



The Blue **LEGUME**

CAFÉ • RESTAURANT • COCKTAIL BAR

SINCE 1994

BREAKFAST MENU

www.thebluelegume.com   thebluelegumeN16

BREAKFAST			
CLASSIC ENGLISH BREAKFAST Sausage, bacon, hash brown, mushrooms, beans, grilled tomatoes, eggs, served with sourdough bread with butter.	11.9	VEGAN DELIGHT (V) Toasted brioche bread with crushed chilli avocado, French beans, mushroom & hash brown.	10.5
TURKISH EGGS (V) Two poached eggs with garlic yoghurt and drizzle of hot chilli peppered butter, dried mint comes with sourdough bread.	11.5	HEALTHY AVOCADO DREAM (V) Crushed avocado, poached egg, chilli, olive oil, lime, homemade sourdough bread. [Add Smoked Salmon & Bacon £2]	11
HEALTHY MELTY [Vegan option available] Smoked salmon & avocado, poached egg, grilled halloumi, grilled tomatoes & cherry jam, served with sourdough bread with butter.	12.5	VEGGIE MENEMEN [SHAKSHUKA] (V) Sizzling mixture of tomato, two eggs, finely topped green peppers, onion, served with bread. [Vegan option available]	11.9
MEDITERRANEAN BREAKFAST Grilled halloumi, spicy sausage, feta cheese, fresh tomato, cucumber, poached eggs, marinated olives, butter and honey & jam served with sourdough bread. [Vegan option available]	12.5	MENEMEN [SHAKSHUKA] Sizzling mixture of tomato, two eggs finely topped green peppers, onion, feta cheese & Turkish sucuk, chilli peppers, served with bread.	12.9

OMELETTES			
SPINACH AND FETA OMELETTE (V) Served with bread and salad.	12.5	SMOKED SALMON OMELETTE Served with chips and salad.	12.5
CRISPY BACON & CHEESE OMELETTE Served with bread and salad.	12.5		

EGGS			
EGG FLORENTINE (V) Toasted muffin, baby spinach, two poached eggs and hollandaise sauce.	9.5	EGG BENEDICT Toasted muffin, crispy bacon, two poached eggs and hollandaise sauce.	9.5
		EGG ROYALE Toasted muffin, smoked salmon, two poached eggs and hollandaise sauce.	10.5

EGG ON SOURDOUGH BREAD (V) Choice of scrambled or poached egg.	7.5
--	------------

EARLY BIRD		ON SOURDOUGH	
NUTTY BERRY GRANOLA (V) (N) Dairy/Oat Milk/Yoghurt	7	MORNING GLORY Smashed avocado, olive oil and lemon dressing.	7.5
SEASONAL FRUIT & YOGHURT BOWL (V) (GF) Served with honey drizzle.	7	ADD >> Smoked salmon 4 • Eggs 2 • Feta 3 • Feta & Chilli jam 4	
LIZZIE’S MORNING BRIOCHE Smoked salmon, cream cheese and cucumber.	7.9	HALLOUMI OPEN Grilled halloumi, fried egg, smashed avocado.	12.5
HER ROYAL BUN’NESS Brioche bun, bacon, scrambled egg, avocado and tomato.	8.5	CRISPY BACON OPEN Smoked bacon, fried egg, smashed avocado.	12.5
CROWN JEWELS Brioche bun, egg, bacon, cheddar cheese and sautéed onions.	8.9	SMOKED SALMON OPEN Smoked salmon, fried egg, smashed avocado.	13.5
		SCRAMBLED EGGS ON SOURDOUGH	13
		TRUFFLE SCRAMBLED EGGS	15

PANCAKES			
DEVIL PANCAKE (V) Pancakes served with Nutella, strawberries and banana.	11.25	THE AMERICAN PANCAKE American style pancake with crispy bacon and maple syrup.	11.25
		CARAMEL PANCAKE Served with salted caramel butter, banana and berries.	11.25
ALBERT’S PANCAKE STACK • Crispy bacon, chilli butter and maple syrup • OR • Mixed berry, banana, honeycomb butter & maple syrup •			

FRENCH TOAST			
CRISPY BACON Served with cherry jam, crispy bacon and butter.	9.9	CREAM & BANANA Served with cherry jam, double cream, Banana and butter .	10.5
ADD ONS			
FREE RANGE EGGS (2)	2	VEGETARIAN SAUSAGES (2)	3
CUMBERLAND SAUSAGE (LARGE)	3	SPINACH	3
SUCUK	3	SAUTÉED FRY SPICY VEGETABLES	4
CHAR-GRILLED HALLOUMI (2)	3.5	SMOKED BACON (2)	3
HASH BROWNS (2)	1.75	PORTOBELLO MUSHROOMS	3.5
AVOCADO	2.9	SMOKED SALMON	4
HOME STYLE POTATOES	3		

COFFEES		SMOOTHIES 5.5	
ESPRESSO	2.5	MERRY BERRY Blackberry, Strawberry, Raspberry, Blueberry & Banana.	
DOUBLE ESPRESSO	2.8	STRAWBERRY SUNSHINE Strawberry, Mango & Banana.	
AMERICANO	2.8	GROOVY GREEN Avocado, Spinach, Pear, Mint, Green Apple & Melon.	
CAPPUCCINO	3	TROPICAL CRUSH Passion Fruit, Pineapple, Papaya & Pineapple.	
LATTE	3		
FLAT WHITE	3.2		
MOCHA	3.4		
CHAI LATTE	3.2		
MATCHA LATTE	3.6		
IRISH COFFEE (LIQUEUR)	4.6		
HOT CHOCOLATE	3.4		
BABYCCINO	1.8		
ICED COFFEE	3.2		
ICED MATCHA & CHAI	4.2		
Extra shot 0.60, Decaf 0.60 • Alternative milk options 0.60 (soy, oat, almond, coconut)			

TEAS		FRESH JUICES	
served in a pot		SINGLE Orange, Apple or Carrot.	4
ENGLISH BREAKFAST	3.5	COMBINATIONS Ginger, Celery, Apple, Beetroot, Mint, Orange, Carrot.	4.7
EARL GREY	3.5		
DECAF ENGLISH BREAKFAST	3.5		
HERBAL TEA Camomile, Green, Jasmine, Fresh mint or Peppermint.	3.5		
SOFT DRINKS			
		CARTON JUICES Cranberry, Apple, Orange, Tomato, Pineapple.	3.2
		ORGANIC LEMONADE	3.5
		GINGER BEER	3.5
		ELDER FLOWER	3.5
		COKE, DIET COKE, SPRITE	3.5
		STILL OR SPARKLING WATER 375ML 800ML	2.7 4.5
		TONIC WATER OR SODA WATER	2.7

*Please inform us if you have any allergies or intolerances. We cannot guarantee that our dishes is free from traces of nuts. • A discretionary 12.5% Service charge will be added to the final bill. (N) Contain Nuts | (V) Vegetarian | (VG) Vegan (GF) Gluten Free

• CAFÉ • RESTAURANT • COCKTAIL BAR • CAFÉ • RESTAURANT • COCKTAIL BAR •



The Blue LEGUME

CAFÉ • RESTAURANT • COCKTAIL BAR

SINCE 1994

LUNCH MENU

1 COURSE £10.95 / 2 COURSES £12.95
3 COURSES £14.95

www.thebluelegume.com   thebluelegumeN16

• CAFÉ • RESTAURANT • COCKTAIL BAR • CAFÉ • RESTAURANT • COCKTAIL BAR •

The Blue LEGUME

CAFÉ • RESTAURANT • COCKTAIL BAR

LUNCH MENU

- Monday to Friday 11am to 5pm -

1 COURSE £10.95 / 2 COURSES £12.95
3 COURSES £14.95

STARTERS

SOUP OF THE DAY

Served with warm bread.

TZATZIKI (V) (GF)

Served with warm bread.

HUMMUS (V) (VG) (S)

Served with warm bread.

CALAMARI FRITTI

Baby squid served with sweet chilli,
grain mustard and aioli.

FALAFEL (V) (VG) (S)

Grounded vegetables & herbs, served
with hummus dip.

HOT CHICKEN WINGS (GF) (4 PIECES)

Marinated in a choice of Sriracha or Medium Peri-Peri. Served with chips & salad.

MAINS

ADANA KOFTE

Grilled spicy lamb kofte on skewer served with
roasted peppers, mix baby leaf salad & rice.

CHICKEN SKEWERS (GF)

Char-grilled skewer of marinated free-range chicken,
served with rice, salad, grilled tomato & pepper.

SPAGHETTI BOLOGNESE

Classic Spaghetti bolognese topped
with homemade parmesan.

PRAWN RISOTTO (GF)

Prawns cooked in garlic & white wine.

CHICKEN WRAP

Served with chips on the side.

FALAFEL WRAP (V) (VG) (S)

Served with chips on the side.

HALLOUMI WRAP (V)

Served with chips on the side.

GRILLED SEABASS (GF)

Single seabass fillet served with rice & salad.

HALLOUMI AVOCADO SALAD (V) (GF)

Halloumi with roasted beetroot and avocado on a
bed of salad with lemon olive oil dressing.

DESSERT

ROASTED WALNUT BROWNIE (N)

Served with vanilla ice-cream & berry sauce

*Please inform us if you have any allergies or intolerances. We cannot guarantee that our dishes are free from traces of nuts.
A discretionary 12.5% Service charge will be added to the final bill.

(S) Contain Sesame (N) Contain Nuts | (V) Vegetarian | (VG) Vegan (GF) Gluten Free

• CAFÉ • RESTAURANT • COCKTAIL BAR • CAFÉ • RESTAURANT • COCKTAIL BAR • CAFÉ • RESTAURANT • COCKTAIL BAR •

RESTAURANT • COCKTAIL BAR



RESTAURANT • COCKTAIL BAR

The Blue LEGUME

CAFÉ • RESTAURANT • COCKTAIL BAR

SINCE 1994

MAIN MENU

www.thebluelegume.com   thebluelegumeN16

• CAFÉ • RESTAURANT • COCKTAIL BAR • CAFÉ • RESTAURANT • COCKTAIL BAR • CAFÉ • RESTAURANT • COCKTAIL BAR •

CAFÉ • RESTAURANT • COCKTAIL BAR

COLD STARTERS

MIXED OLIVES (VG)(GF)	6.5
Kalamata and nocello olives with lemon zest, olive oil & herbs.	
BABA GANOUSH (V)(S)(GF)	6
Smoked aubergine, tahini, garlic, lemon, olive oil & yoghurt.	
BEETROOT KISIR (V)(VG)	5.9
Bulgur wheat, beetroot, green peppers, spring onions, fresh herbs & pomegranate.	
TZATZIKI (V)(GF)	6
Yoghurt, garlic, cucumber, olive oil, dry mint.	
ATOM (V)(GF)	6.5
Strained yoghurt, dried cayenne pepper, ground red pepper & butter.	
HUMMUS (V)(S)	5.5
Classic Middle Eastern dip of chickpeas puree, tahini, hint of garlic, lemon juice, extra virgin olive oil, paprika & parsley.	
TUNA TARTARE	12.5
Avocado, red onion, cucumber, olive oil, Chef sauce.	
TOMATO & MANGO (V)(VG)(GF)	9
Heritage tomato, mango, capers, red onion, salsa, black olive & olive oil.	
BURRATA (V)(GF)	9.75
Tomato, green herb oil, fresh basil.	
BEEF BRESAOLA (GF)	13.5
Sliced premium beef, balsamic glaze, parmesan.	

COLD MIXED STARTER (S) (V) 12.5

Pitta Bread, Hummus, Baba Ganoush, Tzatziki, Beetroot Kisir & Atom.

SIDES & SAUCES

SIDE SALAD (V)(VG)(GF)	4.9
GARLIC MUSHROOMS (V)	4.5
CREAMY SPINACH (V)	3.9
CHIPS PARMESAN & TRUFFLE OIL (V)	5.5
CHIPS (V)	4.5
RICE (V)(GF)	3.25
PEPPERCORN SAUCE	2
TURKISH FLAT BREAD (V)	1.5

HOT STARTERS

SOUP OF THE DAY	7.75
Served with warm bread.	
CALAMARI FRITTI	10.5
Baby squid served with sweet chilli, grain mustard and aioli.	
PADRON PEPPERS (VG)(GF)	9
Fried, served with Maldon Sea salt.	
FRIED HALLOUMI (V)(GF)	8.5
Served with honey and pomegranate sauce and crispy parsley.	
SUCUK	7.5
Char-grilled Turkish beef spicy sausage, served with garnished salad.	
CHILLI PRAWNS	8.5
Pan fried chilli prawns, cooked with butter, white wine, tomatoes & mixed pepper. Topped with parsley, served with bread.	
HONEY GLAZED GOAT CHEESE (V)(GF)	8.9
Buttered goat cheese served with mixed greens, honey, pomegranate sauce and pomegranate.	
LAHMACUN	6
A thin levantine flatbread topped with minced lamb, garlic, peppers, tomato and parsley. Served with salad.	

SALADS

[- house dressing: olive oil, lemon, mustard -]

SALMON AVOCADO SALAD (GF)	13.5
Salmon, avocado, mixed leaves, tomato, cucumber, olive oil, pomegranate sauce & house dressing.	
GOAT’S CHEESE SALAD (V)(N)(GF)	14.5
Mixed leaves, avocado, beetroot, cherry tomatoes, walnut, green apple with melted goat’s cheese, olive oil, pomegranate sauce & house dressing.	
HOMEMADE FALAFEL SALAD (V)(S)(GF)	14
Homemade falafel with mixed leaves, tomato, cucumber, beetroot, olive oil, pomegranate sauce & house dressing.	
GRILLED HALLOUMI SALAD (V)(GF)	14
Grilled halloumi with roasted beetroot & avocado on a bed of salad with olive oil, pomegranate sauce & house dressing. [Add grilled chicken for £2]	
GREEK SALAD (V)(GF)	12.5
Tomatoes, onions, cucumber, green pepper, olives and feta, olive oil, pomegranate sauce & house dressing.	

GRILLS

CHICKEN SHISH (GF)	16.5
Char-grilled skewer of marinated free range chicken, served with rice, salad, grilled tomato & pepper.	
HOT CHICKEN WINGS (GF)	13.9
Marinated in a choice of Sriracha or Medium Peri-Peri. Served with chips & salad.	
LAMB BEYTI	15.75
Spicy lamb seasoned with garlic & parsley, wrapped in tortilla bread. Topped with yoghurt, tomato sauce & melted butter. Served with rice.	
ADANA KOFTE	16.9
Grilled spicy lamb kofte on skewer served with roasted peppers, mixed baby leaf salad & rice.	
LAMB CUTLETS	21
Lamb Cutlets served with chips, tomato & paper.	
MIX KEBAB	24
Marinated lamb cutlets, chicken shish, chicken wings and lamb kofte served with grilled tomatoes, pepper, rice & salad.	
RIB-EYE STEAK (GF)	29.9
Premium 14-day aged Argentinian Balck Angus steak, served with fries & sauce.	

FISH DISHES

GRILLED SALMON (GF)	20.5
Salmon fillet served with baby spinach and mixed vegetables.	
GRILLED SEA BASS (GF)	19.9
Sea bass fillet served with baby spinach and mixed vegetables.	
GALICIAN OCTOPUS	23.5
Served with baby potatoes, smoked paprika and aioli.	

PASTAS

CREAMY CHICKEN LINGUINE	14.9
Linguine with chicken in white wine, garlic, pesto & dash of double cream.	
SEAFOOD LINGUINE	18
King prawns, squid & mussels cooked in garlic, white wine & homemade tomato sauce.	
SPAGHETTI BOLOGNESE	15
Classic spaghetti bolognese topped with parmesan.	
SPINACH & RICOTTA RAVIOLI (V)	15.4
Served with a basil tomato sauce.	
PENNE ALL’ARRABBIATA (V)	12.9
Tomato, garlic, red chilli and buffalo parmesan cheese.	

RISOTTO

MUSHROOM RISOTTO (V)	15.5
With truffle oil. [Vegan option available]	
SEAFOOD RISOTTO (GF)	16.5
Prawn, squid & mussels cooked in garlic & white wine.	

LEGUME SPECIALS

CHICKEN FIRE CASSEROLE (GF)	17.9
Sautéed chicken in white wine with spring onions, green peppers, tomatoes, mushroom, parsley and herbs. Served with rice. >>Choice of spice; Mild, Medium or Hot	
HALLOUMI AUBERGINE GRATIN (V)	18
Layers of aubergine and halloumi cheese with garlic, tomato sauce and basil pesto. Served with mixed salad.	
RACK OF LAMB (N)(GF)	24
Rack of lamb in pistachios and cherry sauce served with baby potatoes & spinach.	
ROASTED AUBERGINE (VG)(N)(S)	17.9
Tomato sauce, tahini pistachio, pea shoot, almond flakes.	
VEGETABLE MOUSSAKA (V)	16.5
Layers of grill vegetable with béchamel served with rice.	

LEGUME BURGER

BEEF BURGER	14.75
Served in a brioche bun with pickles, tomato topped with cheddar cheese. Served with chips.	
CHICKEN BURGER	13
Grilled chicken breast served in brioche bun with sriracha sauce, pickles, tomato and baby leaf greens. Served with chips.	
VEGAN BURGER (VG)(S)	12.9
Beetroot, chickpeas and onion mix in patty, served in vegan bun with lettuce, tomato and pickles with chips and hummus on the side.	
HALLOUMI BURGER (V)(S)	12.9
Grilled halloumi served in a brioche bun with tomato, pickles, baba ghanoush. Served with chips.	

LEGUME VEGETARIAN

GOAT’S CHEESE SALAD (V) (N)	13.9
Mixed leaves, avocado, beetroot, cherry tomatoes, walnut, green apple with melted goat’s cheese, olive oil, pomegranate sauce & house dressing.	
ROASTED AUBERGINE (VG) (N) (S)	17.9
Tomato sauce, tahini pistachio, pea shoot, flakes almond.	
VEGAN BURGER (VG) (S)	12.9
Beetroot, chickpeas and onion mix in patty, served in vegan bun with lettuce, tomato and pickles with chips and hummus on the side.	
VEGETABLE MOUSSAKA (V)	16.5
Layers of grill vegetable with béchamel sauce, served with rice.	

The Blue LEGUME

CAFÉ • RESTAURANT • COCKTAIL BAR

SINCE 1994

WINE & DRINKS MENU

× × ×

Cocktails

- All £9.95 -

MARGARITA

Tequila, triple sec.,
lemon juice and sugar
syrup.

MARTINI

Gin and vermouth.

PORNSTAR MARTINI

Vodka, fruit liqueur,
vanilla syrup and
lime juice.

ESPRESSO MARTINI

Vodka, espresso,
coffee liqueur and
sugar syrup.

OLD FASHIONED

Bourbon, Angostura
bitters, sugar and
orange peels.

NEGRONI

Gin, vermouth and
Campari.

CUBA LIBRE

Rum, coke and
lime juice.

BLUE LEGUME

Signature

Vodka ,Gin, Blue
Curaçao & lime juice.

COSMOPOLITAN

Vodka, trip sec., lime
juice and cranberry
juice.

WHISKEY SOUR

Whiskey, lime juice,
sugar, Angostura
bitters and egg white.

LONG ISLAND ICE TEA

Vodka, gin, tequila,
rum, Cointreau, lime
juice and coke.

MOJITO

Rum, slices lime, fresh
mint sugar, sugar
syrup and soda water.

STRAWBERRY DAIQUIRI

Rum, Cointreau, lime
juice, fresh strawberry
sugar syrup.

MOSCOW MULE

Vodka, ginger beer
and lime juice.

BLOODY MARY

Vodka, tomatoes
juice, fresh lemon
juice, dash of
Worcestershire sauce,
tabasco, celery salt
and pepper.

BELLINI

Prosecco and
peach syrup.

PIMM'S

Pimm's, lemonade,
fresh mint spring,
slices of cucumber,
oranges, apple and
strawberry.

SANGRIA

Red wine with orange
juice spirits, slices of
orange and lime.

White Wines			
	175ML	250ML	BOTTLE
CAPE MARLIN CHENIN BLANC	7	8.75	22.95
Medium dry with good honest fruit and lovely balance. SOUTH AFRICA			
ROOS ESTATE SAUVIGNON BLANC	7.5	9.5	24.95
Refreshing light gooseberry and grapefruit flavours. SOUTH AFRICA			
ARCANO PINOT GRIGIO	7.25	9	23.95
Fragrant, fresh and crisp Pinot from the Abruzzo region. ITALY			
TELEGRAPH ROAD CHARDONNAY	7.5	9.5	24.95
Crisp and balanced with floral, peach and dried apricot aromas. AUSTRALIA			
CANKAYA, EMIR NARINCE	7.5	9.5	24.00
A classic Turkish white blend made of indigenous Anatolian grape varieties. Balanced, fresh with good body, pleasing acidity and peach, lime and sweet pear notes on the palate. TURKEY			

Red Wines			
	175ML	250ML	BOTTLE
PECKING ORDER MERLOT	7	8.75	22.95
Supple and round-bodied with a distinct nose of cherries, subtle herbs, spice and a balanced palate. SOUTH AFRICA			
LISO VEINTE TEMPRANILLO	7.25	8.95	24.00
Ripe red fruit with a lovely aftertaste. SPAIN			
TORO FUERTE MALBEC	7.95	9.25	26.00
Light red with aromas and flavours of strawberry and wild berry fruit balanced with soft tannins. ARGENTINA			
YAKUT KAVAKLIDERE			
BOGAZKERE ÖKUZGÖZÜ	7.95	9.45	28.00
The most popular Turkish red wine, blend of two indigenous grape varieties, famous for its tannic yet accessible palate with vibrant notes of cranberries, cherries and spice. TURKEY			

Rosé Wines			
	175ML	250ML	BOTTLE
ARCANO PINOT GRIGIO ROSÉ	7.25	8.95	23.00
Delicate strawberry hints on a fresh palate. ITALY			
OUT OF AMERICA ZINFANDEL ROSÉ	7.45	9.15	24.00
Ripe strawberry and raspberry flavours with balanced sweetness. USA			

Champagne & Sparkling Wines			
	125ML		BOTTLE
NUA PROSECCO	7.95		28.95
Elegant yet fruity bouquet with flavours of mellow greengage and a light, pleasantly crisp citrus note. ITALY			
MOËT ET CHANDON CHAMPAGNE			80.00
FRANCE			

*Wine by the glass available by a 125ml measure upon request.
A discretionary 12.5% service charge will be added to the final bill.

Gin		
	25ML	50ML
BOMBAY SAPPHIRE ENGLAND, 40%	5	7.5
HENDRICK'S SCOTLAND, 41%	5.5	8.5
MONKEY 47 GERMANY, 47%	5.5	8.5

Whiskey		
	25ML	50ML
JAMESON IRELAND 40%	5	7.5
JACK DANIELS USA, 40%	5.5	8
JOHNNIE WALKER	5.5	8
BELLS SCOTCH	5.5	8
BULLEIT BOURBON USA 45%	5.5	8
COURVOISIER	6.5	9.5

Liqueur		
	25ML	25ML
BAILEYS 17%	5	CAMPARI 25% 5
PIMM'S 25%	5	SAMBUCA 38% 5
JAGERMEISTER 35%	5	LIMONCELLO 27% 5
KAHLUA 16%	5	AMARETTO 28% 5

Vodka		
	25ML	50ML
ABSOLUT SWEDISH, 40%	5.5	8
BELVEDERE POLAND, 40%	5.5	8
GREY GOOSE FRANCE, 40%	5.75	8.5

Rum		
	25ML	50ML
CAPTAIN MORGAN SPICED JAMACIA, 36%	5.5	8
BACARDI CARTA BLANCA BERMUDA, 37%	5.5	8
HAVANDA CLUB 3YR OLD CUBA, 40%	5.5	8
KRAKEN TRINIDAD AND TOBAGO 40%	6	8.5

Bottled Beer & Cider		
EFES DRAFT TURKEY, 5%		6.5
PERONI ITALY, 4.8%		5.5
ESTRELLA GALICIA SPAIN, 4.7%		5.5
MEANTIME PALE ALE UK, 4.3%		5.5
CORONA MEXICO, 4.7%		5.5
MAGNERS ORIGINAL IRISH CIDER IRELAND, 4.5%		6.5

Soft Drinks			
ORGANIC LEMONADE	3.5	ELDER FLOWER	3.5
GINGER	3.5	COKE, DIET COKE	3.5
CARTON JUICES			3.2
Cranberry, Apple, Orange, Tomato, Pineapple.			
STILL OR SPARKLING WATER	375ML 2.7	800ML 4.5	

The Blue **LEGUME**

CAFÉ • RESTAURANT • COCKTAIL BAR

SINCE 1994

DESSERT MENU

www.thebluelegume.com

  thebluelegumeN16

*Please inform us if you have any allergies or intolerances. We cannot guarantee that our dishes is free from traces of nuts. • A discretionary 12.5% Service charge will be added to the final bill.

DESSERT

HOMEMADE TIRAMISU 7.9

Finger biscuits dipped in coffee & courvoisier.
Layered between creamy mascarpone

TURKISH COFFEE CRÈME BRÛLÉE 7.9

Served with vanilla ice cream

PANNA COTTA 6.9

Served with mixed berry sauce

OVEN-BAKED CHEESECAKE 7

Served with mixed berry sauce

ROASTED WALNUT BROWNIE 6.9

Served with vanilla ice-cream & berry sauce

ICE CREAM

1 SCOOP **2** 3 SCOOPS **5.9**

Vanilla & Strawberry & Chocolate

SORBET

1 SCOOP **2** 3 SCOOPS **5.9**

Lemon & Mango

COFFEE

ESPRESSO SINGLE **2.5** DOUBLE **2.8**

AMERICANO **2.8**

CAPPUCCINO **3**

LATTE **3**

FLAT WHITE **3.2**

MOCHA **3.4**

IRISH COFFEE (LIQUEUR) **4.6**

TEA

served in a pot

ENGLISH BREAKFAST **3.5**

EARL GREY **3.5**

DECAF ENGLISH BREAKFAST **3.5**

HERBAL TEA **3.5**

Camomile, Green, Jasmine,
Fresh mint or Peppermint.

Extra shot • Decaf • OR • Alternative milk options 0.60 (soy, oat, almond, coconut)