ALMA NINE ELMS

À Front *Matter*

Modern Mediterranean Cuisine

A first chapter is an invitation, not a conclusion. Order a few plates, pass them around, and let the table do the talking.

Chapter I

House-marinated olives	4.75
Paprika popcorn	3.75
Aubergine tartare, *sesame, pitta*	10.5
Hummus, *slow-roasted tomatoes, puffed chickpeas, crispy onions, pitta*	9.25
Oyster mushrooms in pastella, *black garlic & truffle*	11.25
Grilled octopus, *harissa hummus, bravas sweet potato*	21
Autumn quinoa, *butternut squash, tabbouleh salad*	12.5
Beef tartare, *caper berries, carta di musica*	15.75
Hispi cabbage, *almond dukkah*	7.25
Baby gem salad, *barberries, chive dressing*	6.5
Bravas sweet potato, *rosemary labneh, kale powder*	8.5
Half / Whole roasted cauliflower, *crème fraîche, pomegranate*	12 / 24

If the first chapter was a conversation, this is the heart of the story. Choose one, and let it take its time.

Chapter II

Ras el hanout flat-iron chicken, *sweet potato purée*	24.5
Roasted baharat lamb, *hispi cabbage, barberries, mint*	32.5
Beef shawarma, *pine nuts, dates, house pickles & pitta*	27.25
Tiger prawns, *roasted peppers, burnt lemon, crispy kale*	24.75
Sea bass chermoula, *agretti, pink grapefruit, garlic rosemary labneh*	28.5
Salmon fillet, *tahini & mandarin dressing, red chicory*	26.25

A discretionary service charge of 12.5% is added to your bill. Prices are inclusive of VAT. Please tell us about any allergies.

ALMA NINE ELMS

Back *Matter*

Vol. III

A cellar shelved like a library: some old friends, some new discoveries. Browse by the glass, or commit to the bottle.

Sparkling

	125ML	BTL
Le Dolci Terre Prosecco Spumante Brut, *Prosecco DOC*	8.5	45
Mas Macià Cava Brut, *DO Cava*		58
Pierre Chainier Brut Rosé, *AOP Crémant de Loire*		65
Champagne Gremillet Ambassadeur Brut, *Champagne*	20	110

White

Borgia by Borsao Macabeo, *Campo de Borja*		39
AZ Granata Heritage Chardonnay, *Ismailli*	7.75	40
Zagare Vermentino, *Terre Siciliane IGT*	8	42
Vila Nova Vinho Verde, *DOC Vinho Verde*	8.75	46
Diez Siglos Verdejo, *DO Rueda*		50
Seriously Cool Chenin Blanc, *WO Stellenbosch*		55
Sileni Cellar Selection Sauvignon Blanc, *Marlborough*	11	59
Domaine des Tourelles White, *Bekaa Valley*		62
Peter Lehmann Hill & Valley Riesling, *Eden Valley*		65
Condes de Albarei La Huida Albariño, *DO Rías Baixas*	12.5	69
Domaine Papagiannakos Assyrtiko, *PGI Attiki*		72
Giornata Il Campo Bianco, *Paso Robles*		75
Domaine de la Motte Vieilles Vignes, *AOP Chablis*	14.5	79
Domaine Roblin Terres Blanches, *AOP Sancerre*		85

Orange

Dye Bleeding Skin Contact Grenache Gris, *WO Paarl*	10.75	58

Beer & Cider

	HALF	PINT
Hiker Helles lager, *Mondo, Battersea, 4.1%*	3.7	7
Road Soda pale ale, *Mondo, Battersea, 4.8%*	3.9	7.5
Guinness, *4.2%*	3.7	7.5
BOTTLE OR CAN		
Dennis Hopp'r IPA, *Mondo, Battersea, 5.3%, 330ml*		6.5
Kicking Goat Somerset dry cider, *4.4%, 500ml*		7.2
Nirvana Helles lager, *East London, 0.3%, 330ml*		6
Nirvana IPA, *East London, 0.5%, 330ml*		6
Guinness 0.0%, *538ml*		7.5

Rosé

	125ML	BTL
Ancora Rosato Chiaretto, *Monferrato DOC*		41
Wild House Rosé, *WO Western Cape*	8.5	45
Señorío de Sarría Garnacha Rosado, *DO Navarra*		52
Maison Boutinot Cuvée Edalise Rosé, *AOP Côtes de Provence*	10.5	59

Red

El Ninot de Paper Tinto, *Valencia*		39
Yarimada Madrasa, *Shirvan*	7.75	40
Da Vero Biologico Nero d'Avola, *organic, Sicilia DOC*	8.25	44
Adobe Reserva Merlot, *organic, Colchagua*		47
Portal da Estrela Tinto, *DOC Dão*		49
Sileni Cellar Selection Pinot Noir, *Marlborough*	10.25	54
Bodega Urqo Los Durmientes Malbec, *Valle de Uco*	10.75	58
Les Pivoines, *AOP Beaujolais Villages*		61
Domaine des Tourelles Red, *Bekaa Valley*		65
Uggiano Prestige Riserva, *Chianti Classico DOCG*	12.25	68
Rippa Dorii Crianza, *DO Ribera del Duero*		71
Cline Cellars Old Vine Zinfandel, *California*		76
Boutinot Les Coteaux Schisteux, *AOP Côtes du Rhône Villages*		79
Ontañón Rioja Reserva, *DOCa Rioja*	14.5	81
Alasia Barolo, *Barolo DOCG*		88
Domaine Les 4 Vents Les Pitchounettes, *organic, AOP Crozes-Hermitage*		92
Clos du Val Red Blend, *Napa Valley*		106
Vallet Frères Santenay Les Gravières 1er Cru, *AOP Santenay*		132

Ferments & Sodas

XOXO prebiotic soda, *red berries / orange*	6
JARR kombucha, *peach & yuzu / ginger & lemon*	7
Agua de Madre water kefir, *grapefruit & lime*	6
Appletiser	4.5
Fever-Tree lemonade	3.5
Coca-Cola / Coca-Cola Zero	4
Belu filtered water, *still / sparkling*	3.5

100% of Belu's profits support clean water projects through WaterAid.

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ALMA NINE ELMS

Café *by Day*

Modern Mediterranean Cuisine

Born in Barnes, 2016

Cocktails

Kiwi Margarita 12.5
tequila, kiwi, coconut milk

White Peach Bellini 9.5
prosecco, white peach purée

Bloody Mary 11.5
vodka, tomato, Worcestershire, Tabasco

Nojito (0%) 8.5
mint, lime, soda

Table of Contents

Syrniki (V) 15.5
pistacchio, date molasses, sour cream

Açaí Bowl (V) 13.5
fruit, Alma's granola, bee pollen
+ peanut butter 1.5 · + pecan granola 3.5

Nutella French Toast (V) 15
Nutella-stuffed caramelised brioche, berries

Porridge (V) 9.5
apple & blackberry, vanilla yoghurt, oat crumble

Avocado & Feta Toast (V) 11
smashed avocado, whipped feta, roasted tomatoes, honey
+ poached egg 2.6 · + chorizo 4.25

Wild Mushroom Omelette 15
stracciatella, parmesan, truffle, sourdough

Beef Shawarma Eggs 18.5
tahini pita, picanha beef, fried eggs

Smoked Salmon Eggs 16
Scottish salmon, folded eggs, avocado, lime, sourdough

Breakfast Burrito (V) 13.5
scrambled eggs, mild salsa, avocado, Mexicana cheese, crème fraîche
+ mushrooms 4 · + chorizo 4.25 · + steak 6.5

Bacon Benedict 12
brioche, streaky bacon, poached eggs, burnt butter hollandaise

The Royal One 15.5
brioche, Scottish salmon, poached eggs, burnt butter hollandaise

Steak & Eggs (GF) 18.5
Aleppo chilli steak, fried eggs, chimichurri
+ fries 4.75

Veggie Mediterranean One (V) 16
grilled mushrooms, aubergine, roasted tomatoes, hummus, sweet potato, eggs your way, pita

Nine Elms Full One 16
merguez, streaky bacon, halloumi, mushrooms, roasted tomatoes, eggs your way, pita

V vegetarian · VG vegan · GF gluten-free
Please tell us about any allergies before ordering.

Sides

Egg	2.6	Smashed Avocado	3.5	Chorizo	4.25	Halloumi	4.5
House Pita	3.5	Mushrooms	4	Merguez Sausage	4.5	Smoked Salmon	5
Fries	4.75	Aubergine	5.5	Streaky Bacon	4.75	Hummus	5.5

Wellness Bowls

build your bowl · served 12:00–16:00 · all bases, sides & dressings are vegan (VG)

I BASE	*II* MAIN		*III* TWO SIDES	*IV* DRESSING
Saffron Rice	Miso & Mandarin Salmon	15.5	Roasted Sweet Potato	Chimichurri
Quinoa Tabbouleh	Aleppo Chilli Steak	16	Smashed Avocado	Tahini & Lemon
Mixed Leaves	Moroccan Spiced Chicken	14.5	Hispi Cabbage	Pomegranate Molasses
	Falafel (VG)	14		

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Our dishes are prepared in a kitchen that handles allergens, so we cannot guarantee any dish is free from traces.

ALLERGENS

ALMA NINE ELMS

Drinks *by Day*

Coffee Bar

Espresso	3.5	Filter Coffee	4
Americano	3.7	Hot Chocolate	4
Cortado	3.7	Mocha	4.25
Flat White	3.8	Chai	4.25
Latte	3.9	Matcha	4.5
Cappuccino	3.9	*Alt Milk*	Free

Teapot, *serves two* 4.25

Azerbaijani Buket · green sencha · peppermint · Earl Grey · rooibos · lemon & ginger · fresh mint

Seasonal any 4.75

Hot

Spiced Maple Oat Latte

Bee Pollen Latte

Hojicha Nana Latte

Iced

Strawberry Coconut Matcha

Hojicha Latte

Fuel Bar whey protein, 25g per serve 8.25

Pumping Iron
vanilla whey, banana, peanut butter, blueberries, almond milk

Superberry
blackberry, raspberry, apple, strawberries

Brain Power
cacao nibs, banana, peanut butter, dates, almond milk

Muscle Beach
banana, peanut butter, chocolate whey, oat milk

Rocket Fuel
Alma's espresso, chocolate whey, oat milk

Mango Glow
mango, banana, apple

PB Classic
banana, peanut butter, vanilla whey, almond milk

Liquid Breakfast
banana, Alma's granola, espresso, flaxseed, almond milk

Pure Gains
almond milk, vanilla whey

The GOAT
vanilla whey, banana, blueberries, açaí, maca, cinnamon, glutamine, flaxseed, coconut water

Juice Lab 7.5

Baku Breeze
apple, mint, ginger

Body Warmer
apple, carrot, ginger, lemon

City of Angels
passion fruit, apple, ginger

Electrolyte Cleanse
cucumber, celery, lime

Green Valley
spinach, apple, celery

Marrakech Dream
pineapple, mint, apple

Mykonos Love
strawberry, banana, apple

Gold Rush
pineapple, carrot, turmeric

Ibiza Vibes
strawberry, basil, lemon, apple

Solo Juices apple · carrot · orange · celery · cucumber 7

Boosters

Whey Protein, vanilla or chocolate	2	Creatine	1.5	BCAA	1
Collagen	1.75	Lion's Mane	1	Honey	1

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ALLERGENS

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Final *Chapter*

Every good story deserves a sweet ending.
Linger a little — the last page is often the best.

Grilled figs, *yoghurt & honey* **9.25**
+ pair it with a glass of Maison Ginestet Classique, Sauternes **9.5**

Almond parfait, *tahini, salted caramel, pomegranate seeds, mint* **9.75**
+ pair it with a glass of Fernando de Castilla Classic Fino, Jerez **12.5**

Chocolate mousse, *date molasses, pistachio* **9.5**
+ pair it with a glass of Krohn Reserve Ruby, Porto **13**

Epilogue

The Closing Line, *Baileys, Kahlúa, espresso, almond milk, burnt marshmallow* **14**

Postscript, *lemon sorbet, vodka, prosecco, burnt lemon oil* **15**

Appendix

Amaretto Disaronno	8
Baileys	8
Isolabella Limoncello	9
Courvoisier VS	12
Courvoisier VSOP	14
Dupont VSOP Calvados	15

Notes

Espresso	3.75	Matcha	4.75
Americano	3.75	Mocha	4.75
Filter coffee	4	Chai	4.75
Flat white	4.5	Hot chocolate	4
Cappuccino	4.5	*Alt milk*	0.5
Latte	4.5		

Teapot, *serves two* **4.25**
Azerbaijani buket · green sencha · peppermint · earl grey · rooibos · lemon & ginger · fresh mint

Spirits served 50ml; 25ml available on request. A discretionary service charge of 12.5% is added to your bill. Prices are inclusive of VAT.

ALMA NINE ELMS

The *Library*

Vol. I

A small collection, shelved by mood. Browse freely; the bartender is your librarian.

The Opening Line — 12.5
prosecco, peach liqueur, elderflower, Cointreau, lemon

La Lettre — 14.5
cava, gin, Italicus, rose, lemon

Hidden Passage — 13.25
vodka, rosemary syrup, lime, ginger beer

The Blue Hour — 14
tequila blanco, blueberry, orange liqueur, coconut milk

Burnt Page — 13.75
rum, burnt pineapple, lime syrup, red wine float

Secret Ink — 15
vodka, apricot liqueur, butterfly pea, lemon

Marginalia — 15
cocoa-infused gin, coffee-infused Campari, Amaro Montenegro, Angostura

Old Manuscript — 15
bourbon, banana liqueur, walnut bitters, brown sugar, banana brûlée

The Closing Line — 14
Baileys, Kahlúa, espresso, almond milk, burnt marshmallow

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