETTE OF SPINACH, PARSLEY, PINE NUTS, GARLIC, CHILI FLAKES AND BARBERRIES SERVED ON TURMERIC SOURDOUGH WITH SALSA 17.5

HOUSE MADE BIRCHER MUESLI WITH CARDAMOM AND SAFFRON POACHED PEAR 15

PASSIONFRUIT AND MANGO PANNAHOTTA WITH COCONUT GRANOLA, BERRIES AND CHOCOLATE BOWL 18.5

BUTTER MILK PANCAKES - SEASONAL BERRIES, ALMOND FLAKES AND MAPLE MASCARPONE - BACON AND MAPLE SYRUP 16 17

SUCUK SAUSAGE WITH FRIED OR POACHED EGG, CHERRY TOMATO MEDLEY AND TURKISH BREAD 17

FRENCH TOAST WITH CINNAMON AND VANILLA SUGAR, SEASONAL BERRIES AND MASCARPONE 17

MUSHROOM MEDLEY WITH HOUSE MADE ZAATAR, OLIVE TEPENADE, SESAME PASTE AND OLIVES ON TURMERIC SOURDOUGH 18.5

CORN ZUCCHINI FRITTERS WITH AN AVOCADO SALSA, FETA, CARROT AND POACHED EGGS 18

HARISSA SMOKED SALMON BRUSCHETTA WITH GOATS CHEESE AND AN AVOCADO SALSA ON CHARCOAL CIABATTA 21

RANCHERO EGGS WITH FRIED BEANS TOPPED WITH AVOCADO, PICKLED CORN, FRESH TOMATO AND CHILLI SAUCE ON CORN TORTILLA 18

CORN NACHOS WITH SOY MINCE AND BLACK BEANS TOPPED WITH COCONUT YOGHURT AND JALAPENOS WITH A SIDE OF AVOCADO AND SALSA SAUCE 19.5

BAKED TOMATOES AND EGG WITH PUREED EGGPLANT, ONION AND TURMERIC, TOPPED WITH MINT, WALNUTS, FETTA AND FRIED SHALLOTS WITH TURKISH BREAD 18.5

SPANISH POTATO AND ONION OMELETTE WITH A SIDE OF GRILLED CORN, SALSA, PICKLED CHILLI, GARLIC, SPANISH ONION, AVOCADO AND PARMESAN CHEESE 19.5

MISO EGGPLANT WITH HOMEMADE MISO PASTE, CHILLI, PICKLED GINGER AND FRIED ENOKI MUSHROOMS AND PICKLED VEGETABLES 17.5

MUSHROOM AND SPINACH TART WITH A SIDE OF PUMPKIN HOMMOS, PINE NUTS, GARLIC DIP, FENNEL SEEDS AND PARMESAN CHEESE 17

GRILLED SWEET POTATO TOPPED WITH HARISSA AVOCADO, LENTILS, RADISH AND WATERCRESS 17.5

QUINOA AND BLACK RICE BOWL WITH FALAFEL, LENTILS, PUMPKIN, AVOCADO AND FRESH TOMATO, CARROT, CUCUMBER, PICKLED TURNIP AND TURMERIC HOMMOS 21

LAMB SALAD WITH QUINOA, KALE, RED CABBAGE, FETA, SPICED CHICKPEAS, PINE NUTS AND PEPITAS WITH POACHED EGG, GARLIC SAUCE AND BETROOT PACHADI 22

TOFU AND KONNYAKU NOODLE SALAD OF CABBAGE, APPLE, CARROT, CHILI, CORIANDER, ROASTED SESAME SEEDS AND HOUSE-MADE KEWPIE DRESSING. - SUB TOFU WITH FRIED HALOUMI 19.5

GRILLED HALOUMI AND EGGPLANT WITH MIXED SALAD, POMEGRANATE MOLASSES AND CRISPY LEB BREAD 18

QUINOA TABBOULEH WITH CHERRY TOMATO, ONION, CAPSICUM, CUCUMBER, PARSLEY AND DILL SERVED WITH TAHINI, SUMAC AND YOUR CHOICE OF CHICKEN SKEWERS OR FALAFELS AND LEB BREAD 19.5

GUA BAO – YOUR CHOICE OF FRIED HALOUMI, CHICKEN OR TOFU. FILLED WITH PICKLED GINGER, CUCUMBER, FRESH CARROT, CORIANDER AND SESAME SEEDS WITH A SIDE OF GARLIC SOY SAUCE 21

FRIED CHICKEN TORTILLAS WITH CORN SALSA, AVOCADO, CHIPOTLE SAUCE, SAUERCROUT, LIME AND CORIANDER. - SUB CHICKEN FOR SOY MINCE OR FRIED HALOUMI 18.5

CHICKEN BURGER WITH TOMATO, SALAD, CHEESE AND CHILI AIOLI ON A BRIOCHE BUN WITH CHIPS - SUB CHIPS FOR SWEET POTATO + 2 18

LAMB BACKSTRAP BURGER WITH FRIED HALOUMI, TOMATO, AVOCADO, MAYONNAISE & SALAD ON A BRIOCHE BUN WITH CHIPS - SUB CHIPS FOR SWEET POTATO + 2 20

## EXTRAS

GLUTEN FREE BREAD + 1

FALAFEL +1.5

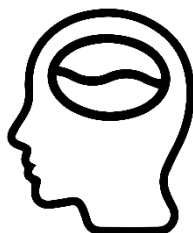
EXTRA EGG / TOMATO / SPINACH / TOAST / HOLLANDAISE / HOMMOS / HASH BROWN + 3

BACON / SUCUK / MUSHROOM / CHICKEN / HALOUMI / PUMPKIN + 4

AVOCADO, SALT AND LIME / SMOKED SALMON + 6

# COFFEE INSTITUTE

SPECIALTY COFFEE AND KITCHEN



## COFFEE

WHITE / LONG BLACK	4
SHORT BLACK / MACCHIATO	3.5
MOCHA / CHAI / HOT CHOCOLATE	4.5
BABYCHINO	1
EXTRA SHOT	+ 0.5
MUG / LARGE	+0.8
SOY / LACTOSE FREE	+ 0.5
COCONUT / ALMOND / OAT	+ 1
COLD BREW	5.5
BATCH BREW	4.5
NITROUS COFFEE	6

## TEA

POT OF LOOSE LEAF TEA	4.5
ENGLISH BREAKFAST / EARL GREY	
HONEYDEW GREEN / PEPPERMINT	
MALABAR CHAI / LEMONGRASS GINGER	
CARDAMOM / ROSE PETAL	

## SHAKES

ICED COFFEE / CHOCOLATE / MOCHA	6.5
FRAPPE	6.5
- COFFEE / CHOCOLATE / MOCHA	6.5
MILKSHAKE	6.5
- CHOCOLATE / STRAWBERRY	
VANILLA / CARAMEL	

## JUICES AND SMOOTHIES

ORANGE	7
GREEN APPLE, CUCUMBER AND LIME	8
PINEAPPLE, ORANGE, CARROT AND GINGER	8
WATERMELON, STRAWBERRY, AND MINT	8
PINEAPPLE, APPLE AND CUCUMBER	8
BANANA, PEANUT BUTTER, CHIA, HONEY AND COCONUT MILK	9
MIXED BERRIES, MANGO, ORANGE	9
WATERMELON, LEMON, LIME, BITTERS STRAWBERRY, SODA WATER AND ICE	9

## HOUSE MIXED SODAS

COLA	4
GINGER BEER	4
PEACH ICED TEA	4
LEMON, LIME AND BITTERS	4
SPARKLING WATER – BOTTOMLESS	3 PP