FEERS FIKE INVE

SMALL PLATES		BRUNGA		MAINS	
NOCCELARA OLIVES (VE)	3.25	HOUSE MADE MAPLE GRANOLA (VG) greek yoghurt, orange, kiwi, berries	10	CHILAQUILES (VG) tortilla, salsa roja, guacamole, sour cream,	12
PADRON PEPPERS (VE) chilli, lime, salt	7.5	ACAI BOWL (VE) maple granola, banana, berries,	10	fried egg, feta, coriander CHICKEN MILANESE (H)	22
MAC & CHEESE (VG) add-on: truffle oil £1	11	pomegranate seeds, agave		parmesan, mixed leaves, burnt lemon, truffle oil	
BURRATA (VG) heirloom tomatoes, olive oil, sticky balsamic, basil	12.5	BUTTERMILK CHICKEN WAFFLE (H) buttermilk chicken, Belgian waffle, sour cream, guacamole, jalapeño, sweet chilli maple sauce	15.5	SAUTEED SALMON tenderstem broccoli, citrus mayo, dill, burnt lemon	24
PLANTAIN (VE) mojo verde, coriander, lime chilli salt	8	BRUNCH BURRITO (VG) tortilla, scrambled eggs, guacamole, salsa roja, pico de gallo, cheddar cheese, potatoes	12.5	FLJ BURGER (H) cheddar cheese, caramelised onion, pickles, homemade burger sauce	13.5
TORTILLA CHIPS (VE) quacamole, salsa roja	8	add-on: bacon, sausage, vegan sausage £2		FLJ VEGAN BURGER (VE) vegan cheese, coleslaw	16
FRESH FRUIT BOWL (VE)	6	FRENCH TOAST (VG) egg, brioche, berries, maple syrup, icing sugar,	12.5	FLJ BUTTERMILK CHICKEN BURGER (H) sweet chilli maple sauce, sour cream, coleslaw	13.5
SIDES		vanilla cream cheese		FLJ PULLED CHIPOTLE BEEF BRISKET	
BREAKFAST POTATOES (VE)	4.5	eees		BURGER (H) chipotle beef brisket, cheddar, pickles, yellow mustard, coleslaw	13.5
CRISPY BACON	4.5	TWO EGGS ANY STYLE (VG)	12	•	
SMOKED SALMON	6	poached/fried/scrambled eggs, mixed leaves, breakfast potatoes, toasted sourdough	_	add-ons: make it double £3, bacon £2, guacamole £2, fried egg £1.5	
GUACAMOLE (VE)	4.5	·			
PORK CHIPOLATAS	4.5	AVOCADO TOAST (VG) green dressed eggs, guacamole, mojo verde, alfalfa sprouts	12.5	SAKAD & BOWKS	41
VEGAN SAUSAGES (VE)	5	SMOKED SALMON ROYAL	14	SUPERFOOD SALAD (VE) quinoa, sweet potato, broccoli, beets, mixed herbs,	14
COLESLAW (VE)	3	sourdough, smoked salmon, poached eggs,	14	agave, wholegrain mustard vinaigrette	10
ROASTED SWEET POTATO WEDGES (VE)	6	hollandaise, dill EGGS BENEDICT	41.	ANCHO CHICKEN FREEKAH SALAD charred ancho chicken, pickled carrot, mixed leaves, wholegrain mustard agave vinaigrette	16
FRIES (VE)	5	sourdough, smoked bacon, poached eggs,	14	TRIBE CAESAR SALAD (V)	13
SPICY TENDERSTEM BROCCOLI (VE) chilli flakes, confit garlic	6	hollandaise, chives FETA SHAKSHUKA (VG)	14	mixed herbs, mixed leaves, croutons, anchovies, parmesan, house Caesar dressing	13
MIXED LEAVES (VE) balsamic vinegar, olive oil	3.5	beans, tomato, olives ragu, eggs, feta cheese, chilli, herbs, sourdough, sour cream		add-ons: chicken, avocado, grilled halloumi £5	
GREEK SALAD (VG)	5			COCKTAIRS	
feta cheese, cucumber, tomato, kalamata olives, onion, olive oil, oregano	o o	SIENATURE PANCAKES		MEXICALI Manzanilla Sherry, Verde Mezcal, lime juice, apple	11
FROM THE GRIEG		macadamia nuts, maple syrup, vanilla cream cheese, banana (VE)	12.5	vinegar, pineapple, green jalapeño, saline solution	44
BEEF PICANHA 200G	25	berries, banana, maple syrup (VG)	12.5	TRUFFLE MARTINI East London vodka, Martini ambrato, truffle oil	11
BEEF STRIPLOIN 200G (H)	25	crispy bacon, maple syrup	12.5	BLOODY MARY tomato juice, sweet chilli sauce, worchestershire	12
sauces: chimichurri, garlic and parsley butter, creamy mushroom sauce, red wine jus £2				sauce, horseradish, salt, pepper alchohol choice: tequila, rum, vodka, gin	