



Breakfast

Fresh bread, butter, jam of the day	5
Our take on the traditional Frena bread	
Morning bun (VE)	3.2
Cinnamon, tahini, raisins	
Bun of the day	3.7
Oat porridge (VE)(GF)	5.5
Homemade fruit preserve, toasted almonds	
Morning bruschetta (VO)	7.4
Avocado, feta, pickled chilli	
Goat cheese sandwich	7.8
Our chutney, basil, rocket	
Parmesan scrambled eggs toast	8.2
Sylva's breakfast	9.8
Herb chickpea Farinata, garden salad, yoghurt, olives (VO)(GF)	
Kids breakfast scrambled egg, bread, cucumber, tomato	5.5

Bakes & Cakes

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

(VE)vegan | (VO)vegan option available | (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



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	3.7
<i>Add homemade toasted marshmallow topper +75p</i>	
Chai Latte	4.2
Matcha	4.6
Sylva's fresh herb tea	2.8
Sage, oregano & mint	
Teas	2.5
English Breakfast / Earl Grey / Ginger & Lemongrass / Jasmine	
Iced Americano	3.2
Iced Latte	3.9
Iced Matcha	4.8

Soft drinks

Fresh juices (glass)	4
Apple / Orange	
Fresh herb pink lemonade (glass)	4
Hibiscus, sage, oregano & mint	
Coke / Coke zero (can)	2
Sanpellegrino Aranciata / Limonata (can)	2
Ginger Beer (bottle)	2