

### **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 17.5

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

PITA FLORENTINA GRILLED WITH ZA'ATAR, ROASTED VEGETABLES, SPINACH, FETA, CHORIZO & EGG 13.5

TABOULEH STYLE QUINOA, FRESH HERBS, CRANBERRIES, SWEET POTATO, ROASTED ALMONDS, RAW TAHINI, BLACK GRAPE MOLLASSES 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 / FETA, COURGETTE & CARROT FRITTER V GF 3 / MIXED BREAD VG 4

## ALL DAY HOUSE CLASSICS

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

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

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
TURKISH 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

 $\mbox{VG - VEGAN \& DF } \mbox{ | V - VEGETARIAN | GF - GLUTEN FREE | DF - DAIRY FREE} \label{eq:constraints}$ 

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