

BRUNCH

WEEKENDS & BANK HOLIDAYS 10.30AM – 3.45PM

LARGE DISHES

THE FULL DELAMINA - 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 17.5

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

FOCACCI BENEDICT - POACHED EGGS, AVOCADO WITH SUMAC, CRISPY PANCETTA, HARISSA HOLLANDAISE, CRUSHED BARBERRIES ON ROSEMARY FOCACCIA (CAN REPLACE PANCETTA WITH CRISPY KALE) 16

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

TABOULEH STYLE QUINOA, FRESH HERBS, CRANBERRIES, SWEET POTATO, ROASTED ALMONDS, RAW TAHINI, BLACK GRAPE MOLASSES VG GF 14

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 / HOUSE PICKLES VG GF / HOUSE MARINATED SICILIAN OLIVES VG GF / SWEET ROASTED ALMOND SPREAD V GF / MIXED BREAD VG 4

ALL DAY HOUSE CLASSICS

CHARCOAL GRILLED SPICED CHICKEN THIGH, HUMMUS & TAHINI, HARISSA, POMEGRANATE SEEDS GF DF 21

LAMB BAHARAT ON THE GRILL, ROASTED SHALLOTS, MINT YOGHURT GF 24.5

ANGUS BEEF KOFTAS, PUREE OF CARAMELISED SPICED CARROTS, CHARCOALED ONIONS, CRISPY CHICKPEAS GF DF 22.5

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

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

FETA, COURGETTE & CARROT FRITTERS, ORANGE PEEL REDUCTION V GF 9

CRISPY ROSEMARY POTATOES ON GARLIC INFUSED YOGHURT V GF 7

DRINKS BY MOOD

CELEBRATE

PROSECCO 8.00  
PUL BIBER-SPICED BLOODY MARY 12.50  
FIFI ABDOU PROSECCO, ROSEWATER, ELDERFLOWER & PASSION FRUIT 13.00

RELAX 4.00

FRESH MINT TEA  
TEAS & HERBAL BLENDS  
ESPRESSO COFFEE

REFRESH

FRESH ORANGE JUICE 5.50  
LIMONANA FRESH LEMONADE, MINT 7.00  
ZEST & ZING LEMONGRASS, GINGER, ELDERFLOWER, ROSE 8.00  
EAST ICED TEA PEACH, HIBISCUS, ROSE 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

WE DO NOT ACCEPT CASH PAYMENT