

FUEL BAR

8.25 EACH
Whey protein, 25g per serve

Pumping iron ♥ Vanilla whey, banana, peanut butter, blueberries, almond milk	Mango glow Mango, banana, apple
Superberry Blackberry, raspberry, apple, strawberries	PB classic Banana, peanut butter, vanilla whey, almond milk
Brain power Cacao nibs, banana, peanut butter, dates, almond milk	Liquid breakfast Banana, Alma's granola, double espresso, flaxseed, almond milk
Muscle beach Banana, peanut butter, chocolate whey, oat milk	Pure gains Almond milk, vanilla whey
Rocket fuel Alma's espresso, chocolate whey, oat milk	The GOAT ♥ Vanilla protein, banana, blueberries, acai, maca, cinnamon, glutamine, flaxseed, coconut water

BOOSTERS

+ Whey protein	1.5	+ Collagen	1.75
+ Creatine	1.5	+ Lion's mane	1
+ BCAA	1	+ Manuka honey	1

JUICE LAB

7.5 EACH
Fruit & veg delivered daily from New Covent Garden Market

Baku breeze ♥ Apple, mint, ginger	Gold rush Turmeric, pineapple, carrot, black pepper
Green valley Spinach, apple, celery	Ibiza vibes Basil, strawberry, lemon, apple
Mykonos love Strawberry, banana, apple	Body warmer Ginger, lemon, carrot, apple
Marrakech dream Mint, pineapple, apple	City of Angels Passion fruit, apple, ginger
Electrolyte cleanse Cucumber, celery, lime	

SOLO

7 EACH

Apple · Orange · Carrot · Celery · Cucumber

brunch your way

SERVED ALL DAY · ♥ HOUSE FAVOURITE

Acai bowl <small>v GF</small> 13.5 Fresh fruit, Alma's granola & bee pollen + peanut butter 1.5 + pecan granola 3.5	The Alma full one 15 Cumberland sausage, mushroom, grilled tomato, streaky bacon, hash browns, Boston beans, eggs your way, toasted sourdough	Eggs Benedict ♥ Toasted brioche, poached eggs, burnt butter hollandaise, sumac, lime						
Apple & blackberry porridge <small>v GF</small> 8.5 Apple & blackberry compote, vanilla yoghurt, toasted oat crumble	Veggie full one <small>v</small> 15 Grilled halloumi, mushroom, grilled tomato, avocado, hash browns, Boston beans, eggs your way, toasted sourdough	<table><tr><td>Crispy bacon</td><td>12</td></tr><tr><td>Smoked salmon & avocado</td><td>15</td></tr><tr><td>Pulled beef & avocado</td><td>15</td></tr></table>	Crispy bacon	12	Smoked salmon & avocado	15	Pulled beef & avocado	15
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Spiced shakshouka <small>v</small> 12.5 Baked eggs, rich tomato sauce, green lentils, Mediterranean spices + chorizo 4.25	Avocado & whipped feta toast <small>v</small> 11 Seeded sourdough, smashed avocado, whipped feta, honey, confit tomatoes + poached egg 2.4 + chorizo 4.25	Breakfast burrito 13.5 Free-range scrambled eggs, mild salsa, avocado, Mexican cheese, smoked crème fraîche + mushrooms 3.75 + chorizo 4.25 + chicken shawarma 6.5						
Mushroom toast <small>v</small> 15 Wild mushrooms, folded eggs, whipped goat's curd, parmesan, truffle oil, toasted sourdough	Steak & eggs ♥ 18.5 Aleppo pepper marinated bavette, two fried eggs, Alma potatoes, homemade chimichurri	<div>Buttermilk pancakes 12.5 A stack of three, your way <div>SWEET Mixed berries · Nutella SAVOURY Crispy bacon · maple syrup</div></div>						
Smoked salmon eggs 16 Folded eggs, smoked salmon, smashed avocado, lime, toasted sourdough	Banana bread <small>v</small> 7.5 Whipped espresso & maple butter							

TO FINISH **Burnt Basque cheesecake** V With pistachio butter 7.5

SIDES

Grilled mushrooms 3.75	Smoky Boston beans 3.5	Grilled halloumi 4
Smashed avocado 3	Egg 2.4	Hash brown 3
Cumberland sausage 4.5	Streaky bacon 4.75	Alma potatoes 4.5
		Bread basket 4
		Chorizo 4.25
		Smoked salmon 5

WELLNESS BOWLS

Build your bowl in three steps

1 CHOOSE A BASE	2 CHOOSE A MAIN	3 CHOOSE TWO SALADS
Wild rice & chickpeas VG GF	Miso glazed salmon ♥ 15.5	Smashed avocado VG GF
Quinoa & buckwheat VG GF	Chicken shawarma GF 13.5	Broccoli, garlic & chilli VG GF
Mixed leaf VG GF	Grilled bavette steak GF 15	Crunchy Asian slaw VG GF
	Homemade falafel VG GF 13	Sweet potato wedges VG GF
ADD A SAUCE +50p	Tahini & lemon V GF · Homemade chimichurri V GF · Yuzu & wasabi V	
ADD CRUNCH +1.5	Crispy shallots V · Munchy seeds V GF · Toasted chilli corn V GF	

OUR INGREDIENTS	Seeded sourdough handmade by Crazy Baker , slowly fermented for depth of flavour	Meat from HG Walter , chosen for its quality and flavour	We use free-range eggs with rich, golden yolks, full of flavour
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A discretionary service charge of 12.5% will be added to your bill · All prices include VAT · Card payments only

COFFEE BAR

Alma's unique blend, roasted by Kiss the Hippo

Espresso	3.4	Cappuccino	4.1
Macchiato	3.5	Latte	4.1
Filter ♥	4	Hot chocolate	3.9
Americano	3.7	Mocha	4
Cortado	3.7	Chai	4
Flat white	4	Matcha	4.5

+ hazelnut, vanilla or caramel syrup 50p
+ almond, coconut or oat milk 50p
+ make it iced 50p

SEASONAL HOT

Red velvet latte 4.5 Ground beetroot, zesty ginger, cinnamon
Turmeric latte 4.5 Turmeric, cinnamon, ginger
Spiced maple oat latte 5.5
Bee pollen latte 5.5
Hojicha nana latte 5.5 Hojicha, banana, mulled spice, oat milk

SEASONAL ICED

5.5
Strawberry coconut matcha ♥
Hojicha latte

LOOSE LEAF TEA

4

A POT FOR TWO
Teas by Rare Tea Company · Azerbaijani breakfast tea by AzerCay

Azerbaijani breakfast	Rooibos
Earl Grey	Peppermint
Green sencha	Fruit tea
Lemongrass & ginger	

ALLERGENS

Scan for allergen information, or ask a member of staff about allergies and dietary requirements

V vegetarian VG vegan

GF gluten free

