



TO START

DATE GRANOLA <i>Honey yoghurt, pomegranate, dried fruit, nuts</i>	9
CARAMELISED HALF GRAPEFRUIT <i>Yoghurt, date honey</i>	5
HOUSE OLIVES	4.5
HALLOUMI FINGERS <i>Orange syrup, za'atar, sumac</i>	8
FALAFEL <i>Tahini cream, spicy amba, pea shoot</i>	7
FATTOUSH SALAD <i>Seeded cracker, za'atar, labneh</i>	8

CHOICE OF HOMEMADE BREAD 5

Homemade challah bread
Wholemeal pita, white pita
Tahini bread

DIPS *Aubergine cream / Tahini schug / Za'atar* 3
MEZZE *Beetroot labneh / Hummus / Baba ghanoush* 12

HAYA'S PANCAKES

SMOKED SALMON <i>Avocado, choice of egg, smoked labneh, truffle aioli, lemon dressing, herb salad</i>	15.5
VEGETARIAN <i>Cauliflower, sweet potatoes, mushrooms, avocado, green tahini, herb salad, pickled onion</i>	14
SWEET PANCAKE <i>Caramelised apples and pears, labneh cream</i>	14

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	EXTRAS:	
SPICY LAMB MERGUEZ <i>Egg, chopped herbs, green yoghurt</i>	16	<i>Smoked salmon with chili, capers and onion</i>	6
		<i>Homemade spicy merguez</i>	5

SANDWICHES

LAMB SHOULDER <i>Cabbage, tahini yoghurt, pickled chili, parsley</i>	15
CHICKEN HARISSA <i>Harissa aioli, okra, lily leaf</i>	14
VEG <i>Falafel, amba hummus, mixed salad, shug</i>	13

HAYA