

# BRUNCH FOOD MENU

**SERVED 10AM-4PM.**  
**PLEASE ORDER AT THE BAR.**

## Breakfast Bowls

### PERSIAN MANGO YOGHURT & GRANOLA | 8.25

(V, \*VGO) Greek Yoghurt /OR \*Soya Yoghurt and Granola.  
With mango compote, rose, dried apricot, berries, nuts and seeds.

### PORRIDGE BOWL | 6

(V, \*VGO) Rolled oats steamed with a milk of your choice  
(dairy, almond, coconut, oat or soya).  
Topped with berries and chocolate drops.

## Brunch Toasts

### ARTISAN TOAST w/butter | 3.95

### TOASTED FRUITY LOAF w/butter | 3.95

+ Jam/Honey 50p

### GREEN GODDESS SMASH TOAST | 8

(GFO, V, VG) Mixed green and chickpea smash with fresh herbs, chilli flakes, sumac and leafy greens on artisan toast.

+ Sun-dried tomatoes, burrata /or vegan Mozzarisella, pesto | 3

+ Smoked salmon, red onion, beetroot chutney | 3.5

### PERSIAN SPICED SUGAR TOAST | 8.5

(GFO, V, VGO) Two slices of toasted fruity loaf topped with cinnamon & cardamom sugar butter, pistachio, rose, greek yogurt/OR soya yogurt, cacao drops and seasonal fruit.

### ABDA'S THAI TOAST | 7.5

(GFO, V, VGO\*) Peanut butter, honey /OR maple syrup\* and spicy sriracha with coriander and lime on artisan toast.

+ Beef bresaola | 3

### HEARTY HOUMOUS TOAST | 8

(GFO, V, VG) Homemade houmous, sriracha, mixed nuts and seeds, za'atar, leafy greens and lime on artisan toast.

+ Olives and chargrilled vegetables, pesto | 3

+ Beef bresaola and feta | 4

## BRUNCH COCKTAILS



### BAYALA BELLINI | 10

Berry, mango or hibiscus with sparkling wine.



### DIRTY MANGO LASSI | 10

Mango, dark rum, greek/soya yoghurt, cardamom.

## HALA Favourites

### SUDANESE BEANS 'FUUL' | 13

(GFO, V, \*VGO) Fava beans and chickpeas in a lemon, cumin and garlic sauce, feta /OR vegan cheese, red onions, sundried tomatoes and greens. Served with a side of Salat A'khdar (mixed leaves, tomatoes, red onion and fresh greens) and aish baladi flatbread. Served hot.

+ Arabian Roasted Salsa | 2

### SALTAT TAPAS | 18

(GFO, V, \*VGO) Sudanese Salat (dips/salads).

Homemade Houmous, Zabadi (yoghurt, za'atar, salt and olive oil) and Aswad (aubergine and tomato roasted salsa). With Arabian flatbreads to dip and a side of salat a'khdar (inspired by a typical Sudanese side salad of mixed leaves, sundried tomatoes, red onion, coriander and parsley with olive oil and balsamic vinegar).



### Love our food?

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## Children

### MINI YOGHURT/PORRIDGE POT | 4

(GF, V, VGO) Greek yoghurt/soya yoghurt/porridge with your choice of: mango compote, honey, forest fruits jam or chocolate drops.

### MINI TOAST | 2

(GFO, V, VGO) A smaller portion of artisan toast with butter.

+ Forest Fruits Jam /OR Honey 25p

+ Mixed Greens Smash/OR Houmous/OR Peanut Butter | 2

### LITTLE HOUMOUS DIPPING POT | 5

(GFO, V, VG) Homemade houmous served with flatbread and cucumber.