



## BRUNCH

WEEKENDS & BANK HOLIDAYS 10.30AM – 3.30PM

### LARGE DISHES

JAFFA-TEL AVIV STYLE

2 EGGS - SCRAMBLED, FRIED OR POACHED

MAZETIM: FETA, COURGETTE & CARROT FRITTER / HOUSE MARINATED SICILIAN OLIVES / LABNEH & ZA'ATAR / FETA WITH HONEY, SESAME & SUMAC / TAHINI & ROSE HARISSA OIL / ZHOUG / SWEET ROASTED ALMOND SPREAD / PITA & BREAD V 17.5

SHAKSHUKA CLASSIC

EGGS COOKED IN A PAN WITH TOMATOES, PEPPERS & ONIONS, TOUCH OF CHILLI, PITA V DF 14.5  
ADD CHORIZO/FETA +3

GREEN SHAKSHUKA

EGGS COOKED IN A PAN WITH FETA, SPINACH, LEEKS, PEAS, CARAMELISED ONIONS, PITA V 15  
ADD CHORIZO +3

BENEDICT BALAGAN

SMASHED AVOCADO, CHARRED PEPPERS, SUMAC BABY SPINACH, POACHED EGGS, PAPRIKA HOLLANDAISE, NIGELLA SEEDS & CRISPY KALE ON TOASTED ENGLISH MUFFINS V 16

FRIED EGG ON BEEF SHAWARMA WITH DATES & PINE NUTS ON GRILLED PITA, TAHINI DRIZZLE DF 23.5

SABICH STYLE PITA WITH FRIED AUBERGINES, SOFT BOILED EGG, CHOPPED SALAD, AMBA TAHINI V DF 14

SALAD OF ROSARY GOATS CHEESE ROLLED IN PUL BIBER & ROSE PETALS, ROASTED DELICA PUMPKIN, TOASTED PUMPKIN SEEDS CRUMBLE, BABY LEAVES V GF 17

### MAZETIM 5

TAHINI & ROSE HARISSA OIL VG GF / HUMMUS & CRISPY CHICKPEAS VG GF / FETA WITH HONEY, SESAME & SUMAC V GF / LABNEH & ZA'ATAR V / SMOKEY AUBERGINE VG GF / ZHOUG VG GF / SWEET ROASTED ALMOND SPREAD V GF / CHOPPED SALAD VG GF / HOUSE PICKLES VG GF / HOUSE MARINATED NOCELLARA OLIVES VG GF / MIXED BREAD VG 4 / PITA VG 2

### ALL DAY HOUSE CLASSICS

FREE RANGE CHICKEN RAS-EL-HANOUT GRILLED OFF THE BONE, ROASTED SWEET POTATO PUREE, BARBERRIES GF DF 21.5

LAMB BAHARAT ON THE GRILL, CHARCOALED HISPI CABBAGE, LENTILS, BARBERRIES & MINT GF DF 25

GLAZED & ROASTED SALMON, MISO-TAHINI, CAVOLO NERO, PICKLED SALAD GF DF 25.5

CHARRED CAULIFLOWER, LEMON-ZEST INFUSED CRÈME FRAICHE, POMEGRANATE MOLASSES & SEEDS V GF  
SMALL 9 MEDIUM 14 LARGE 19

CRISPY ROSEMARY POTATOES ON GARLIC INFUSED YOGHURT V GF 7

### DRINKS BY MODD

#### CELEBRATE

PROSECCO 8

PUL BIBER-SPICED BLOODY MARY 12.5

FIFI ABDU BELLINI 12

#### RELAX

FRESH MINT TEA 3.5

TEAS & HERBAL BLENDS 3.5

ESPRESSO / AMERICANO 3.5

FLAT WHITE / CAPPUCCINO / LATTE 4.5

#### REFRESH

FRESH ORANGE JUICE 5.5

LIMONANA 5.5

LEMONGRASS & GINGER,

ELDERFLOWER, ORANGE & SODA 5.5

PEACH & ROSE ICED TEA 5

VG - VEGAN & DF | V - VEGETARIAN | GF - GLUTEN FREE | DF - DAIRY FREE

OUR FOOD IS PREPARED IN A KITCHEN WHERE THERE ARE NUTS AND OTHER ALLERGENS. PLEASE LET YOUR WAITER KNOW IF YOU HAVE A FOOD ALLERGY OR INTOLERANCE

DISCRETIONARY SERVICE CHARGE OF 12.5% WILL BE ADDED TO YOUR BILL AND IS FULLY SHARED BETWEEN THE TEAM