

Happy Hour

All cocktails 2-4-1

Thursday - Saturday: 16:00 - 19:00

Thirsty Thursdays & BYOW

BYOW 5 per corkage

Telmont Champagne 45

Chateau Musar 45

Fishy Fridays

Preorder your whole fish by 5pm on Thursday to enjoy on Fishy Fridays.

Big-Cuts Saturdays

Preorder from our big cuts selection by 5pm on Friday to enjoy on Big-cuts Saturdays with a complimentary bottle of Aegean wine.

sonya
ALL DAY AEGEAN BISTRO

Daytime

Sonya Brunch (all day)

Tahini porridge (vg)	8
Eggs (poached, fried), toast	8
Folded eggs, toast	10
Avocado on toast, harissa feta (v/*vg)	10
+ poached egg 2	
+ treacle glazed free range bacon 5	
Sonya hot smoked salmon, avocado, wilted greens, poached eggs	17
Shakshuka, hummus, green harissa & tulum cheese (v)	15
Greek sausage, folded eggs, latke, grilled tomato, toast	15
Treacle glazed bacon, fried eggs, latke, grilled tomato, toast	15
Halloumi, poached eggs, latke, grilled tomato, toast (v)	14
Spiced scrambled tofu, avocado & sourdough toast (vg)	13
Saganaki toastie (v)	10
+ treacle glazed free range bacon 5	
Wagyu brunch brioche, fried egg, kasserie cheese, celeriac slaw, home cut fries w/ za'atar	18
Banana pancakes, blueberries, tahini butter, date molasses (v)	14
Sonya hot smoked salmon 6 / treacle glazed free range bacon 5 / Greek sausage 6 / avocado 4 / halloumi 4 / wilted greens 4 / latke (2) 5	

Sonya Sandwiches

+ home cut fries w/ za'atar (vg) 6	
Chicken pita, cucumber, pickles & pickled chilli	12.5
Chicken schnitzel focaccia, celeriac slaw & honey mustard	13.5
Minute steak focaccia, celeriac slaw & honey mustard	13.5

Fire Grill

Chicken Schnitzel, celeriac slaw, home cut fries w/ za'atar	19
Rump steak, home cut fries w/ za'atar	28
Grilled Seabass chermoula	26
Whole/Half grilled free range chicken, home cut fries w/ za'atar	38/19
Oyster mushroom, chilli garlic herbs, ezme, garlic yoghurt, flatbread (v/*vg)	19

Salads

Sonya salad, red onion, cucumber, tomato, carli pepper, tulum cheese, nigella seeds (v/*vg)	14
Crunchy kale, rocket, avocado, pumpkin seeds, pomegranate, grapefruit (vg)	12
Spicy freekeh & chickpea bowl (vg)	14
+ seabass fillet (g), chicken breast (8), fired halloumi (v) (6)	

Sides & Sauces

Sauces: pilpelchuma, zhug, garlic yoghurt (v/*vg)	2
Home cut fries w/ za'atar (vg) / Grilled potatoes, zhug (vg) / Fired broccoli, chilli (vg) / Blistered green beans (vg)	6

Sonya Cakes

Halva milk chocolate cake (v) 6 / Courgette lime loaf (vg) 5 / Date walnut cake (v,n) 6 / Tahini brownie (v) 5 / Vanilla ice cream (v) 6 / Brown butter chocolate cookie 2	
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v veggie

vg vegan

*vg can be made vegan. Please ask.

n nuts

A 12.5% discretionary service charge will be added to your bill all of which goes to our hardworking team.

ORGANIC COFFEE

Organic fairtrade coffee, organic milk

Turkish coffee	2.7
Espresso	2.7/3.2
Flat white	3.9
Latte/Cappuccino	3.4/3.9
Americano	2.9/3.4
Orange hot chocolate	4.5
+ oat 0.6	

TEA

<i>Pot of tea</i>	3-9
Breakfast tea	
Earl grey	
Moroccan mint	
Fresh mint	
Lemon & ginger	
Rose tea	

JUICE

Squeezed/blended in house

Ginger shot	2.5
Fresh squeezed OJ	6
Orange, carrot, ginger	6
Apple, cucumber, spinach	6

COCKTAILS

Orange Aperol Spritz	11
Basil Smash	10
Turkish Mango Bellini	10
Breakfast Lemon Martini	11
Mezcal Pomegranate Paloma	12.5
Foamy Amaretto Sour	13
Pomegranate Negroni	13.5
Saffron Sour	12.5
Elderflower & Mango Collins	12
Chilli Old Fashioned	14
Salted Caramel Espresso Martini	12.5
Rose Clover Club	13
Sonya Spiced Daiquiri	13

SPARKLING

Altin, Emir, Turkey, Cappadocia, 2020	8/39
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WHITE

Ancyra, Sauvignon Blanc (Turkey) 2022	7.5/29
Mantineia, Moschofilero, (Greece, Peloponnese) 2018	8.5/34
Misket, Muscat Blanc, (Turkey, Aegean) 2021	9.5/37
Selection, Narince and Emir (Turkey Tokat) 2019	12/45

RED

Ephesus, Cabernet Sauvignon, Öküzgözü, (Turkey-Eastern Anatolia) 2022	7.5/29
Ancyra, Kalecik Karasi, (Turkey, Ankara)	8.5/34
Naoussa, Xinomavro, (Greece, Naoussa) 2019	9.5/38
Egeo, Merlot, Cabernet Sauvignon (Turkey, Aegean) 2019	13.5/53

ROSE

Ancyra, Calkarasi, Kalecik Karasi (Turkey, Aegean) 2020	8/35
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GAZOZ/LEMONADE

Sparkling fresh fruit drinks made in house

House Lemonade	4.5
Strawberry & rosemary gazoz	5.5
Orange & thyme gazoz	5.5

WATER

Belu still/sparkling (750ml)	4.5
Filtered still/sparkling (750ml)	1.5

BEER

Efes Draft, Turkey (500ml)	7.5
Keo, Cyprus (330ml)	5
Small beer, UK 2% (350ml)	6.5

MOCKTAILS

Rose Zero Gin Sour	7.5
Lemon & Cucumber Sour	7.5
Sonya's Ginger Ale	7.5