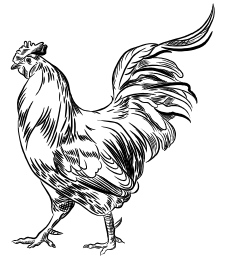


BARBOUN

BREAKFAST



FROM THE BAKERY

TURKISH BAGEL 6
Honeycomb, kaymak V

CROISSANT V 3

PAIN AU CHOCOLAT V 3

CINNAMON BUN V 3

BLUEBERRY MUFFIN V 4

TOAST AND PRESERVES 3
Strawberry/apricot/blackcurrant VG



FROM THE KITCHEN

EGGS ON TOASTED SOURDOUGH 6
Poached / fried /scrambled V

SMASHED AVOCADO 8
Poached eggs, pumpkin seeds, bloomer V

GRANOLA 8
Dried apricot, yoghurt, almonds V N

TAHINI PORRIDGE 8
Sour cherry, pistachio V N

SEASONAL FRUIT 6
Yoghurt, chia seeds, dried cranberry V

SPECIALITY

BARBOUN FRY UP 15
Sausage, bacon, tomato, mushroom, beans,
fried eggs, hash brown, toast

SMOKED SALMON 10
Scrambled Eggs

SHAKSHUKA V 10
Poached eggs, lemon yoghurt, spicy tomato

TURKISH EGGS V 10
Poached eggs, confit garlic yoghurt, dried mint

COFFEE & TEA

ESPRESSO/MACCHIATO SINGLE 2

ESPRESSO/MACCHIATO DOUBLE 2.5

LATTE/CAPPUCCINO/FLAT WHITE/AMERICANO 3

TRADITIONAL TURKISH COFFEE 4
Served with Turkish Delight

BREAKFAST / EARL GREY / GREEN TEA 3

ENGLISH PEPPERMINT / CHAMOMILE 3

TRADITIONAL TURKISH TEA 2

SOFT DRINKS 3



JUICES & SMOOTHIES

ORANGE JUICE 3

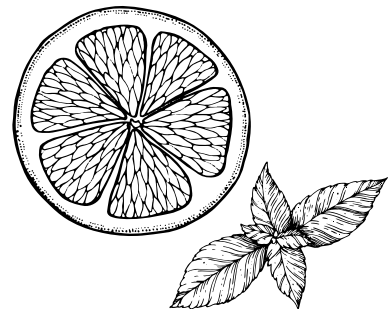
APPLE 3

GRAPEFRUIT 3

CRANBERRY JUICE 3

THE CURE 6
Banana, Greek Yoghurt, Honey, Ginger and Oat milk

SWEET GREEN 6
Mango, Celery, OJ, Kale and Mint



Discretionary service charge of 12.5% is added to your bill, which is distributed amongst our team. We cannot guarantee that our menu is allergen free. Please ask a member of our team for further allergen information. Our dishes may contain traces of nuts.

V=VEGETARIAN | GF=GLUTEN FREE | VG=VEGAN | N=NUTS