delamina
MARYLEBONE

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, LAMB MERGUEZ +6

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

SMOKED SALMON ON FRENCH TOAST
SCOTTISH SMOKED SALMON, WHIPPED LABNEH, CUCUMBER & CANDIED PRESERVED LEMON, SUMAC-PICKLED ONION 19.5

GRILLED LAMB MERGUEZ
HUMMUS, PICKLED CUCUMBER TZATZIKI, TOMATO ROE, SPICY SHIFKA PEPPERS 18.5

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

SEARED TUNA, TOASTED SESAME, ROCKET, CRANBERRIES, BAHARAT & HONEY DRIZZLE GF DF 26

SALAD OF ROSARY GOATS CHEESE ROLLED IN ROSE & PUL BIBER CHILLI, FRESH FGS, 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
SPUMANTE, ROSEWATER, ELDERFLOWER, CRÈME DE PECHES 14
CHAMPAGNE, RHUBARB LIQUER, STRAWBERRY CORDIAL, STRAWBERRY POWDER 16

REFRESH
FRESHLY SQUEEZED ORANGE JUICE 6
LIMONANA 7
LEMONGRASS & GINGER WITH ELDERFLOWER, ORANGE & SODA 8
PEACH, ROSE & HIBISCUS ICED TEA 7

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

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 13.5% WILL BE ADDED TO YOUR BILL AND IS FULLY SHARED BETWEEN THE TEAM
WE DO NOT ACCEPT CASH PAYMENT
WWW.DELAMINAMARYLEBONE.CO.UK @DELAMINAKITCHEN