

Weekend Brunch

Our bread Butter & jam or olive & olive oil (VE)	5
Morning bun (VE) Cinnamon, tahini, raisins	3.2
Bun of the day	3.7
Oat porridge (VE)(GF) Homemade fruit preserve, toasted almonds	5.5
Parmesan scrambled eggs toast	8.2
Sylva's breakfast Herb chickpea Farinata, garden salad, yoghurt, olives (VO)(GF)	9.8
Kids brunch scrambled egg, bread, cucumber, tomato	5.5
Garden side salad (VE)(GF)	5
Available from 10.30am	
Morning bruschetta (vo) Avocado, feta, pickled chilli	7.4
The Schnitzel sandwich Chicken breast or cauliflower(VE) schnitzel Tahini, Zhug, tomato, pickled cucumber	12
Arayes Toasted bread stuffed with minced beef & Baharat spice Tahini-yoghurt, Shifka chillies, pickles, tomatoes	11.5

Brunch special (Ask us for more details)



Bakes & Cakes

Date Ma'amul (ve) Short pastry date roll	1.8
Abamber (GF) Tunisian almond cookie	1.8
Chocolate chip cookie	1.8
Selection of three bakes	4.5
Lemon almond & polenta cake (GF) with our fruit preserve	4.2
Classic pecan tart	4.8

Coffees & teas

All our coffees are double shot | Oat milk + 30p

Espresso	2.8
Macchiato	3
Cortado	3.2
Americano	3
Flat white	3.4
Latte Cappuccino	3.7
Mocha	4
Hot chocolate Add toasted marshmallow topper +75p	3.7
Chai Latte	4.5
Matcha	4.6
Sylva's fresh herb tea Sage, oregano & mint	2.8
Teas English Breakfast/Earl Grey/Ginger & Lemongrass/Jasmine	2.5
Iced Americano	3.2
Iced Latte	3.9
Iced Matcha	

(VE)vegan | (GF)gluten-free

Please let us know of any food allergies or dietary requirements. We cannot 100% guarantee that there won't be traces of the allergen as we prepare all our food in a kitchen environment where allergens are present. We are a cashless business and there is a 12.5% discretionary service charge for dining in.NOV01 @sylva_london