

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 /
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,
CAMELISED 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 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 /
ZHOUG VG GF / CHOPPED SALAD VG GF / HOUSE PICKLES VG GF /
HOUSE MARINATED SICILIAN OLIVES VG GF / SWEET ROASTED ALMOND SPREAD VG GF /
FETA, COURGETTE & CARROT FRITTER v GF 2.95 / MIXED BREAD VG 3.85

ALL DAY HOUSE CLASSICS

ANGUS BEEF KOFTAS, PURÉE OF CAMELISED SPICED CARROTS, CHARCOALED ONIONS,
CRISPY CHICKPEAS GF DF 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