

★ COURGETTE & HALLOUMI FRITTERS (GF, V)

avocado salad, poached egg, chilli aioli

14.5

+ plant based sausage 3.9

ZA'ATAR CRISPY CHICKEN

green salad w/ croutons, chilli aioli,

pomegranate, parmesan & hummus

17.9

+fried egg 2.9

SMASHED AVO (V)

two poached eggs, wild arugula, sourdough toast

12.5

+ streaky bacon 4.2

+ citrus gravlax 5.9

SUJUK HASH (GF) NEW

herbed roast potatoes, beef sujuk,

poached eggs on romesco w/ fresh dill

15

★ TURKISH EGGS

three poached eggs & beef sujuk

spinach yoghurt drizzled w/ smoked butter

& fluffy pita

16

VEGGIE AT 57 (V)

poached egg, halloumi, portobello mushroom,

roasted veggies, smashed avo, grilled cherry tomatoes,

herbed beans, hash brown & sourdough toast

16.5



PLATES

GARLIC MUSHROOM TOAST (V, N)

herbed ricotta spread, balsamic lemon sea salt,

w/ arugula salad & toasted pine nuts

13.9

+ poached egg 2.9

ARVO FULL MONTY

Clarence Court fried egg, cumberland sausage,

portobello mushroom, crispy bacon, herbed beans,

grilled cherry tomatoes, hash brown & sourdough toast

17

VEGAN ON THE HILL (VE)

sweet potato, sautéed spinach, grilled cherry tomato,

portobello mushroom, plant based sausage,

avocado, herbed beans, hummus & sourdough toast

16.5

THE MEDI

scrambled eggs, halloumi, portobello mushroom, beef sujuk,

roasted veg, marinated olives, homemade orange marmalade,

ricotta & honeycomb & green salad w/ feta & sourdough

17

KÖFTE NEW

smoky aubergine purée, padróns, sumac red onions,

grilled cherry tomatoes w/ smoked butter & fluffy pita

19.9

THE EAST

scrambled eggs & beef sujuk

topped with herbed crumbled feta on sourdough

w/ wild rocket & flat grilled tomato

13.5

SWEET PLATES

RICOTTA PANCAKES (N) NEW

caramelised banana, salted caramel cream,

maple syrup, crushed walnuts

15

★ CHALLAH FRENCH TOAST (V, N)

caramelised bananas, cinnamon mascarpone,

mixed nuts & fresh berries

15

FIG JAM & RICOTTA TOAST (V, N)

honey drizzle & crushed walnuts

12.9

SWEET POTATO & SPINACH WAFFLE (V, GF, N)

seasonal fruits, cinnamon mascarpone and maple syrup

13.5

BLUEBERRY VEGAN* PANCAKES (VE, GF, N)

coconut dulce de leche w/ mixed nuts & seasonal fruits

14

BOWLS

CRANBERRY ORANGE ZEST GRANOLA (GF, VE, N)

apricot chunks, puffed millet, cinnamon & seeds,

agave, coconut yoghurt w/ pistachios & seasonal fruits

8.9

OVERNIGHT OATS (GF, VE, N)

oat milk, tahini, agave,

pistachios & seville orange marmalade

6

DIPS

-served with fluffy pita or GF Bread-

HUMMUS (VE)

chilli oil & za'atar

5.5

LABNEH TZATZIKI (GF, V)

garlic oil & dill

6

MUHAMMARA (GF, VE, N)

roast pepper w/ walnuts

6.5

MUTABAL (GF, V, N)

roast garlic aubergine & tahini yogurt

6.5

MIXED MEZE PLATTER

23

ADD-ONS

HERBED FRIES

4.3

HALLOUMI

4

STREAKY BACON

4.2

AVOCADO

3.5

SAUSAGE

3.9

MIXED BERRIES

4

MIXED OLIVES

3.5

*Whilst we do our best to manage allergens, we cannot guarantee that our food is completely allergen-free due to the risk of cross-contact in our kitchen.

(V: Vegetarian, GF: made without Gluten, VE: Vegan recipe, N: Nuts)(All dishes may contain traces of Nuts)

(There is NO Service Charge addition to your bill at ARVO) (Card Payments Only)

ARVO

SMOOTHIES

6.2

CHERRY BERRY

sweet cherry- strawberry-
blackcurrant- Banana

RASPBERRY HEAVEN

raspberries- blueberries-
mango- apple

SUPER GREEN

spinach- avocado- apple-
lime- basil- spirulina

ACAI KICK

acai- blueberries-
strawberries- mango

BEERS & CIDERS

BIRRA MORETTI (ITA) 5.5

LEFFE BLONDE (BEL) 6

MODELO ESPECIAL (MEX) 6

BEAVERTOWN (ENG) 6.5

/Neck Oil/Gamma Ray/

CORNISH ORCHARDS (ENG) 6

/golden/cherry & blackberry/

WHITE WINES (175ML)

VIERTALO! 2022 7.9

SAUVIGNON BLANC & AIREN, SP

LANGUORE, RUBICONE IGP 2020

TREBBIANO & CHARDONNAY, 8.5

EMILIA ROMAGNA, IT

KRIZNO 2020 9.9

SAUVIGNON BLANC & RIBOLLA, SL

SOFT DRINKS

STILL WATER / SPARKLING WATER 2.2

COCA-COLA / COCA-COLA ZERO 3.5

CHARITEA -ICED TEA- 4.5

/Black & Lemon/Ginger & Honey/

/Passion Fruit/

EQUINOX 'KOMBUCHA' 5.2

/Ginger/Wild Berries/

/Pink Grapefruit & Guava/

SANPELLEGRINO 3

/Limonata/Aranciata/

/Melograno & Arancia/

GINGERELLA GINGER ALE 4

FRESH JUICES

5.5

APPLE JUICE

PEAR JUICE

ORANGE JUICE

COCKTAILS

11.5

ESPRESSO MARTINI

BELLINI

MIMOSA

MARGARITA

NEGRONI

PORN STAR MARTINI

KIR ROYALE

FRENCH 75

APEROL SPRITZ

PALOMA

TEAS

BREW TEA CO. 3.5

english breakfast / earl grey

decaf ceylon / yunnan green

SHIBUI 4.5

matcha & sencha organic / jasmine pearl

lemongrass & Ginger / moroccan mint

ROSÉ WINES (175ML)

FALLOWS' VIEW 2020 7.3

GRENACHE & PINOTAGE,
STELLENBOSCH, SA

BALADE ROMANTIQUE 2022 9.9

GRANACHE & CINSAUT,
LANGUEDOC, FR

RED WINES (175ML)

VIERTALO! 2022 7.9

TEMPRANILLO & GARNACHA, SP

CRESCENDO 2021 8.5

MERLOT, FRIULI, IT

BEAUTÉ DU SUD 2021 9.9

MALBEC, PAYS D'OC, FR

SPARKLING (175ML)

BEL CANTO PROSECCO DOC NV 9.9

GLERA, VENETO, IT

VILARNAU RESERVA, CAVA NV 13.9

MACABEO, PARELLADA & XAREL·LO, BARCELONA, SP

CHAMPAGNE (BTL)

45

PAUL DROUET GRANDE RESERVE

CHARDONNAY, PINOT NOIR &

PINOT MEUNIER

COFFEE

ESPRESSO 2.9

CORTADO 3.4

SPANISH LATTE 4

MOCHA 4.2

MACCHIATO 3.2

FLAT WHITE 3.5

CHAI LATTE 4

HOT CHOCOLATE 3.9

LONG BLACK 3.3

CAPPUCCINO 3.6

MATCHA LATTE 4.2

BABYCHINO 1.8

AMERICANO 3.3

LATTE 3.6

TURKISH COFFEE 3.3

ICED -

OAT - COCONUT 0.5

ALMOND - SOY

EXTRA SHOT -

DECAF - 0.7

SYRUPS

WELCOME TO **ARVO**

A GENTLE DEPARTURE FROM THE EVERYDAY.

CRAFTED WITH A PILOT'S PRECISION, GUIDED BY A PHARMACIST'S

TOUCH AND GROUNDED IN DEEP EAST MEDITERRANEAN ROOTS.

THIS SPACE IS BOLD, BALANCED, AND FULL OF SOUL.

SETTLE IN, TAKE A BREATH, AND ENJOY THE JOURNEY WITH US

TODAY.