

# delamina | EAST

## BRUNCH

SATURDAYS & BANK HOLIDAYS 11AM - 4PM, SUNDAYS 10.30AM - 4PM

### LARGE DISHES

**JAFFA-TEL AVIV STYLE** 2 EGGS - SCRAMBLED, FRIED OR POACHED

WITH MAZETIM: FETA, COURGETTE & CARROT FRITTER / CHOPPED SALAD / LABNEH & ZA'ATAR / FETA WITH HONEY, SESAME & SUMAC / TAHINI & ROSE HARISSA OIL / ZHOUG / WHIPPED BUTTER / HOMEMADE PRESERVE / PITA & BREAD v 17.00

**SHAKSHUKA CLASSIC** EGGS COOKED IN A PAN WITH TOMATOES, PEPPERS & ONIONS, TOUCH OF CHILLI, PITA v DF 14.00 ADD CHORIZO/FETA +3.00

**GREEN SHAKSHUKA** EGGS COOKED IN A PAN WITH FETA, SPINACH, LEEKS, PEAS, CARAMELISED ONIONS, PITA v 14.50 ADD CHORIZO +3.00

**BENEDICT BALAGAN** OF SMASHED AVOCADO, MIXED PEPPERS, SUMAC BABY SPINACH, POACHED EGGS, PAPRIKA HOLLANDAISE, NIGELLA SEEDS & CRISPY KALE ON TOASTED ENGLISH MUFFINS v 15.25

**FRIED EGG ON HAND-PULLED TURKEY SHAWARMA** WITH DATES & PINE NUTS ON GRILLED PITA, TAHINI DRIZZLE DF 19.25

**PITA FLORENTINA** GRILLED WITH ZA'ATAR, ROASTED VEGETABLES, SPINACH, FETA, CHORIZO & EGG 12.50

**TABOULEH STYLE SALAD OF QUINOA**, FRESH HERBS, CRANBERRIES, BUTTERNUT SQUASH & ROASTED ALMONDS VG GF 13.75

**PITA PARADISE** TOPPED WITH MASCARPONE, HONEY, PISTACHIOS, CASHEWS & SEASONAL FRUIT, THEN BAKED v 8.50

### MAZETIM

EACH AT 5.00

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 / BEETROOT & AUBERGINE YOGHURT v GF / ZHOUG VG GF / CHOPPED SALAD VG GF / HOUSE PICKLES VG GF / HOUSE MARINATED SICILIAN OLIVES VG GF / HOMEMADE PRESERVE VG GF / FETA, COURGETTE & CARROT FRITTER v GF 2.95 / MIXED BREAD VG 3.85

### ALL DAY HOUSE CLASSICS

**ANGUS BEEF KOFTAS HERBED & SPICED**, AUBERGINE & BEETROOT YOGHURT, CHARCOALED ONIONS, CRISPY CHICKPEAS GF 21.50

**CHARCOAL GRILLED SPICED CHICKEN THIGH**, HUMMUS & TAHINI, HARISSA, POMEGRANATE SEEDS GF DF 19.75

**SEARED TUNA**, TOASTED SESAME, BARBERRIES, ROCKET, RAS-EL-HANOUT & HONEY DRIZZLE GF DF 24.25

**CHARRED CAULIFLOWER**, LEMON-ZEST INFUSED CRÈME FRAICHE, POMEGRANATE MOLASSES & SEEDS v GF *SMALL* 8.00 *MEDIUM* 11.00 *LARGE* 16.00

**CRISPY ROSEMARY POTATOES** ON GARLIC INFUSED YOGHURT v GF 6.75

### DRINKS BY MOOD

#### CELEBRATE

PROSECCO 8.00  
PUL BIBER-SPICED BLOODY MARY 12.50  
FIFI ABDOU BELLINI 11.50

#### RELAX

FRESH MINT TEA 3.50  
TEAS & HERBAL BLENDS 3.50  
ESPRESSO / AMERICANO 3.75  
FLAT WHITE / CAPPUCCINO / LATTE 4.00

#### REFRESH

FRESH ORANGE JUICE 5.00  
LIMONANA 4.75  
LEMONGRASS & GINGER,  
ELDERFLOWER, ORANGE & SODA 4.75  
PEACH & ROSE ICED TEA 4.25  
DATE LASSI 4.75

DISCRETIONARY SERVICE CHARGE OF 12.5% WILL BE ADDED TO YOUR BILL AND IS FULLY SHARED BETWEEN THE TEAM

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.

VG - VEGAN & DF / V - VEGETARIAN / GF - GLUTEN FREE / DF - DAIRY FREE