

delamina | E A S T

WEEKEND BRUNCH SPECIALS (AVAILABLE UNTIL 3.30PM)

THE FULL DELAMINA

2 EGGS (SCRAMBLED/FRIED/POACHED) WITH MAZETIM: FETA, COURGETTE & CARROT FRITTER / HUMMUS & CHICKPEAS / LABNEH & ZA'ATAR / FETA WITH HONEY, SESAME & SUMAC / TAHINI & ROSE HARISSA OIL / SMOKEY AUBERGINE / SWEET ROASTED ALMOND SPREAD / PITA & MIXED BREAD V 17.5

SHAKSHUKA

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

FOCACCIA BENEDICT

POACHED EGGS, HARISSA HOLLANDAISE, AVOCADO WITH SUMAC, CRISPY PANCETTA, POMEGRANATE SEEDS
ON ROSEMARY & ZA'ATAR FOCACCIA (CAN REPLACE PANCETTA WITH CAVOLO NERO) 16

SNACKS & DIPS

HOUSE MARINATED SICILIAN OLIVES VG GF 5.5

CARPACCIO OF GOLDEN BEETROOT, WHIPPED ROSARY GOATS CHEESE, PISTACHIOS V GF 9

SMOKEY AUBERGINE, TAHINI & ZHOUG TO DOUBLE DIP WITH FLUFFY PITA VG 12

HUMMUS, SLOW-COOKED CHICKPEAS, TOMATO ROE, SHIFKA PEPPERS, PITA VG 10.5

MIX & MATCH

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

FETA, COURGETTE & CARROTS FRITTERS, ORANGE PEEL REDUCTION V 9

LETTUCE CUPS OF CHARCOALED CHICKEN SMOTHERED IN SPICY TAHINI, DATE MOLASSES, ROASTED ALMONDS, SPRING ONION GF DF 6 PER CUP

GRILLED COURGETTE TWO-WAYS, CRISPY ONIONS, PINE KERNELS, LABNEH DRIZZLE V GF 13.5

MIXED MUSHROOMS ROASTED WITH SWEET & SPICY PAPRIKA AND CASHEWS VG GF 8.5

CHARRED CAULIFLOWER, LEMON-INFUSED CREME FRAICHE, POMEGRANATE MOLASSES & SEEDS V GF 9/14/19

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

SALAD OF FRESH FIGS, GRILLED GOATS CHEESE, ROASTED HAZELNUTS, CHICORY & FRISÉE V GF 16.5

MAINS

ANGUS BEEF KOFTAS, PUREE OF CARAMELISED HERITAGE CARROTS, CHARCOALED ONIONS, POMEGRANATE SEEDS GF DF 22.5

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

HOUSE BEEF RUMP SHAWARMA WITH DATES & PINE NUTS ON GRILLED PITA, SALAD OF GARDEN VEGETABLES, HOUSE PICKLES & HERBS, TAHINI DF 23.5

CHARCOAL GRILLED SPICED CHICKEN THIGH, ROASTED SWEET POTATO PUREE & CRISPY STRINGS, CRUSHED BARBERRIES GF DF 22.5

PRAWNS PAN-SEARED WITH HERBS, CHARCOALED YELLOW PEPPERS, CRISPY KALE, PICKLED BEETROOT AIOLI GF DF 22.5

SEARED TUNA, PICKLED GINGER VINAIGRETTE, AVOCADO PUREE, BLACKBERRIES GF DF 24

WHOLE CRISPY SEABASS, SWEET & SPICY CHILLI-DATE MOLASSES, POMEGRANATE, HERBS GF DF 25

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

ON THE SIDE

CRISPY ROSEMARY POTATOES ON GARLIC-INFUSED YOGHURT V GF 7.5

GRILLED HISPI CABBAGE, PUMPKIN SEEDS & CHILLI DUKKAH VG GF 8

CHARCOALED SWEET POTATO, RAW TAHINI, SALMORIGLIO VG GF 7.5

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 12.5% WILL BE ADDED TO YOUR BILL AND IS FULLY SHARED BETWEEN THE TEAM

WE DO NOT ACCEPT CASH PAYMENT