

Brunch Menu

Mains

SERVED WITH EITHER A SIDE SALAD OR ROCK FRIED POTATOES

PLEASE CHOOSE ONE OF THE FOLLOWING

Greek Omelette **V GF**

3 eggs, feta cheese, cherry tomatoes, red onion, olives, oregano

Veggie Omelette **V GF**

3 eggs, bell peppers, courgette, mushrooms, aubergine

Meat Lovers Omelette

3 eggs, pastourma, lounza.

Cheese Lovers Omelette **V GF**

3 eggs, halloumi, cheddar, parmesan cheese

Gigantes Pastourma **V Ve**

Cypriot butter beans served in tomato sauce

Mushrooms on Garlic Bread **V Ve GF**

Halloumi Lounza

2 halloumi, 2 lounza, 2 fried eggs

Spanakopita **V**

Spinach and feta cheese wrapped in filo pastry

Prawn Cocktail **GF**

Served over flat bread

Scrambled Eggs and Smoked Salmon **GF**

Served over flat bread

Yiayias Breakfast Quiche **V**

Feta cheese, halloumi, cheddar, cherry tomatoes, olives, onion quiche

Yiayias Vegan Pie **V Ve**

Pie with bell pepper, mushroom, tomato, onion and courgettes

Desserts

PLEASE CHOOSE ONE OF THE FOLLOWING

Lemon and cherry cheesecake **V**

A homemade very subtle lemon cream cheesecake with a traditional cherry glaze.

Almond cold cream with cherry **V**

Almond cold cream with fresh mint and fresh fruit.

Baklava **V**

A rich, sweet pastry made of layers of filo pastry filled with chopped nuts which is sweetened and dampened with a homemade syrup.

Fruit salad **V Ve GF**

Mixed fresh fruit

Chocolate brownie **V**

A classic chocolate brownie made by the Yiayias team served with a chocolate sauce and a scoop of ice cream.

Pancakes **V**

Topped with fruit and your choice between honey, maple syrup or chocolate

Vegan red velvet pancakes **V Ve GF**

Topped with fruit and your choice between honey or maple syrup