

TOASTED

Toast with homemade jam on sourdough or multigrain	6.5
Gluten Free	+1

EGGS ON TOAST

Eggs any style on toast	10
Homemade Gluten Free Bread	+1
SIDES- (Prices are per each side)	
Spinach/ Tomatoes	+3
Chorizo / Pesto Mushies/ Hollandaise/Smoked Bacon	+4
Smoked Salmon / Avo / Hash-browns / Haloumi/Thick bacon	+4.5

HEALTHY BREKKIE

Homemade Granola – served with natural yogurt and fresh fruit	12.5
Superfood Bircher – Oats, chia seeds,& dried fruit soaked in natural yogurt and coconut milk, served with seeds, and fresh fruit with a sprinkle of freeze dried raspberries.	14.5

THINGS FROM HOME

Shakshuka – Israeli style saucy eggs, served in a LHC bread roll with spinach and goats cheese.	20
Green Shakshuka- Israeli style eggs, baked in Spinach, Leek, Parsley, Kale and Asparagus. Topped with Goats Cheese, served with a Pitta Pocket. (allow for 20 minutes)	18.5
Malawach - (Yemenite Breakfast). This Puff Pastry like pancake bread is fried, served with boiled free- range eggs, grated tomato, Labneh, and Ehud's fresh green chilli sauce.	16.5
Sabich In a Pan- Straight from the streets of Israel, shaved potato baked in Tahini. Covered in cooked tomato, eggplant and chilli mix, topped with two poached eggs and served with LHC pitta bread.	17.5
Jewish Scram- Israeli style scrambled eggs, served with smoked salmon, herbs and goats cheese. Served on a toasted bagel.	17
Roasted Eggplant- Cooked in Middle- Eastern Red Sauce, with Labneh, Israeli salsa, mint and Tahini. Served with LHC crusty bread.	17
The Middle- Eastern smash up- SMASHED AVOCADO, mixed with cooked chickpeas and Zaatar topped with Harissa and a poached egg. Served on a LHC multigrain bread.	17
Challah French toast- Served with fresh fruit, halva and date molasses.	17

LEFT OF CENTRE

The Big Grand Slam – Crusty toast, lather of hummus, Haloumi fried to perfection, smokey bacon, poached eggs and sprinkle of Dukkha.

16.5

Carrot Fritters - Carrot ,Corn and Kale fritters with smashed Avo, beetroot relish topped with corn chutney and a poached egg.

17.5

Farmers Breakfast - straight from the farm! Fresh herbed scrambled eggs, Smokey bacon, and house made Hash- brown, tomato relish served on crusty toast.

17.5

Breakfast Bagel Burger (BBB) -Bagel stacked with Bacon, Scrambled eggs, Hollandaise, LHC hash-brown and Pesto mushroom.

18

THE PIGGY- Thick Cut Bacon, Chilli Eggs, Cheesy Waffles, Avocado and Goats Curd.

18.5

VEGGIE SISTA - Pesto Mushroom, Roasted Asparagus, Chilli Eggs, Cheesy Waffles, Avocado and Goats Curd.

18.5

No variations, It affects our service time and quality. Thank-you.

IT'S LUNCH TIME! (From 12pm)

Cauliflower and chilli burger, with eggplant spread, roasted asparagus and Israeli salad in Turkish bread. Served with haloumi chips and harissa hollandaise.

Beetroot Hummus- with chicken, grated carrot, Cherry Tomatoes, Sprouts and Walnuts. Served with pitta bread.

17

Ehud's Hummus & Falafel Bowl- Fresh Homemade hummus, served with LHC falafel, gherkins, and house baked pitta pocket.

16.5

Lafa on a plate- grilled flatbread with zaatar, topped with slow roasted pulled brisket, cherry tomatoes & herb salad. Served with chips and drizzled with tahini.

18

Fried Chicken Open Waffle Sandwich - Toasty cheesy Waffles, fried chicken,Smoked Bacon, avocado, spicy southern sauce and house-made Kale-slaw.

23

THIRSTY?

Fresh Juice – Apple ,Orange or Combo 6.5

Fresh Watermelon & Mint juice 6.5

LHC Soda - Peach Ice tea, Raspberry 4.5

Milkshakes – Strawberry, banana, chocolate 7

Iced Coffee / Iced Chocolate 7

Deli Drinks 3.5/4

Home Brewed Hot- Chocolate 3.5/4.3

Home brewed Chai 3.5/4.3

LHC Coffee 3.5/4.3

Decaf +.50

Bonsoy +.50