

CLASSIC BRUNCH MENU



MAKE IT A LONG LUNCH!

GOT MIMOSAS?

upgrade to a 3 course selection of our favourite items
45pp | min 2ppl | kindly request whole table participation

there's a time and place for it, and it's most likely today!
60mins bottomless mimosas | from 10 am | 35pp

EGGS (dfo, gfo) **14**
RISER BREAD SEEDY BOY, TWO EGGS YOUR WAY,
GARLIC ZA'ATAR BUTTER, TOMATO KASUNDI
× ADD BEEF BACON 7

TOASTIE (v, dfo, gfo) **22**
TURKISH 'KIMCHEE', OOEEY GOOEY MOZZARELLA,
TOMATO KASUNDI, SPINACH, RAZ AL HANOUT POTATOES
× ADD FRIED EGG 3

AVO TOAST (v, dfo, gfo) **17 / 26**
SMASHED AVOCADO, PISTACHIO DUKKAH, MARINATED FETA,
POMEGRANATE GEL, POACHED EGGS, TURKISH BREAD

BREKKIE PITA BOARD (vo, dfo, gfo) **25**
HOUSEMADE HUMMUS, SCRAMBLED EGGS, TOMATO SALAD,
BABY SPINACH, SPICED TOMATO KASUNDI, WARM PITA POCKET
CHOICE OF CARROT FALAFELS, HALLOUMI, BEEF BACON

SHAKSHUKA (v, dfo, gfo) **26**
TUNISIAN STYLE BAKED EGGS, TOMATO CAPSICUM SAUCE,
KALAMATA OLIVES, WHITE BEANS, GARLIC LABNEH, TURKISH BREAD
× ADD LAMB MERGUEZ SAUSAGE 7

(v, dfo, gfo)
PUMPKIN & HALOUMI BENNY **26**
A NAIM CLASSIC! ZA'ATAR ROASTED PUMPKIN, GRILLED HALOUMI,
FRESH SPINACH, ZHUG HOLLANDAISE, POACHED EGGS,
TOASTED SOURDOUGH
× ADD BEEF BACON 7

STREUDEL HOT CAKE (v, df, gfo) **24**
FLUFFY BAKED YOGHURT HOT CAKE, STEWED APPLES,
CINNAMON CARAMEL, OAT & SESAME STREUDEL,
VANILLA COYO ICE CREAM

SOMETHING TO SHARE

SOMETHING TO ADD

FALAFEL WRAP (v, df, gfo) **21**
HOUSEMADE HUMMUS, TAHINI YOGHURT SLAW,
CRISPY CARROT FALAFELS, ZA'ATAR FLATBREAD
× ADD HALLOUMI OR AVOCADO 5
× ADD ZHUG OR PICKLES 2

HUMMUS BOWL (v, df, gfo) **26**
HOUSEMADE HUMMUS, MARINATED OLIVES,
TOMATO SALAD, CRISPY CHICKPEAS, ZA'ATAR FLATBREAD
CHOICE OF CARROT FALAFEL OR LAMB MERGUEZ SAUSAGE

SABICH FLATBREAD (v, dfo, gfo) **26**
CLASSIC FLAVOURS OF GRILLED EGGPLANT & SOFT BOILED EGG,
SPICY ROMESCO SCHMEAR, SHAVED FENNEL & SPINACH SALAD,
SUMAC DRESSING, GARLIC ZA'ATAR FLATBREAD

CHICKEN SCHNITZEL (vo, dfo, gf) **26**
CRISPY, SHAWARMA MARINATED CHICKEN THIGH, LATHERED WITH
ZESTY CHARMOULA SAUCE, MELTED CUMIN GOUDA CHEESE,
SERVED WITH SWEET POTATO MASH & TAHINI YOGHURT SLAW
× ADD ZHUG (HERBACEOUS GREEN CHILLI PASTE) 2.5

LAMB KAWARMA LASAGNA (vo) **27**
HEARTY LAYERS OF SPICED LAMB MINCE, SHAKSHUKA SAUCE,
CREAMY CUMIN BECHAMEL, TOPPED WITH MOZZARELLA CHEESE
SERVED WITH ROCKET & PARMESAN SALAD

SQUID SHAWARMA (dfo, gf) **28**
GRILLED TENDER SQUID, ZESTY SPINACH BASMATI RICE,
MARINATED OLIVES, GRILLED CAPSICUM,
GARLIC YOGHURT SAUCE, SUMAC ONION SALAD

MEZZE PLATTER (v, df, gfo) **26**
TURMERIC CASHEW CHEESE, SMOKEY ALMOND ROMESCO,
PRESERVED LEMON & OLIVE TAPENADE, TAHINI YOGHURT SLAW
× ADD HUMMUS OR HALOUMI 5EA
× ADD CARROT FALAFEL (3PCS) 8

HUMMUS & FLATBREAD 8	SIDE OF PUMPKIN 8
RAZ AL HANOUT POTATOES 7	SIDE OF TOMATO SALAD 7
SPINACH RICE 7	SIDE GREEN SALAD 7
EXTRA BREAD 4	EXTRA FALAFEL (3PCS) 8
EXTRA SAUSAGE or BACON 8	EXTRA AVOCADO 5
EXTRA EGGS (2ea) 5	EXTRA HALLOUMI 5

PLANT-BASED MENU



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HUMMUS (gfo) **14**
RISER BREAD SEEDY BOY, HOUSEMADE HUMMUS,
GARLIC ZA'ATAR BUTTER, TOMATO KASUNDI
× ADD 'HALOUMI' 5

TOASTIE (gfo) **22**
TURKISH 'KIMCHEE', OOEY GOOEY 'MOZZARELLA',
TOMATO KASUNDI, SPINACH, RAZ AL HANOUT POTATOES

AVO TOAST (gfo) **17/26**
SMASHED AVOCADO, PISTACHIO DUKKAH, MARINATED FETA,
POMEGRANATE GEL, CARROT FALAFEL, TURKISH BREAD

BREKKIE PITA BOARD (gfo) **25**
HOUSEMADE HUMMUS, SMASHED AVO, TOMATO SALAD,
BABY SPINACH, SPICED TOMATO KASUNDI, WARM PITA POCKET
CHOICE OF CARROT FALAFELS, 'HALLOUMI', VEGAN 'BACON'

SHAKSHUKA (gfo) **26**
TUNISIAN STYLE BAKED CARROT FALAFEL, TOMATO CAPSICUM SAUCE,
KALAMATA OLIVES, WHITE BEANS, GARLIC LABNEH, TURKISH BREAD
× ADD FABLE MUSHROOM MEAT 7

PUMPKIN & HALOUMI BENNY (gfo) **26**
A NAIM CLASSIC! ZA'ATAR ROASTED PUMPKIN, GRILLED 'HALOUMI',
CARROT FALAFELS, FRESH SPINACH, ZHUG HOLLANDAISE,
TOASTED SOURDOUGH
× ADD VEGAN 'BACON' 7

STREUDEL HOT CAKE (gfo) **24**
FLUFFY BAKED YOGHURT HOT CAKE, STEWED APPLES,
CINNAMON CARAMEL, OAT & SESAME STREUDEL,
VANILLA COYO ICE CREAM

SOMETHING TO SHARE

SOMETHING TO ADD

FALAFEL WRAP (gfo) **21**
HOUSEMADE HUMMUS, TAHINI YOGHURT SLAW,
CRISPY CARROT FALAFELS, ZA'ATAR FLATBREAD
× ADD 'HALLOUMI' OR AVOCADO 5
× ADD ZHUG OR PICKLES 2.5

HUMMUS BOWL (gfo) **26**
HOUSEMADE HUMMUS, MARINATED OLIVES,
TOMATO SALAD, CRISPY CHICKPEAS, ZA'ATAR FLATBREAD
CHOICE OF CARROT FALAFEL OR FABLE MUSHROOM MEAT

SABICH FLATBREAD (gfo) **26**
GRILLED MARINATED EGGPLANT, SPICY ROMESCO SCHMEAR,
SHAVED FENNEL & SPINACH SALAD, SUMAC DRESSING,
GARLIC ZA'ATAR FLATBREAD

'CHICKEN' SCHNITZEL **26**
CRISPY, PLANT BASED 'CHICKEN', LATHERED WITH ZESTY
CHARMOULA SAUCE, MELTED VEGAN CHEESE,
SERVED WITH SWEET POTATO MASH & TAHINI YOGHURT SLAW
× ADD ZHUG (HERBACEOUS GREEN CHILLI PASTE) 2.5

TVP KAWARMA LASAGNA **27**
HEARTY LAYERS OF SPICED TVP MINCE, SHAKSHUKA SAUCE,
CUMIN BECHAMEL SAUCE, TOPPED WITH 'MOZZARELLA' CHEESE
SERVED WITH ROCKET & CASHEW PARMESAN SALAD

CELERIAC SHAWARMA (gf) **28**
TENDER GRILLED CELERIAC STEAKS, GARLIC SPINACH RICE,
MARINATED OLIVES, GRILLED CAPSICUM,
TAHINI YOGHURT SAUCE, FENNEL & SUMAC ONION SALAD

MEZZE PLATTER (gfo) **26**
TURMERIC CASHEW CHEESE, SMOKEY ALMOND ROMESCO,
PRESERVED LEMON & OLIVE TAPENADE, TAHINI YOGHURT SLAW
× ADD HUMMUS OR 'HALOUMI' 5EA
× ADD CARROT FALAFEL (3PCS) 8

HUMMUS & FLATBREAD 8	SIDE OF PUMPKIN 8
RAZ AL HANOUT POTATOES 7	SIDE OF TOMATO SALAD 7
SPINACH RICE 7	SIDE GREEN SALAD 7
EXTRA BREAD 4	EXTRA FALAFEL (3PCS) 8
EXTRA 'HALLOUMI' 6	EXTRA AVOCADO 5
EXTRA 'BACON' 8	
EXTRA FABLE MUSHROOM 8	