

BRAGS AND BRAMS EVENING MENU

STARTERS

OLIVES NOCELLARA 3.95

Olives Nocellara - Plump green olives with a buttery bite and mild finish

GREEK SALAD 🥬 8.95

Cucumber, tomato, red onion, feta, olives, lemon dressing - £8.95

PRAWNS 🌶️ 9.95

Garlic Prawns - Pan-fried prawns with chilli, garlic, and herbs

CALAMARI 9.45

Crispy fried squid with lemon and house tartar sauce

GARLIC BREAD 6.95

Garlic Bread - Toasted sourdough with garlic butter + Cheese £2

HOUSE SALAD 🥬 8.95

Fig, artichoke, cherry tomato, rocket, pomegranate, olive oil

HARISSA CUCUMBERS 🌶️🥬 8.95

Harissa Cucumbers - Pickled cucumber, rose harissa, creamy tahini drizzle

BURRATA 9.45

Creamy centre served with warm sourdough and olive oil

STONE OVEN

MARGHERITA - 10.95

Tomato base, Fior di Latte mozzarella, basil

B.N.S - 12.95

Tomato base, butternut squash, feta, caramelized onion, pine nuts

SMOKEY PANCETTA - 13.45

Mozzarella base, pancetta, caramelized onion, mushrooms

T.S.B - 13.45

Broccoli, feta, cashew nuts, sun-dried tomatoes

ANCHOVIES 🌶️ - 13.95

Tomato base, mozzarella, anchovies, capers, black olives, fresh chilli, parsley

GORGONZOLA GARDEN 🌿 - 13.95

Tomato base, gorgonzola, artichoke, mushrooms, olives
(Vegan: no cheese, truffle oil & walnuts)

AUTUMN CRUST - 13.95

Aubergine, broccoli, roasted pepper, rocket, feta

EARTH CRUST 🌿 - 13.95

Tomato base, roasted aubergine, sun-dried tomatoes, red onion, rocket, walnut pesto, walnuts (No cheese)

THE GOAT - 14.95

White base, mozzarella, goat cheese, caramelized onion, truffle oil, walnuts, black olives, chilli honey

HONEY PEPPERONI 🌶️ - 14.95

Tomato base, Cobble Lane pepperoni, mozzarella, mascarpone, 'Nduja, chilli honey

EXTRA'S

ANY TOPPING - £2 / ANY DRESSING - £1

DESSERTS

ICE CREAM 4.50

SORBET 5.50

STICKY TOFFEE PUDDING 6.50

BASQUE CHEESECAKE 7.50

Allergies & Dietary Info Let us know about any allergies or dietary needs.

No service charge included.

Let's Connect 📍 Locations: Newington Green & Hackney

Instagram: @bragsandbrams TikTok: @bragsandbrams

BRAGS AND BRAMS

SPAR KLING	125ml	Bottle
Icone Extra Dry Sparkling Prosecco, Terre Di Rai / Veneto, Italy	8	35

WHITE	125ml	375ml	Bottle
Verdejo El Pinar de Villena, Las Virtudes / Alicante, Spain	7.5	19.5	34
Pinot Grigio single vineyard, Hilltop / Danube, Hungary	8	21	36
Sauvignon dell"Emilia- Romagna, Corte S. Maria / Emilia-Romagna, Italy	8.5	22	37
Chardonnay IGP, Château Saint- Bénézet / Rhone, France			38

RED	125ml	375ml	Bottle
Monastrell El Pinar de Villena, Las Virtudes / Alicante, Spain	7.5	19.5	34
Grenache Rocarel Rouge VdF Languedoc, France	8	21	36
Sangiovese Rubicone IGP, Torre Gaggio / Emilia-Romagna, Italy	8.5	22	37
Merlot Bordeaux AOC, Château La Croix du Grand Jard / Bordeaux, France			39

ROSÉ	125ml	375ml	Bottle
Pinot Grigio Rosé IGT, Conti di Reforte / Veneto, Italy	7.5	19.5	32

CIDERS & BEERS

Non - Alcoholic Beer	4.5
Cider	4.5
IPA Beer	5.5

DRAFT BEERS

Peroni	4.5 - 7.9
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SPIRITS

Single	8.5
Double	10
Mixer	1

SOFT DRINKS

Water	Sml 3 Lrg 5
Bottled Soda Coke, Diet Coke, Fanta, Lemonade	3.5
Juice	3.5

COCKTAILS

Negroni Gin, campari, vermouth	12
Lychee Martini Vodka, lychee liqueur, lychee, juice, lime juice	13
Cosmopolitan Martini Vodka, triple sec, lime juice, cranberry juice	12
Old Fashioned Whisky, sugar syrup, angostura bitters	12
Margarita Tequila, triple sec, lime juice	12
Mojito Classic / Strawberry / Passion Fruit Bacardi, sugar syrup, mint, lime juice	11
Pornstar Martini Vodka, triple sec, lime juice passion fruit purée, pineapple juice	13
Espresso Martini Vanilla vodka, kahlua, vanilla syrup, fresh coffee	13
Sours Any spirit, sugar syrup, angostura bitter.	12
Bloody Mary Vodka, spiced tomato juice	11

FIZZY

Spritz - Aperol/Gin/Limoncello, Prosecco, soda water	11
Mimosa Prosecco, orange juice	10
Belinni Strawberry / Passion Fruit / Prosecco	10

MOCKTAILS

VIRGIN BLOODY MARY Spiced tomato juice	7.5
Virgin Mojito Classic / Strawberry / Passion Fruit	9



Let's connect more! Drop
us a friendly follow and be
part of our community

Service charge will NOT be implemented on your bill.

BRAGS & BRAMS

LOOKING FOR A VENUE FOR AN EVENT/POP-UP..?
IF SO; SPEAK TO A TEAM MEMBER

STORY

BRAGS AND BRAMS, IT IS A NAME THAT REFLECTS THE DIVERSITY OF THE LONDON'S SOCIAL SCENE. THIS IS COMPOSED OF BARS, RESTAURANTS, THE ARTS, GREEN SPACES, AND SHOPS. BRAGS AND BRAMS IS A CELEBRATION OF CRAFT AND COMMUNITY OFFERING A SPACE FOR OTHERS TO DINE AND ENJOY DELICIOUS FOOD AND DRINK WITHIN A RELAXED AND CREATIVE SETTING.

GRAINS

Brams Granola (V) (VS) 9
Greek yogurt, berry compote, honey, mixed fruits

KIDS

Mini English Breakfast 8.9
Fried egg, sausage, beans, hash brown, mushrooms
Veggie option available

Mini Pasta 7.5
Tomato or plain

Baby Granola Pot (V) (VS) 4.5
Greek yogurt, berry compote, mixed fruits

Substitute for coconut yoghurt

Mini Pancake 8.9
Streaky bacon, scrambled egg, pancake, maple syrup

Change pancake to waffle on request

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Facebook Instagram TikTok
BRAGS AND BRAMS

ON SOURDOUGH

Any Style Eggs (V) 9.5
Sausage 3.9 / Bacon 3.9 / Turkey Rashers 3.9

Avocado Spread (V) (VS) 9
Any Style Eggs 3.9 / Chorizo 3.9 / Bacon 3.9 / Smoked Salmon 3.9

Mushroom & Halloumi (V) 11.5
Mushroom, sundried tomatoes

Scrambled Eggs 3.9

Colombian Eggs (V) 11.5
Scrambled eggs with tomato, spring onion

Avocado 3.5 / Chorizo 3.9 / Smoked Salmon 3.9

Cream Cheese & Salmon 13.5
Poached eggs, spring onion, dill, gherkin cream cheese, pickled onions

SWEET

Brams Pancakes 14
Berry compote, seasonal fruits, chantilly cream, maple syrup

Bacon 3.9

French Classico (N) 14
Nutella, banana, berries, chantilly

Waffle (N) 14
Hazelnut croquant, peanut butter, fruits, ice cream

Ice Cream 4.5
2 scoops

BRUNCH DRINKS

MIMOSA 10 BELLINI 10 BLOOD MARY 11

BENEDICT'S

All served on a muffin

Eggs Florentine (v) 12.9 Brags Bennie (S) 13.5
Eggs, sauteed spinach, hollandaise Eggs, romesco, avocado

Eggs Royale 13.5 Eggs Benedict 13.5
Eggs, smoked salmon, hollandaise Eggs, bacon, hollandaise

BREAKFAST & BRUNCH

Shakshuka (VS) (V) (S) 14.5 Cilbir (Medi Eggs) (VS) (V) (S) 14.5
Mildly spiced tomatoes with peppers, Poached eggs, yoghurt, dill, eggs, sourdough spinach, spicy butter, sourdough

Sujuk 3.9 / Feta 3 Sujuk 3.9 / Chorizo 3.9

Brags Breakfast 16.9 Newington Green 16.9
Bacon, fried eggs, cumberland sausage, Scrambled eggs, bacon, cumberland sausage, hash brown, beans, tomato, pancake, fruits, nutella, berry spread hash brown, beans, tomato, pancake, fruits, maple syrup

Hackney Road 16.5 Mediterranean 16.9
Fried egg, bacon, cumberland sausage, Scrambled eggs, halloumi, sujuk, mushroom, avocado, cheese pastry, feta cheese, olives, hash brown, hash brown, beans, halloumi, sourdough shakshuka dip, honey cream, sourdough

Egg + Sujuk 14.5 Oh So Veggie (VS) (V) 15.5
Authentic Turkish style eggs, sourdough Vegan sausage, avocado, mushroom, hash brown, grilled tomatoes, spinach, beans, sourdough

Chardonnay Chicken 16.5 Scrambled Eggs 3.9
Creamy mushroom sauce, potato, parsley

BURGERS

All served with chips. Add truffle mayo 2

Chicken Burger 15 Smashed Burger 16
Marinated grilled chicken, tomato, Double beef patty, grilled onions, lettuce, cheese, burger sauce gherkins, cheese, burger sauce.

Single Fried Egg 2 / Bacon 3.9 Single Fried Egg 2 / Bacon 3.9

Veg Burger (VS) (V) 14
Lentil & chickpea patty, tomato, lettuce, romesco sauce, onion

PASTA

Rigatoni (V) 13
Feta, chilli pepper, onions, parsley

Bacon 3.9

OMELETTES

Served with chips or salad

Veg Omelette (V) 12.9
Spinach, feta cheese, onions, mushroom

Sujuk Omelette 12.9
Sujuk, cheddar cheese

Three Cheese Omelette 12.9
Cheddar, feta, halloumi cheese

SALADS

Mixed Leaf Salad (VS) (V) 8.5
Mixed greens, red onions, red cabbage sun dried tomato, olives

Halloumi 5 / Chicken 5 / Smoked Salmon 5

Fennel Salad 8.5
Fennel, red onions, apple, capers
Halloumi 5 / Chicken 5 / Smoked Salmon 5

Chicken Ceaser Salad 12.5
Grilled chicken, lettuce, croutons, ceaser sauce, parmesan

EXTRAS

Baked Beans	3	Chorizo	3.9
Feta	3	Vegan Sausage	3.9
Cherry Tomatoes	3	Beef Sausage	3.9
Spinach	3	Cumberland Sausage	3.9
Mushroom	3.5	Sujuk	3.9
Hash Brown	3.5	Smoked Salmon	3.9
Avocado	3.5	Halloumi	3.9
Onions Rings	3.9	Fries	5
Potato Salad	3.9	Chicken	5
Egg	3.9	Waffle with syrup	6
Streaky Bacon	3.9	Pancake with syrup	6
Turkey Rashers	3.9	French Toast with syrup	6

All dishes are available with halal options

VS Vegan Suitable V Vegetarian N Contains Nuts S Spicy

Please inform your server of any allergies or dietary restriction. Our kitchen staff will do their best to accommodate, but please be aware that cross-contact may occur, as we handle allergens in our kitchen

Wi-Fi Password: Newington44

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BRAGS & BRAMS

COFFEE

COFFEE

Espresso	(S) 2.7	(D) 3
Macchiato	(S) 3	(D) 3.3
Cortado	(S) 3	(D) 3.3
Black Americano		3.3
Latte		3.5
Flat White		3.5
Cappuccino		3.5
Hot Chocolate		3.8
Chai Latte		3.9
Mocha		3.9
Matcha		3.9

All Coffee's Available In Decaf

All available on ice

EXTRAS

Alternative Milk choose from:	0.3
Oat, Soya, Coconut, Almond	
Syrups choose from:	0.3
Vanilla, Hazelnut, Caramel	

TEA

Breakfast Tea	3.3	Mint Tea	3.3
Decaf	3.3	Green Tea	3.3
Organic Jasmine	3.3	Earl Grey	3.3
Chamomile	3.3	Pomegranate	3.3
Egyptian Mint	3.3	White Pear & Ginger	3.3
Lemon & Ginger	3.3		

SMOOTHIES

COLD PRESSED

Jungle Berry	5.5
Mango, strawberry, blueberry, Acai	
Tropical Twist	5.5
Mango, Papaya, pineapple	
Super Green	5.5
Spinach, apple, avocado, wheatgrass, lime, spirulina	

MILKSHAKES

Vanilla	5.5
Chai 2 - Matcha 2	
Strawberry	5.5

FRESH JUICES

FRESHLY SQUEEZED

Ginger Shot	2.9
Orange, Apple	5
Fresh Lemonade	4.5

SOFT DRINKS

Water (Still or Sparkling)	3
Coke, Diet Coke	3.5
Fanta, Lemonade	
Juice	3.5

WINES

SPARKLING

	125ml	Bottle
Icone Extra Dry Sparkling Prosecco, Terre Di Rai / Veneto, Italy	8	35

WHITE

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DRAFT BEERS

Peroni	4.5 - 7.9
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COCKTAILS

CLASSIC

Negroni	12	Mojito	11
Gin, campari, vermouth		Classic / Strawberry / Passion Fruit Bacardi, sugar syrup, mint, lime juice	
Lychee Martini	13	Pornstar Martini	13
Vodka, lychee liqueur, lychee juice, lime juice		Vodka, triple sec, lime juice, passion fruit purée, pineapple juice	
Cosmopolitan Martini	12	Espresso Martini	13
Vodka, triple sec, lime juice cranberry juice		Vanilla vodka, kahlua, vanilla syrup, fresh coffee	
Old Fashioned	12	Sours	12
Whisky, sugar syrup, angostura bitters		Any spirit, sugar syrup, angostura bitter.	
Margarita	12	Bloody Mary	11
Tequila, triple sec, lime juice		Vodka, spiced tomato juice	

FIZZY

Spritz	11	Bellini	10
Aperol - Gin - Limoncello Prosecco, soda water		Strawberry / Passion Fruit / Prosecco	
Mimosa	10		
Prosecco, orange juice			

MOCKTAILS

Virgin Bloody Mary	7.5	Virgin Mojito	9
Spiced tomato juice		Classic / Strawberry / Passion Fruit	



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