



BRUNCH

WEEKENDS & BANK HOLIDAYS 10.30AM – 3.30PM

LARGE DISHES

JAFFA-TEL AVIV STYLE

2 EGGS - SCRAMBLED, FRIED OR POACHED

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

SHAKSHUKA CLASSIC

EGGS COOKED IN A PAN WITH TOMATOES, PEPPERS & ONIONS, TOUCH OF CHILLI, PITA V DF 15.5
ADD CHORIZO/FETA +3

GREEN SHAKSHUKA

EGGS COOKED IN A PAN WITH FETA, SPINACH, LEEKS, PEAS, CARAMELISED ONIONS, PITA V 16
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 MOOD

CELEBRATE

PROSECCO 8
PUL BIBER-SPICED BLOODY MARY 12.5
PROSECCO, ROSEWATER, ELDERFLOWER,
CRÈME DE PECHES 14

RELAX

FRESH MINT TEA 4.5
TEAS & HERBAL BLENDS 4.5
ESPRESSO COFFEE 4.5
TURKISH COFFEE 4.5

REFRESH

FRESH ORANGE JUICE 5.5
LIMONANA 7
LEMONGRASS & GINGER WITH
ELDERFLOWER, ORANGE & SODA 8
PEACH, ROSE & HIBISCUS ICED TEA 7

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