BREAKFAST BOWLS

Acai Bowl

Smoothie bowl topped with chia seeds, flaxseed, seasonal fruits, coconut shavings, walnuts, honey & maple syrup.(G,N)

Granola yoghurt (V)

Homemade granola topped with fresh berries, exotic fruits, coconut shavings, flax & chia seeds on Greek style yoghurt (G,M)

BREAKFAST CLASSICS

Egg Florentine (V)

Lightly poached free range eggs served on a bed of wilted baby spinach with Mediterranean herbs & toasted English muffins, finished with lightly seasoned homemade hollandaise sauce (M,G,SO,E)

Egg Benedict's

Lightly poached free range eggs served on a bed of streaky bacon & toasted English muffins, finished with lightly seasoned homemade *hollandaise sauce (M,G,SO,E)*

Egg Royale

Lightly poached free range eggs served on a bed of smoked Atlantic salmon & toasted English muffins, finished with lightly seasoned homemade hollandaise sauce (M,G,SO,E,F)

Porto Tower (V)

Grilled portobello mushroom topped with mediterranean herbs flavoured wilted baby spinach, lightly poached free range eggs & lightly seasoned homemade hollandaise sauce (M.G.SO.E)

SMASHED BRUNCH

Smashed Avocado (V)

Lightly poached free range eggs served on a bed of smashed avocado with Mediterranean herbs & toasted sourdough bread, finished with cold pressed basil oil (G,E)

Feta Crumble (V)

Smashed avocado with mediterranean herbs, crumbled feta cheese served on a toasted sourdough bread, topped with sundried tomato, dried oregano & dried chilli flakes (G,M)

The Cypriot (V)

Grilled halloumi topped with cherry tomato, fresh basil, parsley on toasted sourdough. Finished with cold pressed basil oil (G,M)

Extras:

Halloumi 3 pieces (M) £6 | Bacon 3 Pieces £ 3.5 | Smoked Salmon £ 4 | Turkey Rashers £3.5

AUTHENTIC FLAVOURS

Shakshuka (V)

Baked free range eggs in rich tomato & pepper sauce, topped with crumbled feta cheese. Served with toasted sourdough bread (E,M,G)

Ottoman Eggs (V)

Lightly poached free range eggs served on a bed of spinach & garlic yoghurt, finished with chilli butter & toasted simit. (E,M,G,SS)

Eggs Sahanda

Gently fried sunny side up free-range eggs with spicy beef sausage, finished with Mediterranean herbs & toasted simit (G.E.M.SS)

BRUNCH

Chicken Waffle

Southern style fried chicken thighs served on freshly made Belgian Waffle, topped with fried free-range egg, homemade coleslaw & Maple syrup (E,G,M,MU,C)

Vegan (VG)

Grilled portobello mushrooms, cherry tomatoes, asparagus, hash brown, Heinz baked beans, hummus & falafel, vegan sausage, smashed avocado & toasted sourdough (SS,G)

Vegi Crush (V)

Scrambled free range eggs, grilled portobello mushrooms & cherry tomatoes, hash brown, Heinz baked beans, Smashed avocado, olives, grilled halloumi & toasted sourdough (E,M,G)

Full English

Fried free range eggs, streaky bacon, Cumberland sausages, grilled portobello mushroom & cherry tomatoes, hash brown, Heinz baked beans & toasted sourdough. (E,M,G,SD)

The American

2 homemade pancakes, fried free range eggs, streaky bacon, Cumberland sausage, hash browns, Heinz baked beans, seasonal fruits & maple syrup. (G,E,M,SD)

Anatolian

Fried free range eggs, grilled spicy beef sausage & halloumi, feta, olives, grilled cherry tomatoes & portobello mushroom, cucumber, clotted cream, honey, filo pastry & simit. (E,G,M,SO)

Meyra's Special

Poached free range eggs, smoked Atlantic salmon, smashed avocado, grilled portobello mushroom & cherry tomatoes & asparagus & halloumi & toasted sourdough. (M,E,G,F)

SANDWICH & WRAPS (All served with coleslaw)

Vegan wrap (VG) Hummus & falafel, lettuce, red onion, cucumber & sweet chilli sauce (G,SS) Coleslaw optional (V) (E,MU)
Grilled halloumi wrap (V) Mixed leaves curcumber tomato, red opion, pomegrapate molasses (G.M.SD)

Chicken escalope wrap Southern fried chicken breast, mixed leaves, tomato, cucumber, melted cheese & mayonnaise (G,M,MU,E)

Club Sandwich Grilled chicken breast, streaky bacon, lettuce, tomato, cheddar cheese & mayonnaise (G,M,MU,E)

Goat cheese sandwich (V)

Rockets, roasted red peppers, sundried tomato & pomegranate molasses (M,G,SD)

Mevra Special Wrap

Grilled chicken breast & halloumi, mixed leaves, smashed avocado, sundried tomatoes, red onion & mayonnaise (G,M,MU,E)

Smoked Salmon Sandwich

Sliced avocado, smoked salmon, pickled onion, chives and basil oil (G,F)

Turkey Melt Sandwich

Turkey bacon, portobello mushroom, onion, cheddar cheese, dijon mustard, gherkins & tomato with sourdough bread (G,MU,M)

Toppings: 15 sweetcorn 14

SWEET TAS

14.5

14.5

16

17

15.5

10

11

12

13

11

13

12.5

11.5

French Toast (V

Cinnamon egg brioche Chantilly cream, choco marshmallow (G,M,E,S

Belgium Waffle

Cinnamon sugar, fresh cream, Kinder Bueno, marshmallow (M,G,N,S

Pancakes (V)

American pancakes wi Chantilly cream, maple marshmallow (G,M,E,S

ADD: Nutella/Biscoff/Maple syrup +£2

BRUNCH EXTRAS

Egg As You Like (1
Vegetarian Sausage
Smashed or Half Av
Jam / Honey
Portobello Mushroo
Spicy Beef Sausage
Sourdough Bread &
Streaky Smoked Ba
Cumberland Sausag
Feta Cheese
Grilled Halloumi (3

FOR KIDS

Chicken tenders & c
Tomato Penne Pasta
Mini burger with frie
Kids breakfast plate
(egg, sausage, bean, h

12

10

10

11

13

13

12

12

12

11.5

11.5

11.5

OMELETTES (All served with side salad)

Cheese (M), spinach, mushroom, onion, tomato, mixed peppers, turkey bacon, bacon, spicy beef sausage, feta cheese (M), Cumberland sausage (G,SD)

Plain (EM) 9 | 1 Topping 10 | 2 Topping 12 | 3 Topping 14

ГЕ	
e loaf with fresh berries, exotic fruits, homemade blate wafer roll, maple syrup & O)	13
(V) berries, exotic fruits, homemade Chantilly maple syrup, chocolate wafer roll & O)	14
ith fresh berries , exotic fruits, homemade syrup, chocolate wafer roll & O)	13.5

Each)	2.5	Pancake (2 Pcs)	3.5
e (2 Pcs)	3	Smoked Salmon	4
ocado	3	Olives	3
	2	Heinz Baked Beans	3.5
m	2	Feta Pastry (2 Pcs)	4
	4	Hash Brown (2 Pcs)	3.5
Butter (2 Slices) 3	Chips	5
con (3 Pcs)	3.5	Sweet Potato Fries(G)	5
ie (1 Pcs)	3	Curly Fries (G)	5
	5	Halloumi Fries	6
Pcs)	6	Turkey Rashers	3.5

8
8
8
8

SALADS

Goats Cheese Salad (V)

Mixed leaves, baby spinach & sundried tomatoes salad, dressed with olive oil, topped with dried fig & crushed walnuts. (M,N)

Classic Chicken Ceaser Salad

Crispy lettuce topped with homemade Caesar sauce & croutons. Finished with grilled tender chicken breast. (G,M,F,E,MU)

Prawn Salad

King prawns cooked in garlic, white wine & butter sauce served on a bed of crispy lettuce, red onion, cherry tomatoes & avocado topped with lemon oil dressing. (CR,M,SD)

BURGERS

Halloumi Burger (V)

Served on smashed avocado, lettuce, sundried tomato & ed onion, topped with sweet chili sauce in brioche bun, served with fries. (G.M.E)

Classic Cheese Beef Burger

Wagyu beef burger served on lettuce, tomato, gherkins & caramelized onion topped with melted cheese in brioche bun served with fries. (G.E.MU.SD)

Crispy Chicken Burger

Southern fried crispy chicken breast served on homemade coleslaw topped with melted cheese in brioche bun, served with fries. (G, M, E, SD, MU, C)

PASTAS

Spaghetti Carbonara

Crispy smoked pancetta with parsley, double cream, coarse black pepper & egg yolk finished with parmesan cheese. (G,M,E)

Spaghetti Veneziana

king prawns tossed with butter, red chili, white wine, parsley in creamy napolitana sauce. (G,CR,M)

Chicken Milanese

Chicken escalope, served on a bed of penne pasta cooked in creamy napolitana sauce, topped with parmesan cheese. (G, E, M, MU, C)

Creamy Truffle Penne

Grilled tender chicken breast, tossed in creamy white wine sauce with portobello mushrooms, truffle oil, truffle paste & penne topped with parmesan cheese. (G,M,SD)

Penne Napolitan (V)

Homemade napolitana sauce with garlic & parsley topped with parmesan cheese. (G.M.E)

MAINS

14

15.5

16

14

16

15.5

15.5

16

15.5

17

14

Grilled Peri Chicken	Thighs
Served on a bed of creamy	mashed potato, tender stem broccoli,

Fillet Of Sea Bass Pan seared fillets served on a bed of creamy garlic turmeric mixed baby vegetables, baby potato & lime (F,M)

finished with roasted cherry tomato & gravy. (G,M,SO,SD)

Rib Eye Steak

Served with fries, grilled portobello mushroom, asparagus, roasted cherry tomatoes & sauce of your choice (C) "Peppercorn / Mushroom (G.M.SO.SD) / Chimichurri"

FRESH JUICES

Orange or Apple Grapefruit / Pear Pineapple	6
F5 Apple, Lime, & Ginger	6
Mudda Mango Mango, Orange & Apple	6
24 Carrot Carrot, Orange, Lime & Ginger	6
Passion Pineapple, Passion fruit, Pear, Apple, Mango & Strawberry	6
Mean Green Spinach, Apple, Kiwi & Pear	6

HOT DRINKS

Espresso	2.5	(Торреа
Macchiato	3	Kinde
Americano / Long Blac	:k 3	Ferrer
Flat White	3.8	Oreo
Cappuccino	3.8	Straw
Latte	3.8	Banan
Mocha	3.8	Vanilla
Chia Latte	4.2	Choco
Matcha Latte	4.2	Biscof
Hot Chocolate	4	SMO
Alternative Milks	0.50p	SMO
Decaf	0.50p	Banan peanut
ICE TEAS		oat milk (N,M,SC
Peach ice tea	3.5	Berry
Lemon ice tea	3.5	fresh str
Iced latte	4	blackbe fresh or
Iced mocha	4.2	Tropic
Iced americano	3.8	fresh pi
Iced chai latte	4.5	orange
Iced matcha	4.5	Go Gr
Frappe	4.9	Fresh ba avovado
(vanilla/caramel/chocolate)		juice, ma
TEAS		CHI
English Breakfast Tea	3	Coke
Earl Grey Tea	3	Diet C
Peppermint Tea	3	Fanta
Chamomile	3	Sprite
Green Tea	3	Soda
Lemon & Ginger	3	Tonic
Mint Tea	3	Still W

MILKSHAKES

2.	5 (Topped with whipped cream and t	oppings,
	Kinder Bueno (N,M,G,SO,E)	6.5
	Ferrero Rocher (N, G, M, SO, E)	6.5
3.8		6.5
3.8	B Strawberry (M)	6
3.8	Development	6
3.8		6
4.:		6
4.2	2 Biscoff (G,M,SO)	6.5
4	4 SMOOTHIES	
0.50	SMOOTHIES	~ ~
0.50	Banana Whey peanut butter, cinnamon powder	6.2
	oat milk, banana, protein powder	
	(N,M,SO,G)	
3.		6.5
3.	 fresh strawberries, raspberries, blackberries, bluenerries, banana, 	
	fresh orange juice	
4.2	I FODICAL RISE	6
3.8		
4.		с г
4.	Frech hanana pineapple	6.5
4.9	avovado, spinach, fresh orange	
)	juice, mango puree	
	CHILLED DRINK	S
. 3	3 Coke	3.8
3	3 Diet Coke	3.8
3	3 Fanta	3.8
3	3 Sprite	3.8
	3 Soda Water	3.8
	3 Tonic Water	4
3	3 Still Water Small 3.5 La	arge 5.5
	Sparkling Water Small 3.5 La	arge 5.5
FOOD AL	LERGY NOTICE:	

V-Vegeterian / VG- Vegan / C-Celery / G-Gluten / CR-Crustaceans / E-Eggs / F-Fish / L-Lupin / M-Milk/ MO-Molluscs / MU-Mustard / N-Nuts / P-Peanuts / SS-Sesame Seeds / SO-Soya / SD-Sulphur Dioxide

Food allergies before ordering your food & drink, please speak to member of staff if you have any allergies or would like to know more about the ingredients. A discretionary 10% service charge will be applied to your bill.



18

22

31

MEYRA Brasserie

BREAKFAST Å BRUNCH



f[©] MEYRABRASSERIE