

HERMANOS

COLOMBIAN COFFEE ROASTERS

COFFEES double shot of espresso or cool down with iced-version

ESPRESSO, MACCHIATO, CORTADO	2.6
AMERICANO, FLAT WHITE	3.5
CAPPUCCINO, LATTE, MOCHA	3.6
CHAI LATTE, TURMERIC LATTE OR MATCHA LATTE	3.6
Doost Café Glacé, espresso shaken with chocolate ice-cream	5
SPANISH HOT CHOCOLATE rich and decadent with silky texture	4.5

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

CEYLON, EARL GREY, DARJEELING, ENGLISH BREAKFAST TEA	2.9
FRESH MINT, CAMOMILE, PEPPERMINT, JASMIN, MENUKA HONEY & GINGER, WILD CHERRY	3.5
PERSIAN ROSE, BLUE FLOWER EARL GREY	4
PERSIAN TEA, bergamot flavour with date & fresh mint	5

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

ADD-ONS

NON-DAIRY MILK, SHOT OF COFFEE, DECAF, MEDJOL DATE, ICE ANY DRINK, Cream	0.5
FLAVOURED SYRUPS: VANILLA, HAZELNUT, PUMPKIN SPICE, CARAMEL, CHOCOLATE	0.5
ICE-CREAM SCOOP: VANILLA, CHOCOLATE, PISTACHIO	3.5
SUPERCHARGE YOUR JUICE WITH: SPIRULINA, CHIA SEED, PEANUT BUTTER, FLIXWEED, JUJUBE	0.5

BRUNCH SPARKLING & COCKTAILS

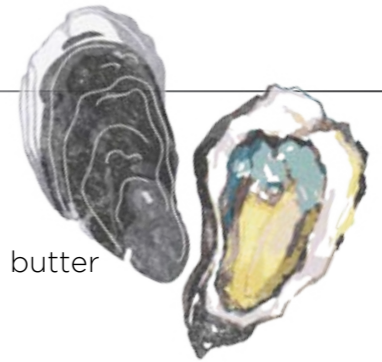
PROSECCO, Superior: Veneto, Italy	9.5
PAUL LANGIER CHAMPAGNE, Champagne, France	11
KIR ROYALE, crème de cassis topped with champagne, & hint of rosewater	12.5
BLOODY MARY, vegan spice mix, tomato juice & Vodka	12.5

FRESH JUICES 6

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

HAWARD'S MERSEA OYSTERS

FRENCH, shallot vinaigrette (mignonette)	4	8
PERSIAN, pomegranate & Persian lime juice	12	23
ROCKEFELLER, baked with spinach, breadcrumbs, Irish butter	14	27
	19	35



PASTRIES: SATURDAY AND SUNDAY BRUNCH ONLY

CINNAMON BUN	3.6
PLAIN CROISSANT JAM OR MARMALADE	3.6
ALMOND CROISSANT	3.8
A SELECTION OF MUFFIN please ask	2.95
A SELECTION OF CAKES from	3.10



INDIVIDUAL CONTINENTAL BREAKFAST BASKET 19

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
WAGYU GROUND BEEF TACOS, shredded cheese & crisp lettuce	5.5
SPICY CHICKEN WINGS, onion, garlic, & a hint of Aleppo pepper.	7.0
ARANCINI RAGU BOLOGNESE minced beef bolognese sauce & mozzarella	9.0

PASTA & SALADS

LASAGNE DI PASTA FRESCA, savory ragu bolognese, parmigiano-reggiano	17
MELANZANE PARMIGIANA, (v) aubergine, tomato sauce, basil & mozzarella	17
TAGLIATELLE SALMON, DILL & BROCCOLI	19
SPAGHETTI WITH BURRATA & NDUJA	17
SALAD RASHTI, (v) lettuce, tomatoes, cucumber, onions, walnuts, feta	16
VERDURA MISTA, (v) grilled vegetables served warm over a bed lentils	16

ADDONS: mix vegi kabab + £9.0 chicken + £9 lamb leg fillet + £11

MEET THE BENEDICTS two organic eggs on toasted sour-dough with tahini hollandaise

ROYAL, house beetroot cured salmon	12
BENEDICT, cooked ham	12
SPICY AVO, smashed avocado with a hint of chilli and lime	12
FLORENTINE, steamed baby spinach	10

SANDWICHES, BRUSCHETTA & WRAPS, PICKLED CUCUMBERS, TOMATOES, CRISP SALAD, HERBS MAYO

CHICKEN WRAP	11
GROUND LAMB "KOOBIDEH" WRAP	11
WAGYU BEEF "TABHEI KOOBIDEH" Wrap served with delicious tomato sauce	15
ROASTED AUBERGINE & WHEY BRUSCHETTA (v)	11
WHIPPED FETA DIP, WALNUTS, & HERBS BRUSCHETTA (v)	9
BEETROOT CURED SALMON, LEMON & DILL CREAM CHEESE BRUSCHETTA	12

HOUSE SPECIALS

TURKISH EGGS (v) fried eggs, yogurt garlic, fresh dill, & chilli flakes	10
SHAKSHUKA (v) two poached eggs nestled in a rich & flavourful tomato & bell pepper sauce	12
PANIR BERESHTEH (v) two scrambled eggs, feta cheese, fresh & dry dill	12
HOUMI'S OMELETTE, two eggs, spicy sausage & mozzarella cheese	12
SAFFRON SCRAMBLED EGGS (v) two eggs, cream, saffron	11
KEDGEREE, basmati, turmeric & cumin, poached smoked haddock in milk, egg	14
SPICY AVOCADO & FETA (v), on toasted sourdough	10
ADASI (v) lentils & onions cooked in a flavourful broth excellent all-round dish	6
FULL ENGLISH, sausage, bacon, mushrooms, baked beans, poached egg & tomato	12
GARDENER (v) feta, avocado, potatoes, mushrooms, baked beans, poached egg & tomato	12

ADD-ONS EGG: POACHED OR FRIED, 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
PARMA HAM, KING PRAWNS, TRUFFLE FIRES, SWEET POTATO FRIES, CHUNKY CHIPS	5.5

From 11:30 - GRILLS, served with choice of, saffron rice, house fries, bread, or mix salad

BARG, delight in tender, succulent rib-eye skewer, expertly grilled to perfection	29
LAMB FILLET "CHENGEH" offering a rich and savory flavour that's sure to satisfy	19
SAVOURY GROUND LAMB "KOOBIDEH"	11 16
SAFFRON CHICKEN, a burst of deliciousness	17
SPICED SALMON KEBABS "MAHI", saffron, olive oil & spices. served with dill rice	18
TORSH YOUR CHOICE OF CHICKEN £19, SALMON £19 or LAMB FILLET £21	
RIB EYE STEAK WITH ZA'ATAR BUTTER	24
WAGYU BEEF "TABHEI KOOBIDEH", tomato sauce, and homemade pickles	19 26
WAGYU BURGER, gherkins, tomatoes, salad, delectable garlic herbs mayo	17

From 11:30 - PERSIAN STEWS, served with saffron rice

TENDER, LAMB, IN A MEDLEY OF FRESH HERBS "Ghormeh Sabzi"	18
FISH OF THE DAY, CLAMS, PRAWNS & CRAYFISH "Ghalieh Daria"	24
SAFFRON AUBERGINE "BADEMJAN" (v) pair it with saffron-infused chicken +£8	14
GHEIMEH diced lamb, tomatoes, split peas, onion & dried lime, garnished crispy potatoes	17

