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Harissa BISTRO

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BREAKFAST/BRUNCH

ONLY ONE SUBSTITUTION ALLOWED WITHIN REASON

FRY UP **15.9**
2 rich yolk fried eggs, beef sausage, turkey bacon, portobello mushroom, grilled cherry tomatoes, hash brown, baked beans served with house white bread

AMERICAN DREAM **16.9**
2 pancakes, seasonal fruits, syrup 2 rich yolk fried eggs, turkey bacon, beef sausage, hash brown and baked beans

FRENCH TOURIST **16.9**
French toast, seasonal fruit, syrup, homemade ricotta/mascarpone cream cheese, 2 rich yolk fried eggs, turkey bacon, beef sausage, baked beans and hash brown

CANADIAN BREAKFAST **15**
3 fluffy pancakes, layers of crispy turkey bacon, drizzled with Canadian maple syrup Add fried egg **2.5**

CRISPY CHICKEN & SWEET STACK **15**
3 fluffy pancakes, topped with crispy fried chicken, drizzled with Canadian maple syrup Add fried egg **2.5**

VEGETARIAN (v) **16.9**
2 Rich yolk fried eggs, vegetable sausage, hash brown, portobello mushroom, grilled halloumi, sliced avocado, baked beans, grilled cherry tomatoes served with house white bread

VEGAN (vg) **15.9**
Tofu scrambled eggs, sliced avocado, grilled cherry tomatoes, portobello mushroom, hash browns, spinach served with house white bread

HARISSA MEDI **19**
2 rich yolk fried eggs, grilled halloumi, spicy sausages (sucuk), mixed marinated olives, feta, falafel, hummus, roasted vegetables & potatoes, cherry tomatoes and cucumber served with house white bread

TURKISH BREAKFAST **19**
Jam, kaymak, honey, olives, tahini molasses, halava, cherry tomatoes, cucumber, grilled halloumi, sucuk, mixed cheese, borek, scrambled eggs & simit bread

SIMIT DELIGHT **14.9**
Round Turkish sesame bread with a centre of rich yolk scrambled eggs, peppers tomatoes slow cooked together with sucuk (spicy sausage)
Add grilled halloumi **4.5**

SIMIT SURPRISE **15.9**
Grilled halloumi and sucuk, rich yolk scrambled eggs and grilled cherry tomatoes served in simit bread

SHAKSHUKA **15.5**
Slow cooked tomato with peppers, onion and garlic served with 2 rich yolk poached eggs with Greek feta and toasted sourdough

KING PRAWN SHAKSHUKA **17.5**
Slow cooked tomato's, onion, garlic, Greek feta and 2 rich yolk poached eggs served with toasted sourdough

CHILL-BURR EGGS **14.9**
Yogurt with hand cut potatoes, finely sliced cucumber, red onion and dill. Topped with 2 poached rich yolk eggs infused with chilli oil & garlic oil served with toasted sourdough

MEDITERRANEAN EGGS WITH CREAMY FETA **14.9**
Yogurt with dill and creamy feta, topped with roasted vegetables, 2 poached rich yolk eggs drizzled with chilli/garlic olive oil. Served with sourdough

STUFFED AVOCADO (v) **14**
Whole avocado, goats cheese, roasted peppers, pomegranate, cherry tomato, black pepper and balsamic glaze
Add Scottish smoked salmon **4.9** Add sourdough **2.5**

BANGERS N HASH **14**
Toasted English muffin filled with scrambled eggs, beef sausages, hash brown and grilled onions

CHIA SEED BOWL **12.9**
Fresh raspberry yogurt with chia seed, sprinkled with granola, coconut flakes, maple syrup, walnuts and seasonal fruit

PORRIDGE **10.9**
Organic porridge oats with seasonal fruit (vegan alternative milk) **1.5**
Add honey **2**

FRUIT BOWL **10.9**
Mixed seasonal fruits

BREAKFAST/BRUNCH

ONLY ONE SUBSTITUTION ALLOWED WITHIN REASON

WAFFLE WONDER **16.9**
Half homemade waffle, seasonal fruits, maple syrup, 2 rich yolk fried eggs, turkey bacon, beef sausage, hash brown and baked beans

CHICKEN AND WAFFLE **17.5**
Buttermilk fried chicken in breadcrumbs on a homemade waffle, drizzled with sweet chilli house sauce, garnished with microgreens, spring onion, sesame seeds and fresh chilli. Add egg **2.5** Add syrup **1.5**

CHEERFUL WAFFLE **16.9**
Half homemade waffle, creamy spinach, fried chicken tenderloin, 2 poached rich yolk eggs and butter hollandaise sauce. Topped with crispy turkey bacon

BREAKFAST WAFFLE **16.9**
Homemade waffle topped with smashed avocado, spinach, turkey bacon and 2 poached rich yolk eggs

SALMON SUNRISE WAFFLE **16.9**
Half homemade waffle topped with smashed avocado, baby spinach, smocked Scottish salmon and 2 rich yolk poached eggs with hollandaise sauce topped with Parmesan cheese

FANTASTIC FETA **14.9**
Fried feta in panko served on English muffin with avocado, grilled cherry tomato, 1 rich yolk poached egg topped with hollandaise sauce and Parmesan

EGG BENEDICT / FLORENTINE / ROYALE **14.9**
Benedict (turkey bacon)
Florentine (v) (spinach)
Royale (smoked salmon)
Poached rich yolk eggs served on toasted English muffin, brioche or toasted sourdough bread, with hollandaise sauce. Add smashed avocado **4.5**

CURED BEEF BENEDICT **14.9**
Prime cured tender beef with cheesy spinach on toasted English muffin topped with poached 2 rich yolk eggs and hollandaise sauce

FETA FABULOUS **14**
Golden fried feta in panko served in 3 layers of brioche with homemade fig jam, and crispy bacon served on a bed of rocket with truffle glaze

SOURDOUGH SPECIALS

SMASHED AVO (v) **13.9**
Smashed avocado with feta, cherry tomato and two poached rich yolk eggs

SIMPLE AVO (v) **10.9**
Smashed avocado on toasted sourdough with pomegranate & micro greens

SMASHED AVOCADO TWIST (v) **14.9**
Smashed avocado on sourdough, grilled goat cheese, roasted peppers, poached rich yolk egg (1)

SALMON & SCRAMBLED EGGS **13.9**
Scrambled rich yolk eggs on sourdough and smoked Scottish salmon
Add smashed avocado **4.5**

HALLOUMI STACK **15.5**
Smashed avocado on sourdough topped with turkey bacon, sliced tomato, grilled halloumi, and 2 poached rich yolk eggs

PORTOBELLO MUSHROOM & SCRAMBLED EGGS **14**
On toasted sourdough with sliced avocado

GOAT CHEESE & BEETROOT BENEDICT **15**
Crushed beetroot, portobello mushroom, grilled goat's cheese, poached Rich yolk eggs, hollandaise sauce, served on sourdough

MEDI EGGS **14.9**
2 Rick yolk poached eggs, hand cut potatoes and roasted vegetables, drizzled with avocado sauce, served with toasted sourdough

FIGALICIOUS **14**
Grilled goat cheese, homemade fig jam, topped with caramelised fresh figs and crushed walnuts drizzled with balsamic truffle glaze and honey on sourdough. Add poached egg **2.5**

PRAWN CROSTINI **14.9**
Pan seared garlic butter prawns, rich yolk scrambled eggs, sliced avocado served on toasted sourdough with grilled cherry tomatoes

SANDWICHES & WRAPS

TUNACADO **13**
Tuna fish mixture, sliced avocado, melted cheddar cheese and spring onion in sourdough, served with crisps

SALMON **13**
Scottish Smoked salmon, spinach, smashed avocado in sourdough, served with salad garnish

HALLOUMI (v) **13**
Grilled halloumi, roasted vegetables and pesto in ciabatta, served with crisps

MOZZARELLA MELT (V) **13**
Sun dried tomato, pesto and rocket toasted in ciabatta served with crisps

KING OF THE OCEAN **14**
Prawns in rosemary and herb sauce in 3 layers of toasted golden brioche served with crisps

SALT BEEF SANDWICH **15.9**
Salt beef on toasted house sourdough, melted cheese, lettuce, gherkins and mustard mayo served with house slaw and skin on fries

SALT BEEF FOREST MELT **15.9**
Seared prime salt beef in toasted ciabatta with spinach, cheese, mushrooms, grilled onions and parmesan sauce served with skin on fries

CHICKEN CLUB WRAP **16**
Grilled chicken fillet, turkey bacon, cheddar cheese, egg, sliced tomatoes, lettuce and mayo, served with skin on fries and house slaw

BURRITO WRAP **16**
Prime seasoned beef mince meat, black beans, vegetables, tortilla crisps, mixed greens, melted cheese in a grilled tortilla wrap served with skin on fries and house slaw

FAJITA **15.9**
12hr Marinated grilled chicken, caramelized onion, grilled peppers, melted cheese, avocado sauce in a toasted tortilla wrap served with skin on fries

CHICKEN TAOUK **15.9**
12hr Marinated grilled chicken cubes, tomatoes, pickles, garlic sauce served in tortilla wrap with skin on fries

FALAFEL AND HALLOUMI (V) **15.9**
Falafel, grilled halloumi, pickles, tomatoes, mixed leaves and hummus served in a tortilla wrap with sweet potato fries

BREAKKY WRAP **15**
Scrambled eggs, beef sausage, hash brown, tomato or brown sauce all wrapped in tortilla bread served with skin on fries

LOADED FRIED CHICKEN WRAP **15.9**
Tender fried chicken in breadcrumbs, mozzarella, lettuce, tomato and cajun mayo served with fries and house slaw

CAPRI CRISPY CHICKEN **15.9**
Tender fried chicken in breadcrumbs, parmesan, rocket, sun dried tomatoes, caramelised onions, pesto and house avocado sauce in toasted ciabatta served with skin on fries and house slaw

HIGH PROTEIN CHICKEN CRUNCH WRAP **16.9**
Marinated grilled chicken, melted cheese, mixed leaves, cucumber, tortilla chips, jalapeños and house avocado sauce served with skin on fries

BAKED POTATO 13.9

SERVED WITH MELTED CHEESE & BUTTER, SIDE OF BEANS, SALAD GARNISH & A CHOICE OF 2 TOPPINGS

Tuna mayo / Olives / Roasted vegetables / Spring onion / Fresh chilli / Mushroom / Tomato / Turkey bacon.
ADDITIONAL TOPPING 1.9
Chicken fajita / Prime beef mince **4**

OMELETTES 14.5

3 EGG OMELETTE SERVED WITH FRIES, SALAD GARNISH & CHOICE OF ANY TWO FILLING

Turkey bacon / Mushroom / Onion / Tomatoes / Peppers / Cheddar cheese / Olives / Halloumi / Spinach / Beef sausage
ADDITIONAL TOPPING 1.9

SPANISH TORTILLA OMELETTE (V) **13.5**
Tortilla flatbread, rich yolk eggs, fresh tomato, spring onion, mushrooms, and spinach, folded together with melted cheese. Lightly seasoned served with salad garnish

LUNCH

BBQ CHICKEN MELT **15.9**
Succulent marinated chicken fillet, glazed with BBQ sauce topped with melted cheddar cheese served with fries and salad garnish

MEDITERRANEAN CHICKEN **15.9**
Marinated butterflied chicken fillet in Mediterranean seasoning, roasted vegetables and hand cut potatoes

GOLDEN CHICKEN STACK **16.9**
Fried chicken fillet and feta in panko topped with smashed avocado and crispy bacon on a bed of rocket served with a rich yolk egg

CHICKEN A LA GRILL **18**
Grilled chicken fillet with buttered potato purée, portobello mushroom and spinach a la crème topped with grilled cherry tomatoes and parmesan

SALMON A LA GRILL **18**
Grilled salmon fillet with buttered potato purée and spinach a la crème topped with grilled cherry tomatoes

ULTIMATE CHICKEN BURGER **16.9**
Chicken breast in home made herb breadcrumbs, melted cheddar, crispy hash brown, gherkins, lettuce and house cajun mayo served with house slaw and skin on fries add avocado **4.5**

TRUFFLE SMASHED BURGER **18**
2 Smashed butchers brisket beef mince, American cheese, grilled onions, crispy turkey bacon homemade truffle sauce served with skin on fries and house slaw

LOADED FRIES **10.9**
Melted feta cheese, spring onion, turkey bacon, drizzled with sriracha

LOADED FRIES WITH PRIME BEEF MINCE **11.9**
Seasoned beef mince with black beans, peppers, onions and melted cheese, drizzled with sriracha and house avo sauce

LOADED FRIED CHICKEN FRIES **13.9**
Skin on fries loaded with crispy fried chicken, cheese, spring onion, sesame drizzled with house sweet chilli sauce

SALAD

CITRUS PRAWN SALAD **18**
Seared king prawns, rocket, mixed leaf, feta, cherry tomato's, cucumber, avocado, coconut flakes, sesame and pomegranate drizzled with house dressing and truffle balsamic glaze

PROTEIN SALAD **16.9**
Grilled marinated chicken fillet, mixed leaves and spinach, beetroot, pumpkin seed, walnuts, pomegranate, sliced avocado and 1 poached rich yolk egg, drizzled with our house dressing

LEVANTINE SWEET POTATO & ARTICHOKE(V) **16.9**
Hand cut sweet potato with marinated artichoke, bell peppers, sun-dried tomato and caramelised shallots with walnuts served over herbed yoghurt and topped with rich yolk poached eggs.

GRAND CHICKEN CAESAR **15.9**
Grilled chicken fillet, lettuce, parmesan cheese, turkey bacon, homemade croutons, served with caesar dressing

SALMON SALAD **16.9**
Baby spinach, cherry tomatoes, avocado, pomegranate, grilled salmon served with sun blushed tomato dressing and pumpkin seeds

FALAFEL SALAD (V) **14**
Mixed leaves, cherry tomatoes, feta, walnuts, falafel and house dressing

EXTRAS

FRIES 5
CURLY FRIES 6
SWEET POTATO FRIES 6
HAND CUT DICED POTATOES 6
ROASTED VEGETABLES 4.9
HASH BROWN 4
FRIED, POACHED OR SCRAMBLED EGGS 2.5
GRILLED HALLOUMI (3) 4.5
BOREK (4) 4.9
BEEF SAUSAGE 3.9
SPICY SAUSAGE SUCUK 3.9
TURKEY BACON 3.9
SCOTTISH SMOKED SALMON . 4.9
BAKED BEANS 2.9
BROWN / WHITE BREAD 2
GLUTEN FREE BREAD 2.5
SOURDOUGH BREAD 2.5
MIXED OLIVES 4.5
FETA CHEESE 4
SAUTÉED SPINACH 4.9
SIDE SALAD 6
GRILLED CHERRY TOMATO 4
SLICED AVOCADO (half) 4.5
SMASHED AVOCADO 4.5
FLUFFY PANCAKES (2) 9
FALAFEL (3) WITH HUMMUS 6
VEGETARIAN SAUSAGE 3.3
PORTOBELLO MUSHROOM 3
GRILLED CHICKEN FILLET 7
GRILLED SCOTTISH SALMON FILLET 8
NUTELLA, MAPLE SYRUP, BISCOFF 1.5
RICOTTA AND MASCARPONE CREAM 2.5
JAM OR HONEY 2.5

COFFEE

Speciality Allpress espresso coffee beans, all coffees are double shot
*Alternative milk: Soya, almond, coconut, oat milk **+0.50**
*Decaf coffee **+0.50** Hazelnut, vanilla or caramel syrup **+0.50**
Whipped cream **+0.80** Marshmallows **+0.80**

ESPRESSO **3**
TURKISH COFFEE **3.2**
AMERICANO **3.3** WITH MILK **+0.4**
MACCHIATO **3.4**
CORTADO **3.6**
FLAT WHITE **3.7**
LATTE **3.9**
CAPPUCCINO **3.9**

MATCHA / ICED MATCHA **4.3**
CHAI LATTE **4** / ICED CHAI LATTE **4.3**
MOCHA / ICED MOCHA **4.3**
HOT CHOCOLATE **3.9**
ICE LATTE **4.2**
ICE BLACK **3.7**
FRAPPE **4.5** / AFFOGATO **5**

TEA PIGS POT 3.9 (FOR 1)

100% NATURAL, SUSTAINABLE, BIODEGRADABLE & ETHICAL

English breakfast
Decaf English breakfast
Earl grey
Lemon & ginger
Peppermint
Green tea

Chamomile flowers
Super fruit
Jasmine
Liquorice & peppermint
Turkish tea **2.5**

KIDS UNDER 10 YEARS OLD

KIDS BREAKFAST 1 9
1 egg, beef sausage, turkey bacon and fries

KIDS BREAKFAST 2 9
1 homemade pancake, fried egg, sausage and bacon

CHICKEN GOUJONS AND FRIES 9

GOUJON BURGER AND FRIES 9

CHEESE TOASTIE 9
Melted cheddar and mozzarella in white house bread served with tomato, cucumber and crisps

COD FILLET FISH FINGERS 9
with baked beans and fries

CHEESE OMELETTE AND FRIES 9

2 FLUFFY PANCAKES WITH NUTELLA 9

FRUIT WAFFLE 9
Half homemade waffle with seasonal fruits served with maple syrup

OREO WAFFLE 9
Half homemade waffle with crush Oreo's

FRESH JUICES / SOFT DRINKS

FRESH FRUIT JUICE - ORANGE, APPLE, CARROT **5.5**
MIXED FRESH FRUIT JUICE - CARROT, ORANGE & GINGER **6.9**
FRESHLY SQUEEZED MINTED LEMONADE, STRAWBERRY LEMONADE,
ORANGE LEMONADE **5.5** RED BULL **4**
WATER **2.6** SPARKLING WATER **2.6** APPLE JUICE - KIDS **3**
FANTA **3.5** 7UP **3.5** COCA COLA **3.5** COKE ZERO **3.5**

SMOOTHIES 6.5

AÇAI KICK Açai, strawberries, mango, blueberries
GREEN REVIVER Banana, kale, lemongrass, mango
SUPER GREEN Spinach, avocado, apple, spirulina, basil, lime
STRAWBERRY DELIGHT Strawberries, peach, papaya
CHERRY BERRY Sweet cherry, strawberry, banana, blackcurrant
PASSION STORM Aloe vera, guava, papaya, passion fruit, peach, pineapple
COCONUT CRUSH Pineapple, coconut cream
ADD WHEY PROTEIN 1.9

MILKSHAKES 6.9

STRAWBERRY / CHOCOLATE / VANILLA / OREO / FERRERO /
KINDER BUENO / PEANUT BUTTER & BANANA / BISCOFF AND CARAMEL
ADD WHEY PROTEIN 1.9 or ADD CREAM 0.80

DESSERT

FOREST FRUIT WAFFLE 14
Whole homemade waffle, seasonal fruits, homemade berry compote and ricotta/mascarpone cream cheese served with maple syrup

OREO WAFFLE 13
Whole homemade waffle topped with crushed oreos, chocolate sauce, white chocolate sauce served with vanilla ice cream

THE SWEET FIG PANCAKES 15
4 fluffy pancakes, stacked with layers of homemade fig jam and ricotta/ mascarpone cream finished with fresh figs, walnuts and maple syrup

FLUFFY PANCAKES 16
4 Layers of pancakes served with berry compote, seasonal fruit, maple syrup, nutella, homemade ricotta/mascarpone cream cheese

FRENCH TOAST 15.5
2 slices of brioche French toast, seasonal fruit, berry compote, maple syrup and homemade ricotta/mascarpone cream cheese

BISCOFF FRENCH TOAST 15
2 slices of golden brioche French toast, topped with Biscoff biscuits, salted caramel, white chocolate and vanilla ice cream

PISTACHIO FRENCH TOAST 15
2 slices of golden brioche French toast, topped with warm pistachio cream, pistachio nuts, white chocolate sauce and vanilla ice cream

MELT-IN-THE-MOUTH CHOCOLATE CAKE 9
A slice of warm chocolate cake served with vanilla ice cream garnished with berries

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Food allergies and intolerance:

Before ordering your food and drinks, please speak to a member of staff if you have allergies or want to know more about the ingredients.

Some of our dishes may contain bones or shell and the bread has contact with cooked meat.

All our meat is carefully sourced, and is 100% halal across our entire menu. Children should be supervised when eating.

We cannot guarantee that all of our dishes are 100% free from nuts or their derivatives. Some items may contain gluten.

All menu items are subject to availability.

VEGETARIAN: **(v)** VEGAN: **(vg)** حلال HALAL