

# BREAKFAST BEVERAGES

START YOUR DAY RIGHT WITH OUR COLOMBIAN HERMANOS COFFEE

A good day begins with a great cup of coffee. That's why we proudly serve Hermanos coffee from Colombia. With its rich, full-bodied flavour and aromatic notes, it's the perfect way to kick-start your morning.



## COFFEES double shot of espresso

ESPRESSO, MACCHIATO	2.9
CAPPUCCINO, LATTE, AMERICANO, FLAT WHITE	3.5
SPANISH HOT CHOCOLATE, frothy milk double cream topping "pure indulgence"	5.0
Doost Café Glacé, espresso shaken with chocolate ice-cream, served in a Martini glass	5.0
CHAI LATTE, TURMERIC LATTE OR MATCHA LATTE	3.6

## TEA relax, and let the warmth of our tea pots envelop you in tranquility

CEYLON, EARL GREY, DARJEELING	2.9
FRESH MINT, CAMOMILE, PEPPERMINT, VERBENA	3.5
PERSIAN ROSE	4.0
PERSIAN TEA, bergamot flavour with date & fresh mint	5.0

## 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 ice cream, milk

## ADD-ONS

(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

# BRUNCH SPARKLING & COCKTAILS

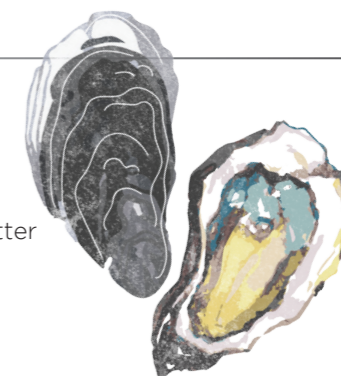
PROSECCO, Superior: Veneto, Italy	9.5
PAUL LANGIER CHAMPAGNE, Champagne, France	11.0
KIR ROYALE, crème de cassis topped with champagne, & hint of rosewater	12.5
BLOODY MARY, vegan spice mix, tomato juice & Vodka	12.5

## FRESH JUICES 6.0

Orange - Apple - Carrot or Grapefruit
ENERGIZER, grapefruit, apple, ginger
A-M-G, apple, mint, ginger

## HAWARD'S MERSEA OYSTERS

	1	4	8
FRENCH, shallot vinaigrette (mignonette)	3.75	14.6	25.0
PERSIAN, pomegranate & Persian lime juice	3.9	15.2	26.5
ROCKEFELLER, baked with spinach, breadcrumbs, Irish butter	4.5	17.6	31.0



## PASTRIES

CINNAMON BUN	3.6	DANISH APRICOT	3.45
PLAIN CROISSANT JAM OR MARMALADE	3.6	VEGAN BANANA BREAD	2.9
ALMOND CROISSANT	3.8	ORANGE & POLENTA CAKE (GF)	3.10
BLUEBERRY MUFFIN	2.95	LEMON BREAKFAST MUFFIN	2.95
WHOLEMEAL BLUEBERRY & ALMOND MUFFIN	2.95		

## INDIVIDUAL CONTINENTAL BREAKFAST BASKET 18.0

CHOICE OF ANY OF OUR PASTRIES
GRANOLA WITH BANANA, BERRIES, & HONEY
SOURDOUGH TOAST WITH BUTTER & PRESERVES
FRESHLY SQUEEZED FRUIT JUICE
BOTTOMLESS TEA OR COFFEE



## SMALL PLATES

ROASTED AUBERGINE & WHEY (v)	9.5
MIRZA, smoky, fire-roasted aubergine tomatoes & garlic	9.5
CLAMS, MUSSELS, PRAWNS in a tantalizing spicy sauce	12.0
WAGYU GROUND BEEF TACOS, shredded cheese & crisp lettuce	5.5
SPICY CHICKEN WINGS, onion, garlic, & a hint of Aleppo pepper.	7.0
ARANCINI RICE BALLS, your choice of, ragu bolognese or mushrooms	9.0

## PASTA & SALADS

LASAGNE DI PASTA FRESCA, savory ragu bolognese, parmigiano-reggiano	17.0
MELANZANE PARMIGIANA, (v) aubergine, tomato sauce, basil & mozzarella	17.0
TAGLIATELLE SALMON, DILL & BROCCOLI	19.0
SPAGHETTI WITH BURRATA & NDUJA	17.0
SALAD RASHTI, (v) lettuce, tomatoes, cucumber, onions, walnuts, feta	12.0
VERDURA MISTA, (v) grilled vegetables served warm over a bed lentils	12.0

## MEET THE BENEDICTS

 poached organic eggs English muffin & Saffron Hollandaise

	1 EGG	2 EGGS
ROYAL, house beetroot cured salmon	8.5	12.0
BENEDICT, pulled ham	8.5	12.0
SPICY AVO, smashed avocado with a hint of chilli and lime	8.5	12.0
FLORENTINE, steamed baby spinach	6.5	1.0

## SANDWICH & WRAPS, PICKLED CUCUMBERS, TOMATOES, CRISP SALAD, HERBS MAYO

CHICKEN WRAP	11.0
GROUND LAMB "KOOBIDEH" WRAP	11.0
WAGYU BEEF "PAN KOOBIDEH" WRAP	15.0
ROASTED AUBERGINE & WHEY SANDWICH (v)	11.0
WHIPPED FETA DIP, WALNUTS, & HERBS WRAP (v)	9.0
BEETROOT CURED SALMON, LEMON & DILL CREAM CHEESE BRUSCHETTA	11.0



## HOUSE SPECIALS

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TURKISH EGGS (v) fried egg, yogurt garlic, fresh dill, & chilli flakes	6.5	10.0
SHAKSHUKA (v) two poached eggs nestled in a rich & flavourful tomato & bell pepper sauce		12.0
PANIR BERESHTEH (v) two scrambled eggs, feta cheese, fresh & dry dill		11.0
HOUMI'S OMELETTE, two eggs, spicy sausage & mozzarella cheese		11.0
SAFFRON SCRAMBLED EGGS (v) two eggs, cream, saffron		11.0
KEDGEREE, basmati, turmeric & cumin, poached smoked haddock in milk, egg		14.0
SPICY AVOCADO & FETA (v), on toasted sour-dough		9.5
ADASI (v) lentils & onions cooked in a flavourful broth excellent all-round dish		8.0

### FULL ENGLISH 12.0

sausage, bacon, sautéed potatoes, mushrooms, baked beans, poached egg & tomato

### GARDENER (v) 12.0

feta, avocado, sautéed potatoes, mushrooms, baked beans, poached egg & tomato

### WAGYU BURGER 17.0

gherkins, tomatoes, crisp salad, and a delectable garlic herbs mayo

## GRILLS, served with choice of, saffron rice, house fries, Persian bread, or mix salad

BARG, delight in tender, succulent rib-eye skewer, expertly grilled to perfection	29.0
LAMB FILLET "CHENGEH" offering a rich and savory flavour that's sure to satisfy	19.0
SAVOURY GROUND LAMB "KOOBIDEH"	11.0 16.0
SAFFRON CHICKEN, a burst of deliciousness	17.0
SPICED SALMON KEBABS "MAHI", saffron, olive oil & spices. served with dill rice	18.0
CHICKEN OR LAMB TORSH, marinated in mixed herbs, walnuts, pomegranate molasses	18.0 21.0
RIB EYE STEAK WITH ZA'ATAR BUTTER	24.0

## PERSIAN STEWS, served with saffron rice

TENDER, LAMB, IN A MEDLEY OF FRESH HERBS "Ghorme Sabzi"	17.0
DUCK IN A POMEGRANAT & WALNUT SAUCE "Fesenjan ba Ordak"	19.0
MEAT BALLS IN A CREAMY WALNUT SAUCE "Anar Bij"	17.0
FISH OF THE DAY, CLAMS, PRAWNS & CRAYFISH "Ghalieh Daria"	22.0
SAFFRON AUBERGINE "BADEMJEAN" (v) pair it with saffron-infused chicken +£8	14.0
GHEIMEH diced lamb, tomatoes, split peas, onion and dried lime, garnished crispy potatoes	17.0