

ALUSIA

• Breakfast Menu •

BREAKFAST

Bread Basket (G,D, E) 18

A selection of homemade Arabic bread and olive bread

Spanish Omelette (D, E) 26

Slow cooked potato and onion mixed with eggs, pan fried into an omelette

Pickles & Vegetables 16

An assortment of fresh vegetables and homemade pickles.

Olives 16

A mix of Andalusian and Levantine olives

Labneh with Mint (D) 18

Homemade labneh mixed with dry mint

Foul Madamas (D, S) 20

Slow-cooked fava beans with garlic, lemon and olive oil topped with fresh vegetables with the option of tahina sauce

Shakshuka (E) 25

Fresh tomato sauce cooked with capsicum, garlic & onion topped with egg, baked in the oven

Tomato Kalaya (E, D) 22

Sautéed garlic slices & green chili in extra virgin olive oil with slow cooked Spanish tomato

Quidsia (S) 22

***mus topped with fowl mudamas & chlili daqa

Egg Tomato (E) 21

Fried egg mixed with fresh Andalusian tomatoes

Egg Kawerma (E) 25

Fried egg mixed with minced lamb meat

Egg Alusia (E) 23

Egg Fried egg with olive oil, topped with sumac and dry mint

Huevos's Con Sujuk (E) 26

Homemade French fries topped with fried egg and Sujuk

Sunny Side Up Sujuk (E) 22

Sunny side up eggs with Alusia Sujuk

Levantine Cheese Platter (D,N) 32

An assortment of Levantine cheeses with dried fruits

Homemade Jams & Honey

non Jams: a choice of strawberry/pumpkin/fig jam
Honey: Andalusian black forrest honey
Fig jam 15 Strawberry jam 12 Pumpkin jam 12 Honey 22

Halloumi Fekhara (D,G) 34

Grated halloumi cheese mixed with mozzarella, marinated with sumac, chili flakes and fresh thyme, baked in the oven

Avocado Toasts (D,G,S) 48

Two slices of olive bread topped. 1 olive bread topped with labneh, avocado, olives, sesame & radish. The second olive bread topped with beetroot labneh, avocado, olives, sesame & radish

Turkish Eggs (D, E) 40

Greek yogurt with garlic topped with poached eggs, chili butter & herbs

Spanish Omelette (E, D) 30

Folded omelette with baby spinach, golden raisins, finished with cheese

Churros (D, E, G) 35

Deep-fried dough coated with sugar and cinnamon served with chocolate dip



FATAYER



Kawarma Fatayer with Egg (E, D, G) 36

Fluffy eggs with minced lamb, baked in fatayer dough

Safita Fatayer (D, G) 32

Fresh oregano with tomato, olives, onion marinated with summac powder & olive oil

Kofta With Hummus (D) 45

Freshly minced lamb with fresh vegetables, topped with biwaz salad & hummus

Labneh With Vegetables (D, G) 38

Baked dough topped with homemade labneh & mixed vegetables

Halloumi, Cheddar & Vegetables (D,G,S) 38

Akawi, halloumi and white cheddar. Topped with herbs

Fatayer Za'atar & Vegetables (D,G,S) 38

Palestinian za'atar with olive oil and fresh vegetables

Fatayer Toshka (D,G,S,N) 42

Homemade Sujuk, akawi and mozzarella cheese

Fatayer Sfiha (D,G,N) 45

Aleppo-style dough with minced lamb, yoghurt and molasses

Fatayer Lahm Bil Ageen (G,D,S) 42

Minced lamb with tomato, onion, capsicum and Alusia's spices

Fatayer Mixed Cheeses & Caramelised Figs (D,G,S) 42

Nabolsi and Akawi cheese with za'atar, figs and green shatta dip.

Please inform our staff of any allergies or dietary restrictions.

(G) Gluten (D) Dairy (N) Nuts (C) Crustacean (V) Vinegar (S) Sesame (Ce) Celery (So) Soya (M) Mustard (E) Egg (Su) Sulphite (Mo) Molluscs