Cold-Pressed

ORANGE /APPLE/ CARROT OR GRAPEFRUIT

Energizer

GRAPEFRUIT, APPLE, GINGER

A-M-G

APPLE, MINT, GINGER

Supercharge Juice

SPIRULINA - CHIA SEED - PEANUT BUTTER FLIXWEED - JUJUBE

Tea, Coffee

Green Haven

SPINACH, MANGO, APPLE & BERRIES

Pick Me Up

BANANA, PEANUT BUTTER, OAT MILK, ESPRESSO

6.5

Sex Me Up

PAPAYA, PINEAPPLE, PASSION FRUIT, APPLE, MANGO & BERRIES

Avocado Shake

BANANA, AVOCADO, VANILLA, MILK

MOAK one of the finest coffees produced in Brazil 100% Arabica full body and medium acidity with a light aftertaste of vanilla. our Italian friend Francesco delivers to us on a weekly basis. our coffees are based on a generous double shot of espresso, with filtered water.

Espresso. Americano	2.8	EXTRAS	0.50	English Breakfast	2.8
Long Black	3.0	ice any drink,		Herbal tea	3.0
Mocha	3.5	decaf blend		Persian Rose	3.5
Cappuccino, Latte	3.5	extra shot coffee,		Persian Tea	4.0
Hot Chocolate Spanish	4.5	no-moo milk		bergamot flavour with date	
Café Glacé	4.5			& fresh mint	

EXTRAS

(egg - poached - fried), Turkish yogurt, cream cheese, feta cheese, mushrooms	2.
avocado, nduja, Cumberland or vegan sausage, grilled halloumi, chorizo, bacon	3.5
two eggs scramble, smoked salmon, grill chicken, grill vegetables	4.
parma ham, king prawns, truffle fires, sweet potato fries, chunky chips	5.5

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 (ALL FOOD ITEMS AT 20% DISCOUNT ON MENU PRICE) THEN SIT BACK, RELAX, AND WE WILL TAKE CARE OF THE REST

KENNINGTON'S BRUNCH CLUB

Tuesday to Friday 11:30 - 15:00 - Saturday & Sunday 9:30 to 15:00

EGG DISHES	ANY DISH WITH ONE EGG	8.50
Eggs Royale 12.5 TWO POACHED EGGS, HOUSE BEETROOT CURED SALMON TOASTED MUFFIN, HOLLANDAISE SAUCE	TWO POACHED EGG NESTLED IN A RICH	
Eggs Benedict 12.5 TWO POACHED EGGS, PARMA HAM TOASTED MUFFIN, HOLLANDAISE SAUCE	Turkish Eggs (v) two fried eggs, creamy yogurt garlic, fresh dill & chilli flakes	10.5
Avo Benedict (v) 12.0 two poached eggs, creamy spiced avocado toasted muffin, hollandaise sauce	Panir Bereshteh (v) TWO SCRAMBLED EGGS, FETA CHEESE, FRESH & DRY DILL	11.0
Eggs Florentine (v) 12.0 two poached eggs, steamed baby spinach, toasted muffin, hollandaise sauce	Houmi's Omelette two eggs, spicy sausage & mozzarella cheese	11.0

House Specials

EGG DISHES

TIOUSE SI ECIALS			
Persian Noodle Soup (v) 8. "ASH RESHTEH" NOURISHING BEANS, AROMAT HERBS, TANGY KASHK, "WHEY"		Kedgeree BASMATI RICE, TURMERIC & FRAGRANT NOTES OF CUMIN WITH POACHED SMOKED	14.0
Gardener (v) HALLOUMI CHEESE, AVOCADO, MUSH- ROOMS, HOUSE BAKED BEANS, POACHED EGG & TOMATOE	2.0	Mirza (v) SMOKY, FIRE-ROASTED AUBERGINE TOMATO & GARLIC ON TOASTED SOUR-DOUGH	9.5 DES
Truffle Mushroom (v) 12 MUSHROOMS WITH A LUSCIOUS TRUFFLED FUNGHI PASTE ON TOASTED SOUR-DOUGH	2.0	Spicy Avocado & Feta (v)	12.0
Full English 12 sausage, bacon, mushrooms,home mad baked beans poached egg & tomato	2.0 de	Adasi (v) lentils & onions cooked in a flavourful broth excellent all-round dish	8.0

SMALL	
JIMALL	LAIES

Roasted Aubergine & Whey(v) "kashk-e-bademjan", a creamy texture that dances on your palate	9.5
Spicy Chicken Wings onion, garlic, a hint of Aleppo pepper	7.0
Clams, Prawns, Crayfish "ghalieh" tantalizing spicy sauce made from garlic, tamarind, coriander paf	12.0 RSLEY
Creamy Yogurt And Wild Garlic (v) "mast-o-moosir", a culinary experience that's bound to captivate your tast	6.5 TE BUDS
Pasta	
Lasagne Di Pasta Fresca Layers of silky besciamella, savory ragu bolognese, parmigiano-reggiano	17.0
Melanzane Parmigiana (v) Layers of aubergine, tomato sauce, basil & mozzarella	17.0
Linguine Cacio e Pepe (v) "cheese and pepper," is a culinary revelation that needs no further embellis	14.0 Shment
Salads	
Rashti Salad (v) mix lettuce, tomatoes, cucumber, red onions walnuts, pomegranate & crean	12.0 MY FETA
Chicken Caesar Salad the ultimate Persian bbq chicken caesar salad!	16.0
Verdura Mista (v) grilled seasonal vegetables served warm over a bed lentils	12.0

THE GRILL

Za'atar Rib Eye Steak za'atar, a Middle Eastern spice blend, of sesame, thyme, and sumac	24.0		
Barg Delight in tender, succulent Rib-eye skewer, expertly grilled to perfection	29.0		
Lamb Torsh 19 Chicken Torsh MARINATED IN A FRAGRANT BLEND OF MIXED HERBS, WALNUTS & POMEGRANATE MOLAS	18.0 ses		
Savoury Ground Lamb "Koobideh" our signature Iranian grilled meat dish. a blend of ground lamb			
AND BEEF, COMBINED WITH FINELY GRATED ONIONS." WITH TWO SKEWERS"	16.0		
Lamb Leg Fillet A RICH AND SAVORY FLAVOUR THAT'S SURE TO SATISFY YOUR TASTE BUDS	17.0		
Chicken Saffron "Joojeh" smothered in a delectable marinade that showcases the exquisite flavour of	16.0 SAFFRON		
Spiced Salmon Kebabs "Mahi" Salmon filet in saffron, olive oil & spices. Served with our savoury dill rice	18.0		
Wagyu Burger 15.0 Angus Burger pickled gherkins, fresh tomatoes, a crisp salad, & garlic herbs mayo add cheese +£1.5 - Calabrian nduja +£2 - chunky skin on chips +6.0	12.0		
STEWS ALL ARE SERVED WITH YOUR CHOICE, RICE, FRIES, PERSIAN BREAD, OR A	MIX SALAD		
Tender, Lamb & Fresh Herbs Ghorme Sabzi" succulent lamb, slow-cooked in a vibrant medley of fresh Herbs	16.0		
Meat Balls In A Creamy Walnut Sauce "Anar Bij" MEAT BALLS IN A WALNUT SAUCE, ELEVATED WITH, THE FRESHNESS OF HAND-PICKED HERBS, AND TOUCH OF POMEGRANATE MOLASSES	16.0		

14.0

Saffron Aubergine (v) "bademjan"

A DELICATE SAUCE OF TOMATO AND SAFFRON ADD SAFFRON-INFUSED CHICKEN+5.0