

**BREADS**

*To order alongside our mezze plates*

- Fluffy pita** [Ve] 4  
Three mini pita: Warm + lightly charred w/ za'atar + olive oil
- Pretzel challah** [Ve] 3  
A cross between a salty, chewy pretzel + sweet, fluffy challah
- Flatbread** [V] [ask for GF + Ve] 4.5  
Flaky, buttery + light, drizzled in thyme honey
- Everything bagel** [V] 3.5  
Montreal style; Rolled, boiled + baked fresh in-house daily
- Grilled cornbread** [V] 5  
Made in-house + served hot w/ honey butter + zhoug

**MEZZE**

*To accompany your breads*

- Labneh** [V + GF] 5  
A staple in the Middle East: Greek yoghurt salted + strained overnight. Thick, light + fluffy, topped w/ beetroot + hazelnut
- Squash hummus** [Ve + GF] 5  
Roasted squash w/ cayenne + coriander, topped w/ toasted pumpkin seed + chilli relish
- Green whipped feta** [V] 5  
A firm house favourite: Full of fresh green herbs + finished w/ crispy sourdough crumb + chive
- Aubergine + pistachio** [Ve + GF] 4.5  
Aubergine, harissa + allspice relish w/ tahini dressing, green pistachio + baby mint
- Dak Dak salad** [Ve + GF] 5  
Chopped Tel Aviv salad w/ cucumber, tomato, mint + parsley, toasted pine nuts, red onion, pomegranate + sumac
- Chilli plate** [Ve + GF] 3  
If you like it hot: Blistered chillies, Turkish chilli flakes, red harissa + our house-made hot + herby zhoug

**BOUREKAS**

Parcels of flaky pastry filled, topped + then baked in the oven. Just like they do in Tel Aviv, we like to serve our bourekas w/ tahini, egg + pickles. Then, to enjoy yours the true Tel Aviv way, cut it in half + then stuff it to the brim w/ the egg, pickles + tahini!

- Batata, feta + dill** [V] 6 | **Mushroom + kraut** [V] 6

*If you have any food allergies or dietary requirements, please let your server know. Please note that we cannot guarantee any of our dishes are sesame free. Prices include VAT. An optional 12.5% service charge will be added to your bill, w/ gratuities shared among the front of house + kitchen teams in this restaurant.*

**ALL DAY BRUNCH**

30

**JERUSALEM BREAKFAST FOR TWO**

A taste of everything.

Our spin on a Levantine breakfast feast: labneh, green whipped feta, tahini + aubergine relish, pita, dak dak, aleppo fried eggs + halloumi [V] or merguez sausage.

[ask for GF]  
[ADD A MIMOSA 5pp]

**SHAKSHUKA** [V] [ask for GF] 12

A staple across the Middle East + North Africa, our award-winning [and most popular] brunch favourite is a hearty dish of eggs baked w/ tomatoes, sweet peppers + spices w/ preserved lemon yoghurt + a slice of Brickhouse sourdough [add merguez sausage 3 | crispy halloumi 3 | both 5 ]

**MARINATED FETA HASH** [V] 12.5

A filling veggie brunch dish: Crispy spiced potatoes, marinated feta, harissa, sweet roasted peppers, slow cooked onion + Aleppo fried egg, finishing w/ aromatic fresh coriander. Invented at our Stoke Newington restaurant back in 2015 when the chefs cooked up a team leftovers breakfast!

**GOAT SHAWARMA HASH** 12.5

A skillet filled w/ crispy potato, sweet roasted peppers, fried egg, pickles, filfel chuma mayo + our slow-cooked, fall-apart tender goat shawarma, supplied by Cabrito: a must-try at brunch!

**GRAIN BOWL** [V + GF] [ask for Ve] 11

A nourishing + substantial dish packed w/ energy-boosting superfoods + Middle Eastern flavours: Grains, roasted pepper tahini, roasted seasonal vegetables, kale, chicory, raw beets, pickles, kraut, crispy chickpeas + soft-boiled egg [add merguez sausage 3 | crispy halloumi 3 | both 5 ]

**BABKA FRENCH TOAST** [V] 10.5

Perhaps the prettiest dish on the brunch menu: A thick slice of our hand-rolled babka steeped in spiced custard, toasted in the oven + then piled high w/ seasonal toppings. [add free-range streaky bacon 2.5]

**ODED'S GRANOLA** [V] [ask for Ve] 7

A Mizrahi family recipe: Sweet spiced mixed-nut + oat granola w/ seasonal fruit + house labneh OR oat milk by Minor Figures [Ve] [We donate £1.50 from every bowl to our charity partner Magic Breakfast to provide a schoolchild w/ a week's worth of nutritious breakfasts + wrap-around support]

**BREAKFAST, BRUNCH AND LUNCH**

BEST BRUNCH IN LONDON

**PITAS, CHALLAH AND BAGELS**

**CLASSIC SABICH** [V] 10

Fluffy pita stuffed w/ tahini, amba, zhoug, dak dak, fudgy egg, pickles + fried aubergine

[available Ve w/ crispy potatoes or GF with no pita]

[Top tip: Add a side of crispy halloumi or bacon to stuff into your sabich!]

**EGG + CHEESE BAGEL** [V] 6

Fried egg, Glastonbury smoked cheddar, chilli-spiked spring greens + shakshuka ketchup, topped w/ house pickles + amba [add free-range streaky bacon 2.5]

**BACON + EGG PITA** 8

A firm favourite since we began: Fried eggs, crispy free-range streaky bacon, date jam + mango amba all stuffed into a warm fluffy Israeli pita + topped w/ pickled cucumber

**LOX + CREAM CHEESE BAGEL** 7

Our version of a NYC deli classic: Pastrami spice-cured trout w/ dill, caper schmear + red onion on one of the Montreal-style bagels we make fresh in-house daily

**SALT BEEF REUBEN** 12

New York-style heritage brisket w/ melted smoked cheddar, fresh dill, crispy onions, kraut, Russian dressing + pickles, sandwiched in our house pretzel challah [add a fried egg 1]

**BEETROOT REUBEN** [Ve] 10

Roasted beetroot w/ tabasco-spiked cashew Russian dressing, dairy-free coconut cheese sauce, garlic + dill kraut + crispy onions on our soft + chewy house pretzel challah

ADD ZOO FRIES TO ANY PITA / CHALLAH / BAGEL / BURGER 3.5

ZFC BURGER

Tender + crispy free-range chicken thighs brined in buttermilk + chilli, za'atar-seasoned + deep fried then topped w/ house-made kraut, filfel mayo + pink pickles on our pretzel challah

10.5

**SIDES**

- Zoo fries** [Ve + GF] 4  
Coriander + cumin-spiced home fries w/ Middle Eastern condiments [amba, zhoug, tahini] + house pickles
- Crispy halloumi** [V] 4.5  
Hot golden cubes deep fried + drizzled w/ thyme honey + finished w/ za'atar seasoning
- Aleppo fried eggs** [V] 2  
Free-range eggs laid by well cared-for hens in Kent, doused in Aleppo-chilli butter + finished w/ fresh herbs
- Merguez sausage** 5  
Smoky, aromatic lamb + beef sausages w/ Middle Eastern spices, served w/ tangy preserved lemon yoghurt + sumac
- Free-range streaky bacon** 4.5  
Heritage breed bacon, dry-cured in North Yorkshire + grilled until crispy

**ODED'S BABKA**

*Think: Brioche-meets-cake. Our best-loved bakery item, this sweet loaf – swirled w/ a variety of fillings – is moist, buttery + dense yet fluffy + light... Handed down through three generations of the Mizrahi family, this is a must-try: Order before or after brunch, or ask your waiter for a slice to take home*

- Chocolate** [V] 4  
Rich chocolate ganache + dark chocolate chip
- Date + pecan** [V] 4  
Date jam + toasted pecans
- Seasonal** [V] 4  
[Ask your server for this season's swirl!]

ETHICAL AND SUSTAINABLE

Ever since our street food days, we've been all about making our Middle Eastern-inspired food fresh daily w/ the highest quality, most ethically + sustainably sourced ingredients around, working closely w/ the Sustainable Restaurant Association [SRA] to find suppliers whose ethics + approach to food align w/ our own. Because of our work around the SRA's 3 pillars – *Sourcing, Society + Environment* – our restaurant business has been awarded the highest rating possible by the SRA:

★★★