



ALL DAY MENU

BRUNCH

SERVED UNTIL 3

HALVA OVERNIGHT OATS - 6.5

Agave and tahini soaked overnight oats, with macerated orange dates and pistachio (ve)

HOUSE BREAKFAST - 15

Bacon, sausage, korean beans, poached egg, mushrooms, sourdough toast

ARABIAN BUTTERED EGGS - 12.5

Poached eggs, cumin butter, pink pickled onions, chilli, coriander, lemon, sourdough, yogurt, mint (v)

TURKISH CILBIR - 12.5

Sourdough toast, garlic and dill yogurt, poached eggs, harissa butter, herbs, preserved lemon (v)

AVOCADO TOAST - 10

Marrakesh Avocado Toast - hummus, pink pickled onions, chilli flakes, herbs (ve)

or

Avocado + Feta Smash, lemon, aleppo, greek feta, coriander, parsley (v)

PERSIAN SHAKSHUKA - 16

Baked eggs in a spiced red pepper stew, herb coconut yogurt, urfa chilli, baked eggs, tahini, bread

(change eggs to mushrooms to make vegan)

BUTTER CHICKEN - 16

Shokupan toast, butter sauce, crispy fried chicken cucumber salsa

SHARING BOARDS - 19

FROM 12:00

RENAISSANCE BOARD

Milano Salami, Coppa, Proscuitto crudo, EVO Oil, Rocket

ROCOCO BOARD

selection of our current favourite cheeses, truffle honey, peters yard biscuits, balsamic borretone onions, cornichons

EXPRESS LUNCH - 15

ANY SANDWICH + SMALL SALAD + FILTER COFFEE / BETWEEN 12-2, MON-FRI

SANDWICHES

FROM 10:30

Premium fillings on house baked foccacia bread

PAKORA, PICKLED RED ONION, GREEN GODDESS DRESSING, ROCKET - 9.5 (ve)

PORCHETTA, ROAST POTATO, TRUFFLE RICOTTA, ROCKET - 12

TUNA, KEWPIE MAYO, SPRING ONION, PICKLED CUCUMBER, ROCKET - 9.5

RICOTTA, CRISPY AUBERGINE, PESTO, ROCKET - 9.5 (v)

DAILY SPECIAL - 9.5

add mini portion of one of our salads +3

SALADS

FROM 10:30

ROAST POTATO ALOO GOBI - 7 / 12.5

Crispy roasted indian spiced potatoes, herb salad, egg, garlic and herb yogurt

BERBERE SPICED CAULIFLOWER - 7 / 12.5 (ve)

Marinated and spiced baharat cauliflower, roasted red peppers, tahini, almonds, urfa chilli, herbs, leaves

GREEN GODDESS TABBOULEH - 7 / 12.5 (ve)(ngi)

Quinoa, tomato, cucumber, parsley, mint, coriander, pomegranate mollasses, za'taar, green goddess dressing

SIDES

Fries - 4

Green Salad - 4

Extra Dips - 2.5

SNACKS & SMALLS

FROM 12:00

FOCCACCIA + OIL / BALSAMIC - 4.5 (ve)

72 hour cold proved foccacia w/ oil + balsamic di modena

BURATTINI - 8

Whole burattini w/ honey, urfa chilli, toasted almonds + basil

MARRAKESH OLIVES - 4.5 (ve)

Thessaloniki and Morroccan olives marinated in sweet garlic and bay leaf

PARMESAN FOCCACCIA BITES - 4

Parmesan and dill baked foccacia bites w/ garlic + herb yogurt dip

TRUFFLE RICOTTA AND PEA PESTO BRUSCHETTA - 12

Truffle ricotta, sourdough toast, pea, edamame, basil, lemon oil (v)

AMRITSARI FISH - 9

Punjabi spiced crispy bassa fish served with tartare sauce

CRISPY PAKORA, MINT CHUTNEY, PICKLED RED ONION - 7.5 (ve)

Onion pakoras, mint chutney, pickled red onion, coriander, coconut yogurt

CHICKEN SHAWARMA KEBAB 9.5

Marinated 10 spice blend shawarma kebab, cooked in butter, hummus, served with tomato and za'taar salsa, herbs and tahini.

Please inform your server if any member of your party has a food allergy. For freshness and quality, your food will be served as it's prepared. Vegan (ve), Vegan alternative available (ve-a), Vegetarian (v)
Made w/gluten free ingredients (gf), Dairy free (df).