

Weekends Only

9:30 - 3:30

Breakfast

Eggs, su uk, cheeses, tomatoes, cucumbers, olives,
feta cigars, salami,  emen, homemade jams,
honey kaymak, tahini pekmez,
sesame simit, warm bread

35 per person

Add Ons

Menemen
Sucuk with Eggs
Crispy Feta Cigars
Spinach Feta G zleme
Pa anga Cigars

12

Please notify your waiter of any allergies

Glossary

Suçuk – Spiced beef sausage

Menemen – Soft scrambled eggs with tomatoes and peppers

Sigara – Crispy fried pastry rolls filled with feta

Pacanga – Fried pastry rolls filled with spiced cured beef

Pastırma – Spiced air cured beef pastrami

Gözleme – Crispy golden filo foldover

Kaymak – Rich clotted cream

Pekmez – Grape molasses

Çemen – Spicy tomato fenugreek spread

Turkish breakfast is generous, social, and easy to fall in love with. The table arrives full inviting you to try a bit of everything. The tea flows, plates are passed around, and time naturally slows down.

Salty cheeses and olives sit alongside sweet honey or jam, rich butter pairs with fresh vegetables, and soft eggs are scooped up with bread. Nothing is rushed. It's a relaxed way of eating that encourages sharing, mixing flavours, and staying at the table longer than planned.

Don't be afraid to use your hands.