



## BRUNCH

WEEKENDS & BANK HOLIDAYS 10.30AM - 3.30PM

### BRUNCH SPECIALS

#### JAFFA-TEL AVIV STYLE

2 EGGS - SCRAMBLED, FRIED OR POACHED

MAZETIM: HUMMUS & CHICKPEAS / TAHINI & ROSE HARISSA OIL / SMOKEY AUBERGINE / LABNEH & ZA'ATAR / FETA WITH HONEY, SESAME & SUMAC / HOUSE NOCELLARA OLIVES / SWEET ROASTED ALMOND SPREAD / PITA & MIXED 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

#### FOCACCIA BENEDICT

POACHED EGGS, AVOCADO WITH SUMAC, CRISPY PANCETTA OR CAVOLO NERO, HARISSA HOLLANDAISE, CRUSHED BARBERRIES ON ROSEMARY & ZA'ATAR FOCACCIA 16

#### EGG SHAWARMA

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

#### CHEF'S BURRATA

CREAMY BURRATA SERVED ON GRILLED PITA WITH SEASONAL INGREDIENTS, DAILY PRICE

#### CHERRY, HALVA & PISTACHIO FRENCH TOAST

WHIPPED LABNEH & HALVA CREAM, FRESH CHERRY COMPOTE, CRUSHED PISTACHIOS V 16

### 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 / HOUSE PICKLES VG GF / HOUSE MARINATED NOCELLARA OLIVES VG GF / MIXED BREAD VG 4 / PITA VG 2.5

### ALL DAY HOUSE CLASSICS

CHICKEN RAS-EL-HANOUT GRILLED OFF THE BONE, ROASTED SWEET POTATO PUREE, BARBERRIES GF DF 22.5

LAMB BAHARAT ON THE GRILL, CHARCOALED HISPI CABBAGE, LENTILS, BARBERRIES & MINT GF DF 26

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

SALAD OF ROSARY GOATS CHEESE ROLLED IN ROSE & PUL BIBER CHILLI, FRESH STRAWBERRIES, SWEET PICKLED POMELO, TOASTED SEEDS & ZA'ATAR CRACKERS, BABY LEAVES V GF 17.5

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

MIMOSA BLOSSOM 8.5  
PUL BIBER-SPICED BLOODY MARY 13

#### RELAX

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

#### REFRESH

FRESHLY SQUEEZED ORANGE JUICE 6  
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

WE DO NOT ACCEPT CASH PAYMENT

WWW.DELAMINAMARYLEBONE.CO.UK

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