



TO START

DATE GRANOLA <i>Honey labneh, pomegranate, dried fruit, nuts</i>	9
CARAMELISED HALF GRAPEFRUIT <i>Yoghurt, date honey</i>	6
HALLOUMI FINGERS <i>Orange syrup, za'atar, sumac</i>	8
CHALLAH BRIOCHE TOAST <i>Labneh cream, mixed berries cinnamon</i>	12

CHOICE OF HOMEMADE BREAD 5

Haya challah
Wholemeal pita, white pita
Tahini bread

DIPS *Feta pepper dip / Tahini schug / Truffle aioli* 3

HAYA'S PANCAKES

SMOKED SALMON <i>Avocado, choice of egg, smoked labneh, truffle aioli, beetroot vinaigrette, herb salad</i>	17
HARISSA CHICKEN <i>Avocado, choice of egg, harissa chili jam, herb salad, pickled onion, tahini</i>	17
VEGETARIAN <i>Cauliflower, sweet potatoes, mushrooms, avocado, green tahini, herb salad, pickled onion</i>	15

SHAKSHUKA AND EGGS

CLASSIC <i>Roasted peppers, tomato, egg, smoked yoghurt</i>	14	EGGS OF YOUR CHOICE: <i>Scrambled / Fried / Poached / Omelette</i>	5
GOAT CHEESE <i>Egg, smoked labneh, schug</i>	16		
SPICY LAMB MERGUEZ <i>Egg, chopped herbs, green yoghurt</i>	16.5	EXTRAS:	
GREEN <i>Feta, spinach, rainbow chard, leek, eggs, green harissa</i>	14	<i>Smoked salmon with chili, capers and onion</i>	6
		<i>Homemade spicy merguez</i>	6
		<i>Hummus</i>	5
		<i>House pickles</i>	4.5

SANDWICHES

LAMB SHOULDER <i>Cabbage, tahini yoghurt, pickled chili, parsley</i>	15
CHICKEN HARISSA <i>Pepper tapenade, coriander, olive garlic</i>	14
VEG <i>Falafel, amba, hummus, chopped salad</i>	13
COD FILLET <i>Caramelised onion, tahini, herb salad, molasses</i>	15

HAYA