

# delamina

MARYLEBONE

## BRUNCH

WEEKENDS & BANK HOLIDAYS 10.30AM- 4PM

### LARGE DISHES

**JAFFA-TEL AVIV STYLE** 2 EGGS - SCRAMBLED, FRIED OR POACHED  
WITH MAZETIM: CHOPPED SALAD / LABNEH & ZA'ATAR / FETA WITH HONEY, SESAME & SUMAC /  
TAHINI & ROSE HARISSA OIL / ZHOUG / HOUSE MARINATED NOCELLARA OLIVES /  
SWEET ROASTED ALMOND SPREAD / 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, CHARRED PEPPERS, SUMAC BABY SPINACH,  
POACHED EGGS, PAPRIKA HOLLANDAISE, NIGELLA SEEDS & CRISPY KALE ON TOASTED ENGLISH MUFFINS v 15.25

**FRIED EGG ON HOUSE SHAWARMA** WITH DATES & PINE NUTS ON GRILLED PITA, TAHINI DRIZZLE DF 20.50

**SABICH STYLE PITA** WITH FRIED AUBERGINES, SOFT-BOILED EGG, CHOPPED SALAD, AMBA TAHINI v DF 13.50

**ROSARY GOATS CHEESE** WITH POPPY SEEDS, ROASTED CONCORDE PEARS, CARAMELISED ONIONS,  
TOASTED PUMPKIN SEEDS, RADICCHIO TREVISANO, CURLY ENDIVE v GF 15.50

**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 / ZHOUG VG GF /  
SMOKEY AUBERGINE VG GF / FETA WITH HONEY, SESAME & SUMAC v GF / LABNEH & ZA'ATAR v /  
CHOPPED SALAD VG GF / HOUSE MARINATED NOCELLARA OLIVES VG GF / HOUSE PICKLES VG GF /  
SWEET ROASTED ALMOND SPREAD VG GF / MIXED BREAD VG 3.85 / PITA VG 2.00

### ALL DAY HOUSE CLASSICS

**CHICKEN FREE RANGE RAS-EL-HANOUT** OFF-THE-BONE GRILLED ON CHARCOALS,  
ROASTED SWEET POTATO PURÉE, BARBERRIES GF DF 20.25

**LAMB BAHARAT ON THE GRILL**, CHARCOALED HISPI CABBAGE, DRIZZLE OF LENTILS,  
BARBERRIES & MINT GF DF 24.25

**SEARED TUNA**, TOASTED SESAME, ROCKET, CRANBERRIES, BAHARAT & HONEY DRIZZLE GF DF 24.75

**CHARRED CAULIFLOWER**, LEMON-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

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

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