

Kennington's Brunch Club

Saturday & Sunday 9:30 to 15:00

Bottomless £30 Per Person

enjoy 90min of free-flowing aperol, elderflower spritzes, or bellini's' (min 2 guests), don't forget to order yourself a tasty bite to eat (one dish per person) then sit back, relax, and we will take care of the rest

Smoothie 6.5

Green Haven

spinach, mango, apple & berries

Pick Me Up

banana, peanut butter, oat milk, espresso

♥ Sex Me Up

papaya, pineapple, passion fruit, apple, mango & berries

Avocado Shake

banana, avocado, vanilla, milk



Fresh Juices 6.0

Cold-Pressed

orange /apple/ carrot or grapefruit

Energizer

grapefruit, apple, ginger

A-M-G

apple, mint, ginger

+ Supercharge To Any Juice £1.0

spirulina - chia seed - peanut butter
flixweed - jujube



Eggs

Eggs Royale 12.5

two poached eggs, house beetroot cured salmon
toasted muffin, hollandaise sauce

Eggs Benedict 11.5

two poached eggs, pulled ham
toasted muffin, hollandaise sauce

Spicy Avocado Benedict (v) 11.5

two poached eggs, creamy spiced avocado
toasted muffin, hollandaise sauce

Eggs Florentine (v) 10.5

two poached eggs, steamed baby spinach,
toasted muffin, hollandaise sauce

♥ Shakshuka (v) 12.0

two poached egg nestled in a rich and
flavourful tomato & bell pepper sauce

Turkish Eggs (v) 9.5

two fried eggs, creamy yogurt
garlic, fresh dill & chilli flakes

Panir Bereshteh (v) 9.0

two scrambled eggs, feta cheese,
fresh & dry dill

Houmi's Omelette 11.0

two eggs, spicy sausage & mozzarella cheese



House Specials

Persian Noodle Soup (v) 8.0

"ash reshteh" nourishing beans, aromatic
herbs, tangy kashk, "whey"

Gardener (v) 12.0

halloumi cheese, avocado, mushrooms, house
baked beans, poached egg & tomatoe

Truffle Mushroom (v) 12

mushrooms with a luscious truffled funghi paste
on toasted sour-dough

♥ Smoked Haddock Kedgeree 14

basmati rice, turmeric & fragrant notes
of cumin with poached smoked had-
dock in milk, topped with an egg

Mirza (v) 8.0

smoky, fire-roasted aubergine tomatoes
& garlic on toasted sour-dough

Spicy Smashed Avocado (v) 9.5

served on toasted sour-dough



(egg - poached - fried) Turkish yogurt, cream cheese, feta cheese, mushrooms	2.5
avocado, nduja, Cumberland or vegan sausage, grilled halloumi, chorizo, bacon	3.5
two eggs scramble, smoked salmon, grill chicken, grill vegetables	4.0
parma ham, king prawns, truffle fires, sweet potato fries, chunky chips	5.5

Lunch From 11:30

Marinated Olives (v) 4.5

“zeytoon parvardeh“ olives, garlic, walnuts pomegranate molasses, mint, and angelica seeds

4 Mersea Oysters

French 14.6

with house-crafted sauce mignonette

♥ Persian 15.2

pomegranate, Persian lime juice

Japanese Motoyaki 17.6

baked fennel, miso, spicy dashi & cheese

Rockefeller 17.6

baked with spinach, bread-crumbs, organic Irish butter

Mixed 18.6

one of each

Warm Bread Basket (v) 4.5

Persian & European breads served with, organic butter or spicy Sicilian extra virgin olive oil

Small Plates

Roasted Aubergine & Whey(v) 8.0

roasted aubergine, blended with kashk “whey“ creamy texture that dances on your palate

Spicy Wings 7.0

onion, garlic, a hint of Aleppo pepper

♥ Clams, Prawns & Crayfish 12.0

“ghalieh” tantalizing spicy sauce made from garlic, tamarind, coriander & parsley

Mast-o-Moosir (v) 6.5

a blend of yogurt & wild garlic, a culinary experience that’s bound to captivate your taste buds

From the Grill

all are served with your choice, rice, fries, Persian bread, or a mix salad

♥ Lamb Koobideh 11.0

one skewer of a blend of ground lamb and beef, onions a true crowd-pleaser.” with two skewers” 16.0

Chicken Saffron 16.0

succulent chicken breast each bite is a burst of deliciousness

Wagyu Burger 15.0 - Angus 12.0

crafted from the finest meat cuts, with Persian pickled gherkins, fresh tomatoes, a crisp salad, and garlic herbs mayo add cheese +£1.5 - calabrian nduja +£2 - chunky skin on chips +5.5

Pasta

Lasagne Di Pasta Fresca 17.0

layers of silky besciamella, savory ragu bolognese, parmigiano-reggiano

Melanzane Parmigiana (v)17.0

layers of aubergine, tomato sauce, basil & mozzarella

♥Linguine Cacio e Pepe (v) 14.0

“cheese and pepper,” is a culinary revelation that needs no further embellishment



Stews

all are served with your choice, rice, fries, Persian bread, or a mix salad

♥ Ghorme Sabzi 16.0

succulent lamb, slow-cooked in a vibrant medley of fresh herbs, wholesome kidney beans, adding a hearty dimension to the dish.

Anar Bij 16.0

meat balls in a walnut sauce, elevated with, the freshness of hand-picked herbs, and touch of pomegranate molasses

Saffron Aubergine (v) 14.0

a delicate sauce of tomato and saffron add saffron-infused chicken+5.0

Salads

♥ Rashti Salad (v) 12.0

mix lettuce, tomatoes, cucumber, red onions walnuts, pomegranate & creamy feta

Chicken Caesar Salad 16.0

the ultimate Persian bbq chicken caesar salad!

Verdura Mista (v) 12.0

grilled seasonal vegetables served warm over a bed of adasi (Persian lentil and potato)

THE FOODS DESCRIBED WITHIN THIS MENU MAY CONTAIN NUTS OR DERIVATIVES OF NUTS. IF YOU SUFFER FROM ANY ALLERGY OR FOOD INTOLERANCE, PLEASE ADVISE A MEMBER OF STAFF WHO WILL BE PLEASED TO ASSIST YOU.

A DISCRETIONARY 12,5% SERVICE CHARGE WILL BE ADDED TO THE FINAL BILL. Please note that the information is current as of 18/02/2024.