

SOFRA



MEDITERRANEAN CUISINE

BRUNCH

SUNDAY 12:00-5:00

**TRADITIONAL LEBANESE BOTTOMLESS
BOOZY BRUNCH 19.50PP**

Bottomless hummus, falafel, fowl madammes, lebneh, baba ganoush and tzatziki served with traditional bread and unlimited prosecco*.

**TRADITIONAL LEBANESE BOTTOMLESS
BRUNCH 9.95**

Bottomless hummus, falafel, fowl madammes, lebneh, baba ganoush and tzatziki served with traditional bread.

**LEBANESE VEGAN BOTTOMLESS BRUNCH 9.95PP
(WITH BOTTOMLESS PROSSECO 19.50*)**

Bottomless hummus, hummus beruiti, falafel, fowl madammes, baba ganoush and batata harra served with traditional bread.

SOFRA SHAKSHUKA 7.25

Eggs baked in delicious sauce of tomatoes, chili peppers, and onions, spiced with cumin, paprika and cayenne pepper.

LEBNEH WRAP 6.50

Traditional Labneh cheese, fresh mint, with cucumber and tomato salad.

FALAFEL AND HALLOUMI WRAP 8.50

Sofra Falafel, grilled halloumi cheese, tomato and parsley with a herb sauce.

CHICKEN SHISH TAOUK WRAP 8.95

Grilled chicken kebab with salad and Tzatziki served with french fries.

LAMB KOFTA WRAP 8.95

Minced lamb, parsley, onion and tomato with Sofra special chili sauce.

SCRAMBLED EGG AND HALLOUMI WRAP 8.25

Scrambled eggs, grilled halloumi, parsley and tomatoes.

EXTRAS

HALLOUMI 1.50

FETA 1.50

OLIVES 1.25

COLD MEZZE

HUMMOS 3.25

HUMMOS BERUITI 3.50

BABA GANOUSH 3.50

KTIPITI 4.25

TZATZIKI 3.25

SOFRA SALADS

GREEK VILLAGE SALAD 7.25

HALLOUMI AND FALAFEL SALAD 7.95

SHISH TAOUK SALAD 8.95

HOT MEZZE

BATATA HARRA 4.25

KALAMARI 5.25

GRILLED HALLOUMI 4.95

FALAFEL 4.50

GREEK SAUSAGES 5.25

*Maximum time 2 hours per booking for bottomless brunches, advance bookings only

Some items may contain nuts. Please inform a member of staff if you have any allergies.