

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 17.50

SHAKSHUKA CLASSIC EGGS COOKED IN A PAN WITH TOMATOES, PEPPERS & ONIONS,
TOUCH OF CHILLI, PITA v DF 14.25 ADD CHORIZO/FETA +3.00

GREEN SHAKSHUKA EGGS COOKED IN A PAN WITH FETA, SPINACH, LEEKS, PEAS,
CARAMELISED ONIONS, PITA v 14.75 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 15.75

FRIED EGG ON BEEF SHAWARMA WITH DATES & PINE NUTS ON GRILLED PITA, TAHINI DRIZZLE DF 22.25

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 8.75

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 v GF / MIXED BREAD VG 4.00 / PITA VG 2.00

ALL DAY HOUSE CLASSICS

FREE RANGE CHICKEN RAS-EL-HANOUT OFF-THE-BONE GRILLED ON CHARCOALS,
ROASTED SWEET POTATO PURÉE, BARBERRIES GF DF 21.25

LAMB BAHARAT ON THE GRILL, CHARCOALED HISPI CABBAGE, DRIZZLE OF LENTILS,
BARBERRIES & MINT GF DF 24.75

GLAZED SALMON, MISO-TAHINI, WILTED RAINBOW CHARD, PICKLED PAPAYA GF DF 25.25

CHARRED CAULIFLOWER, LEMON-INFUSED CRÈME FRAICHE,
POMEGRANATE MOLASSES & SEEDS v GF SMALL 8.00 MEDIUM 11.00 LARGE 18.00

CRISPY ROSEMARY POTATOES ON GARLIC INFUSED YOGHURT v GF 7.00

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