

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 / HOUSE MARINATED SICILIAN OLIVES / LABNEH & ZA'ATAR / FETA WITH HONEY, SESAME & SUMAC / TAHINI & ROSE HARISSA OIL / ZHOUG / 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 21.25

PITA FLORENTINA GRILLED WITH ZA'ATAR, ROASTED VEGETABLES, SPINACH, FETA, CHORIZO & EGG 13.50

TABOULEH STYLE QUINOA, FRESH HERBS, CRANBERRIES, SWEET POTATO, ROASTED ALMONDS, RAW TAHINI, BLACK GRAPE MOLLASSES VG GF 13.75

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 / HOUSE PICKLES VG GF / HOUSE MARINATED SICILIAN OLIVES VG GF / SWEET ROASTED ALMOND SPREAD v GF / FETA, COURGETTE & CARROT FRITTER v GF 3.25 / MIXED BREAD VG 4.00

ALL DAY HOUSE CLASSICS

CHARCOAL GRILLED SPICED CHICKEN THIGH, HUMMUS & TAHINI, HARISSA, POMEGRANATE SEEDS GF DF 20.25

ANGUS BEEF KOFTAS, PUREE OF CARAMELISED SPICED CARROTS, CHARCOALED ONIONS, CRISPY CHICKPEAS GF DF 21.50

SALMON GLAZED & CHARCOAL-ROASTED, MISO-TAHINI, WILTED RAINBOW CHARD GF DF 25.25

CHARRED CAULIFLOWER, LEMON-ZEST 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

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