

delamina | E A S T

BRUNCH

SATURDAYS & BANK HOLIDAYS 11AM – 4PM, SUNDAYS 10.30AM – 4PM

LARGE DISHES

JAFFA-TEL AVIV STYLE - 2 EGGS (SCRAMBLED/FRIED/POACHED) WITH 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 17.50

SHAKSHUKA CLASSIC - EGGS COOKED IN A PAN WITH TOMATOES, PEPPERS & ONIONS, TOUCH OF CHILLI, PITA V DF 15.50 ADD CHORIZO/FETA +3.00

GREEN SHAKSHUKA - EGGS COOKED IN A PAN WITH FETA, SPINACH, LEEKS, PEAS, CARAMELISED ONIONS, PITA V 16.00 ADD CHORIZO +3.00

BENEDICT BALAGAN - SMASHED AVOCADO, CHARRED PEPPERS, SUMAC BABY SPINACH, POACHED EGGS, PAPRIKA HOLLANDAISE, NIGELLA SEEDS & CRISPY KALE ON TOASTED ENGLISH MUFFINS V 15.75

FRIED EGG ON BEEF SHAWARMA WITH DATES & PINE NUTS ON GRILLED PITA, TAHINI DRIZZLE DF 23.25

PITA FLORENTINA GRILLED WITH ZA'ATAR, ROASTED VEGETABLES, SPINACH, FETA, CHORIZO & EGG 13.50

TABOULEH STYLE QUINOA, FRESH HERBS, CRANBERRIES, SWEET POTATO, ROASTED ALMONDS, RAW TAHINI, BLACK GRAPE MOLLASSES VG GF 13.75

MAZETIM 5.00

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 / HOUSE PICKLES VG GF / HOUSE MARINATED SICILIAN OLIVES VG GF / SWEET ROASTED ALMOND SPREAD V GF / FETA, COURGETTE & CARROT FRITTER V GF 3.25 / MIXED BREAD VG 4.00

ALL DAY HOUSE CLASSICS

CHARCOAL GRILLED SPICED CHICKEN THIGH, HUMMUS & TAHINI, HARISSA, POMEGRANATE SEEDS GF DF 20.25

ANGUS BEEF KOFTAS, PUREE OF CARAMELISED SPICED CARROTS, CHARCOALED ONIONS, CRISPY CHICKPEAS GF DF 21.50

SALMON GLAZED & CHARCOAL-ROASTED, MISO-TAHINI, CAVOLO NERO GF DF 25.25

CHARRED CAULIFLOWER, LEMON-ZEST INFUSED CRÈME FRAICHE, POMEGRANATE MOLASSES & SEEDS V GF SMALL 8.75 MEDIUM 13.75 LARGE 18.75

CRISPY ROSEMARY POTATOES ON GARLIC INFUSED YOGHURT V GF 7.00

DRINKS BY MODD

CELEBRATE

PROSECCO 8.00

PUL BIBER-SPICED BLOODY MARY 12.50

PROSECCO WITH ROSEWATER, ELDERFLOWER &

CRÈME DE PECHE 13.00

RELAX 4.00

FRESH MINT TEA

TEAS & HERBAL BLENDS

ESPRESSO COFFEE

TURKISH COFFEE

REFRESH

FRESH ORANGE JUICE 5.50

LIMONANA 7.00

LEMONGRASS & GINGER WITH

ELDERFLOWER, ORANGE & SODA 8.00

PEACH, ROSE & HIBISCUS ICED TEA 7.00

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

WWW.DELAMINAEAST.CO.UK

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