

BREAKFAST MENU

SERVED 8AM TO 3PM 7 DAYS A WEEK

EARLY BREAKFAST / 10.5

2 eggs, bacon, cumberland sausage hash browns, beans & sourdough toast

MILA BIG BREAKFAST / 12

2 eggs, bacon, 2 cumberland sausages hash browns, portobello mushroom, grilled cherry tomatoes, beans & sourdough toast

VEGGIE CRUSH / 11.9 V

2 poached eggs, hash browns, 2 veggie sausages, cherry tomatoes avocado, halloumi, portobello mushroom, beans & sourdough toast

WAFFLE BREAKFAST / 11.9

Fresh waffle, 2 eggs, 2 cumberland sausages, bacon, mixed berries & maple syrup or honey

THE CALIFORNIAN / 12.9

2 eggs, bacon, cumberland sausage, portobello mushroom, hash browns, baked beans with french toast & mixed fruit

AMERICAN BREAKFAST / 12.5

3 Pancakes, cumberland sausage, bacon, egg, mixed berries & maple syrup or honey

MEDITERRANEAN BREAKFAST / 13

2 eggs, olives, grilled cherry tomatoes, halloumi, sujuk, filo pastry, cucumber, portobello mushroom, baked beans, sourdough toast & jam

VEGAN LOVER / 11.5 VG

Vegan sausage, avocado, spinach, grilled cherry tomatoes, portobello mushroom, falafel, hash brown, baked beans, asparagus & sourdough toast

SMASHED AVOCADO / 10.9 V

With sourdough bread, mixed seeds, 2 poached eggs

MENEMEN (SHAKSHUKA) / 11.9 V

Egg, tomato, onion and pepper, served with bread. Add halloumi cheese for 1.5

TURKISH EGG (CILBIR) / 10.9

2 poached eggs with yoghurt, garlic, butter & dill, served with sourdough

ADD SMOKED BACON / 2.5

ADD SMOKED SALMON / 3.5

ADD HALLOUMI / 3.5

BRUNCH

FETA CRUSH / 10.5 V

2 poached eggs, sourdough topped with smashed avocado, feta cheese & sundried tomatoes

EGGS BENEDICT / 10.5

Toasted English muffin, topped with bacon or ham, poached eggs & drizzled with hollandaise sauce

EGGS FLORENTINE / 9.9 V

Toasted brioche bread, topped with sauteed spinach, poached eggs & drizzled with hollandaise sauce

MILA GARDEN / 12.5 V

Sourdough topped with 2 poached eggs, grilled halloumi, cherry tomatoes, roasted red peppers, portobello mushroom, avocado & drizzled with hollandaise sauce

EGGS ROYAL / 11.9

Toasted muffin, topped with smoked salmon, poached eggs & drizzled with hollandaise sauce

SWEET

FRENCH TOAST / 10.5

Egg brushed fried brioche bread with mixed berries, maple syrup and home made sweet mascarpone cream

PANCAKES / 10.5

Home made pancakes with mixed berries, maple syrup and and home made sweet mascarpone cream

FRESH WAFFLE / 10.5

Home made waffle with mixed berries, maple syrup and and home made sweet mascarpone cream

SANDWICHES

SMOKED SALMON / 9.9

Cream cheese, smashed avocado, mixed leaves, cucumber, dill & chives

HALLOUMI AVOCADO / 9.9 V

Tomato, cucumber, mixed leaves, sundried tomato & fresh basil pesto

CHICKEN ESCALOPE / 9.9

Mixed leaves, tomato, cucumber, melted cheese, mayo & sweet chilli

MILA GRILLED CHICKEN / 9.9

Mixed leaves, tomato, cucumber, melted cheese & mayo

TUNA MELT / 9.9

Melted cheese lettuce, red onion & mayo

OMELETTES

PLAIN OMELETTE / 8.5 Add extra toppings for 1.5 each

CHOOSE FROM:

Cheese, tomato, spinach, portobello mushroom, feta cheese, halloumi, ham, bacon, sujuk, peppers, onions and sweetcorn

Omelettes contain butter, please ask if you want it dairy free

EXTRAS

EGG / 1.5

BACON / 2.2

BAKED BEANS / 2

HASH BROWNS (2) / 2

CUMBERLAND SAUSAGE / 2

VEGGIE SAUSAGE / 2

MIXED BERRIES / 3.5

AVOCADO / 2.5

GRILLED CHERRY TOMATO / 1.6

HALLOUMI / 3.5

FETA CHEESE / 2.2

HAM / 2

PORTABELLO MUSHROOM / 2.2

SPINACH / 3.5

SUJUCK / 3.5

OLIVES / 3.5

CURLY FRIES / 4.5

FRIES / 3.5

SOURDOUGH / 1.5

JAM/MARMALADE / 1.5

LUNCH MENU

2 Course Lunch (1 Starter & 1 Main) for £13.95

12:00pm til 15:00pm - Monday to Fridays

(Not available on Saturday, Sunday, bank holidays & special occasions)

STARTERS

LENTIL SOUP

Freshly prepared wholesome soup.
Served with bread

MIXED OLIVES **VG**

Marinated green and black olives served
with a pitta

HUMMUS **VG**

Chickpea purée with tahini, lemon juice,
olive oil and garlic

TABULE **VG**

Chopped parsley, spring onions, red pepper,
tomatoes, cracked wheat, lemon and
pomegranate

TZATZIKI **V**

Chopped cucumber and mint in a plain yoghurt
dressing with garlic and dill

SMOKED AUBERGINE DIP **V**

Grilled aubergine mixed with yoghurt,
tahini, garlic and olive oil

BEETROOT (Pembe Sultan) **V**

Roasted beetroot yoghurt, garlic with walnuts

HALLOUMI **V**

Chargrilled, served with tomato and
cucumber

SIGARA BOREGI **V**

Home-made deep fried pastry cigars filled
with herbs, cheese, parsley and dill

TARAMASALATA

Cod roe with olive oil and lemon juice

FALAFEL **V**

Deep fried ground chickpeas, broad beans,
onions, celery, green pepper and spices.
Served with hummus

SUCUK

Grilled spicy Turkish beef sausage

BBQ CHICKEN WINGS

Served with home-made chilli sauce

CALAMARI

Served with tarter sauce

MAINS

ADANA

Skewered blend of minced lamb with onion,
parsley and paprika. Served with rice and salad

MIXED KOFTE

Grilled minced lamb and minced chicken served
with home-made chilli sauce, chips and salad

LAMBS LIVER

Pan-fried diced lamb liver sautéed with cumin
served with rice and salad

MEAT LASAGNE

Layers of soft pasta and red wine beef bolognese,
made with minced beef, onions, mushroom &
tomatoes, with a crunchy Parmesan topping

CHICKEN SHISH

Tenderised lean chunks of chicken. Served with
rice and salad

BONELESS CHICKEN THIGH

Marinated in olive oil, lemon, oregano, with
chips and salad

BBQ CHICKEN WINGS

Served with home-made chilli sauce,
rice and salad

1/2 FILLET OF SEABASS

Slice of grilled fish of the day. Served with
rice and salad

CHICKEN CAESAR SALAD

Cajun marinated grilled chicken, baby gem
lettuce, parmesan cheese, croutons and
caesar dressing

SPAGHETTI BOLOGNESE

Aged beef mince, homemade tomato sauce,
parmesan cheese

SPAGHETTI CARBONARA

Bacon, pecarino Romaro cheese, egg yolk,
parmesan cheese, garlic and butter

PENNE ARRABIATA **V**

Homemade spicy tomato sauce, olives,
parmesan cheese, butter and Mexican
peppers (add chicken for £3)

LAMB (STIFADO)

Slow stewed lamb cooked in a red wine
and shallot sauce. Served with bulgur rice

CHICKEN SCHNITZEL

Served with chips and salad

DOLMADES **V**

Vine leaves stuffed with a mixture of rice,
onions and herbs. Cooked with olive oil,
salad and yoghurt / or without yoghurt

IMAM BAYILDI **V** *Add cheese for /1.5*

Oven baked aubergine with stuffing of green
peppers, tomatoes, onions, pine kernels,
raisins and parsley. Served with rice and salad

HALLOUMI SALAD **V**

Mixed salad with grilled halloumi, lemon
juice, olive oil and pomegranate sauce
dressing

VEGETARIAN MOUSSAKA **V**

Baked aubergines, courgettes, carrots, green
peppers, potatoes and chickpeas topped
with cheese sauce served with salad

FALAFEL **V**

Falafel served with hummus and salad

MENEMEN (SHAKSHUKA) **V**

A sizzling mix of tomatoes, pepper,
onion, halloumi cheese, herbs and eggs.
Served with pita. Add halloumi cheese for 1.5

Substitute rice and salad for chips with any main course for an extra 1.5

ALLERGIES & INTOLERANCES

Please check with your server as our food may contain 14 allergens: gluten, crustaceans, egg, fish, soya beans, milk, peanuts, celery (& celeriac), nuts, mustard, sesame, sulphur dioxide, molluscs and lupin.