

kafe **ADOR**



BREAKFAST



Medi Breakfast 13.9

A traditional Turkish spread of free-range eggs (choose from poached, fried or scrambled), sucuk, halloumi, borek, olives, labneh, honey and cherry tomatoes served with Turkish simit, jam and butter.

The Vegetarian (V) 12.9

(vegan option available) Free range poached eggs, vegetarian sausage, sautéed spinach, mushrooms, sautéed potatoes, avocado, cherry tomatoes and harissa beans with sourdough bread.

Add Halloumi £2.5 | Borek £2

The Full English 13.9

Free range eggs (poached, fried or scrambled), cumberland sausage, crispy bacon, sautéed mushrooms, cherry tomatoes, sautéed potatoes and harissa beans with sourdough bread.

Ador Breakfast (V) 14.9

Free range poached eggs, on a croissant, with avocado, burrata, parmesan and rocket, finished with pomegranate molasses.

EGGS-PECTATIONS

Avocado Eggs-pected (V) 11.9

Free range poached eggs on toasted sourdough bread, smashed avocado, feta cheese crumbles, apple julienne and orange segments, finished with micro salad.

Shakshuka (V) 11.9

Rich tomato sauce and peppers with free range poached eggs and sourdough bread

Add halloumi £2.5 | Sucuk £2.5
Feta £2 | Spinach £2

Beetroot Eggs (V) 9.9

Free range scrambled eggs, sourdough bread, mutable beetroot served with rocket and halloumi salad.

Ador Eggs (Cilbir) (V) 11.9

Poached eggs over a bed of spinach and garlicky yogurt finished with butter paprika drizzles and sourdough bread

CLASSIC EGGS

Eggs Benedict 10.9

Poached eggs on a English muffin, cooked ham and homemade hollandaise sauce and micro salad garnish.

Eggs Royale 11.9

Poached eggs on a English muffin, with smoked salmon and homemade hollandaise sauce and micro salad garnish.

Eggs Florentine (V) 10.9

Poached eggs on a English muffin, with sautéed garlicky spinach, smashed avocado and homemade hollandaise sauce and micro salad garnish.

Omelette (V) 7.5

Made with free range eggs served with side salad.

Add; any choice for £2

Cooked ham, Feta Cheese
Mushrooms, Spinach



BRUNCH & LUNCH



Chicken Milanese 16.9

Crispy chicken Milanese on a bed of home-made mashed potatoes, mushrooms and tomato sauce topped with mozzarella cheese.

Beef Goulash 17.5

Slow cooked beef goulash with home made gnocchi, mix vegetables in a rich tomato sauce.

Lamb Burger 13.9

Hand made lamb burger, in a soft brioche bun, spicy burger sauce, with lettuce, tomato, red onion and gherkins. Served with chips.

Chicken Burger 12.9

Breaded chicken breast, in a soft brioche bun, spicy burger sauce, with lettuce, tomato, red onion and gherkins. Serve with chips.

Lamb Lasagna 14.9

Tender lamb mince, rich tomato sauce, creamy bechamel and pasta sheets baked to golden perfection. Served with salad.

Salmon 16.9

Grilled fillet of salmon, on a bed of home-made mashed potatoes, asparagus and lemon dressing.

Brunch Cassoulet (V) 12.9

(vegan option available)

Slow-cooked bean stew, topped with baked eggs, tomato, harissa and herbs, served with toasted seeded sourdough bread.

SALADS

Falafel (VG) 12.5

(wrap option available)

On a bed of Tahini dip with mix leaves, olives, gherkins, tomato and Pomegranate molasses drizzle.

Chicken Caesar Salad 13.5

Grilled chicken breast, paired with a Caesar-inspired salad of baby gem lettuce, red endive, parmesan, and cherry tomatoes, and croutons to add a crunch.

Warm Beetroot Salad (V) 11.9

(vegan option available)

Dressed beetroot wedges, with feta cheese, sundried tomatoes, gherkins finished with walnuts and pomegranate molasses.

Halloumi Fatoush Salad (V) 11.9

(wrap option available)

A refreshing Mediterranean salad with crispy bread, grilled Halloumi, fresh vegetables and a tangy pomegranate molasses.

(V) Suitable for vegetarian

SANDWICHES

Served with a mixed salad

Bruschetta (V) 8.9

Fresh baguette topped with spinach and mozzarella cheese.

Steak Sandwich 11.9

Sourdough toasted topped with steak strips, cheddar cheese, onion and mustard sauce.

Chicken Quesadilla 10.9

Crispy tortilla filled with tender, seasoned grilled chicken, cheddar cheese, and a medley of sautéed onions and peppers. Served with sour cream and mild salsa dips.

Tricolore Sandwich (V) 9.9

Freshly baked baguette filled with buffalo mozzarella, avocado and sundried tomatoes, and drizzled with a basil pesto.

PASTRIES

Croissant Served with jam & butter 3.9

Pain aux Chocolate 3.5

Almonds Croissant 3.9

Pain aux Raisins 3.5

Vienoisiere Board 9.9

Featuring 2 pastries of your choice, pogaca bread, served with butter and jam

TREATS

Buttermilk Pancakes (V) 9.9

With Nutella and fresh berries.

French Toast (V) 8.9

Cinnamon infused brioche, topped with fresh fruits, chantilly cream and Maple syrup.

Granola (V) 7.9

Granola, fresh berries, coconut yogurt, and organic honey.

Creme Brulee (V) 7.9

Rich, creamy custard base, flavoured with vanilla, topped with a thin layer of caramelised

Please always inform your server of any allergies or intolerances before placing your order. Always ask staff about allergens before tasting dishes you have not ordered. Not all ingredients are listed on the menu and we cannot guarantee the total absence of allergens. Detailed information on the fourteen legal allergens is available on request, however we are unable to provide information on other allergens. Prices include 20% VAT.