

BRUNCH

Served Saturday & Sunday 10-3

Shakshukas -

Classically a dish of eggs baked in tomato, chilli, peppers & onions -here at Hafla Hafla we offer a few variations of this beautiful brunch dish. All our shakshukas are slow cooked for at least 6 hours.

All eggs can be swapped to make the dish vegan - please ask your server for more details

-Classic Tomato & Chilli Shakshuka - £7.5

-Aubergine & Cauliflower Shakshuka - £8

-Lamb, Zaatar Chickpeas & Coriander Shakshuka - £8.5

-Weekly Special Shakshuka - Please ask your server - /

Eggs Bitata Hulwa - £7.5

Sweet Potato Hash, Poached Eggs, Rainbow Chard, Tahini Hollandaise (v)

Sabich Pita - £6.5

Aubergine, Tomato , Hummus, Amba, Soft Boiled Egg (v)

Salmon + Egg Bagel - £7.5

Sumac Fried Egg, Smoked Salmon, Labneh , Spinach.

The Full Hafla - £9.5

Seasonal Sausages, House Harissa Beans, Creamy Zhug Mushrooms, Sweet Potato Hash, Eggs any way, Za'atar Sourdough.

The Veggie Hafla - £8.5

Marinated Halloumi, Falafel, House Harissa Beans, Creamy Zhug Mushrooms, Sweet Potato Hash, Eggs any way, Za'atar Sourdough. (Vegan Available)

BRUNCH SPECIAL DRINKS

Hafla Mary

Ginger and Coriander Vodka, Fresh Carrot Juice, Lemon juice, tobasco, Worcestershire sauce, salt and pepper.

Grapefruit Bellini

Pampelle, Grapefruit Juice and Prosecco

Black Raspberry and Apple Sling

Chambord, Manzana Verde, Vanilla syrup, Apple and Lemon Juice

Hafla Breakfast Martini

Beefeater, Apricot Liqueur, Apricot Jam and Lemon juice

Vegan Iced Coffee

Jamesons Stout edition, Mr. Black's coffee liqueur, espresso and oat milk.

Selection of fresh blended juices. (ask your server for weekly specials)

All cocktails £7. Fresh Juices £2.50