

BALA BAYA

BRUNCH

POWER BRUNCH 19
Brunch Main & Small Plates

EXTRAS

Shawarma spiced chips, aioli 4
 More meat 4
 Salmon 4

COCKTAILS

Prosecco Gazoz 9/25
Prosecco with your choice of our homebrewed cordials
 Grapefruit & Thyme/Blackberry Lavender & Mint/Grape & Ginger

Harissa Mary 12/25
 Cumin vodka, sumac & harissa, tomato juice

The Cure 12/25
 Reyka vodka, orange juice, ginger, honey, turmeric

SMALL PLATES

Small plates 10
All six plates included, served with grilled pita

Aubergine Mess
 Hummus, Harissa & Pine nuts
 Pickles & Sumac
 Beetroot & Quince
 Chopped Liver
 Peppers, Rose & Hazelnuts

BRUNCH

Turkish Eggs 11
 Garlic yogurt, poached eggs, harissa burnt butter, pickled chillies, pita crumb

Pita Melt 13
 Fried egg, taleggio, portobello mushroom, porcini & green pepper sauce

Blackberry Pita French Toast 10
 Banana tempura, maple, pecan & chocolate brittle

Rippled Eggs & Salt Baked Salmon Shawarma 12
 Garlic yoghurt, celery, Granny Smith, herbs, grilled pita

Venison Steak & Egg 16
 West country reared venison, smashed potatoes, pickled chili salsa, harissa hollandaise

Shakshuka with Aubergine or Lamb 11/14
 Baked eggs, spiced braised tomatoes, preserved lemon & date tahini, pita

Yemeni Pancake 12
 Boiled egg, herb salad, chili cardamom & coriander relish, green tahini

Pocket Of Love 15
 Beef & lamb stuffed pita, whipped tahini, grape relish, soft herbs

Catch Of The Day 13
 Fresh fennel, burnt sage & lemon, grilled vine tomato, butter & anise sauce

DESSERT

Burnt Babka 9
 Sesame & pistachio creme, stewed plums, whisked anglaise

The Cheesecake 9
 White chocolate, salted caramel, banana fritters, tahini crumble

Malibu Malabi 8
 Coconut, orange blossom, mango, yuzu, sumac, rose

Carmes De Rieussec Saviuignon Blanc, Sauternes France 2008 13.5/59
 Apricot, white peach, honey

Fanti Vinsanto, Malvasia, Tuscany, Italy 2010 16/69
 Aromatic, raisins, walnut

COCKTAILS

Chemistry	20
A double cocktail to share Rhubarb, rose, cardamom, Hendrick's, Prosecco	
Flying Camel	12
Ketel One Botanical, Cointreau, grapefruit, sumac, rose	
Champagne Martini	14
Pierre Mignon Champagne, vodka, orange bitters	
Meshugenah	10
Cuervo Gold, apple juice, lemon, fresh chili	
Summer High	13
Hendricks Mid Summer Solstice, CBD oil, violet, Green Chartreuse, egg white	
Spirit	11
Smokey Monkey Shoulder , Heering Cherry, banana liqueur, cherry powder	
Spiced Mule	11
Monkey Shoulder ,ginger ale, lime, chilli, agave	
The Cure	12
Reyka vodka, orange juice, ginger, honey, turmeric	
Toxic Passion	13
Rum, passion fruit, lime, basil syrup	
Honey & Smoke	13
Monkey Shoulder, hickory smoked honey, white truffle	
Apricot	11
Gin, apricot liqueur, Aperol, lemon	
Peach	11
Kamm & Sons, peach liqueur, lemon, prosecco	
Basil & Mint Sour	13
Basil infused Hendricks, cucumber, mint, lime	
Camomile Pisco	12
Gin, pisco, lemon, grenadine	
Pomegranate & Ginger	11
Tequila, pomegranate, lime, ginger	
Prosecco Gazoz	9
Choose from our delicious Gazoz flavours	

SOFTS

Coke / Diet Coke	3
Fresh Lemonade	3.5

HOT DRINKS

Espresso / Double	2/3
Americano	3
Flat White	3.5
Cappuccino	3
Fresh Mint Tea	3
Almond / Soya / Oat milk	0.5
Tea Pigs	3
Camomile, Earl Grey, Breakfast, Green Tea & Mint, Apple & Cinnamon, Peppermint	
All our coffee is 100% Arabica	

25ml/50ml

25ml/50ml

APERITIF

Aperol	4/7
Campari	5/9
Cocchi Torino	4/7
Cocchi Americano	5/9
	5.5

BEER

Goldstar Unfiltered 4.9%	5.5
--------------------------	-----

LIQUER

Amaretto	5/9
Arak	5/9
Green Chartreuse	5/9
St. Germain	4/7
Cherry Heering	4/7
Chambord	4/7
Pernod Absinthe	6/11
Tia Maria	3/5

SPIRITS

GIN

Bombay Sapphire	5.5/10
Hendricks	6/11
Sipsmith	6/11
Tanqueray No. 10	7/12

WHISKY

Monkey Shoulder	5/9
Jameson	4/7
Talisker 10yrs	5/9
Glenfidich IPA	6/11
Glenfidich 12 Reserve	6.5/11
Glenfidich 15 Solera	7/13
Balvenie 12yrs	6.5/11
Balvenie 14yrs	7/12
Balvenie 17yr	13/24
Aberlour 10yr	6/11
Lagavulin 16yr	8.5/15
Oban 14yr	10/18

VODKA

Ketel One	5.5/10
Stolichnaya	5/9
Belvedere	7.5/13
Reyka	5/9

RUM

Havana 3yrs	5/9
Havana Club 7 yr	7.5/13
Malibu	4/7
Cana Brava	6/11
El Dorado 12 yr	7.5/13
Ron Zacapa 23 yr	8.5/15

TEQUILA & MEZCAL

Olmecca Altos	6/11
Don Julio Blanco/Reposado	7.5/13
Vida Mezcal	8.5/15

BOURBON&BRANDY

Bulleit Bourbon Bulleit	6/11
Rye	7.5/13
Cognac Courvoisier	4/7

GAZOZ

Grapefruit & Thyme (add Arak £8.5)	5
Blackberry, Lavender & Mint (add vodka £8.5)	5
Grape & Ginger (add gin £8.5)	5

Some of our menu items contain allergens. There is a small risk that traces of these may be found in a number of products serve here. We understand the danger to those with allergies, please speak to the member of staff who will be happy to advise you.

All spirits served as 25ml/50ml accordingly.

12.5% optional service will be added to all bills, all of which is distributed amongst staff with no further deductions made, aside from those charged by our credit card provider to handle the transaction.