

# BREAKFAST, BRUNCH AND LUNCH

**VEGGIE, VEGAN  
+ GLUTEN FREE**

## 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]** 4.5  
Flaky, buttery + light, drizzled in thyme honey
- Flatbread [Ve + GF]** 4.5  
A nutty chickpea-flour bread w/ agave
- 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

## ALL DAY BRUNCH

### 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.

### 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!

### SHAKSHUKA [V] 12

The centrepiece on tables all over the Middle East, our award-winning [and most popular] brunch favourite is a hearty dish of eggs baked w/ tomatoes, sweet peppers + spices w/ preserved lemon yoghurt [add crispy halloumi 3]

[V] w/ a slice of Brickhouse sourdough

[V + GF] w/ our gluten-free house flatbread

## 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

### GRAIN BOWL [V + GF or Ve + GF] 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

[V] w/ soft-boiled egg [add crispy halloumi 3]

[Ve] w/out the soft boiled egg

### ODED'S GRANOLA [V or Ve] 7

A Mizrachi family recipe: Sweet spiced mixed-nut + oat granola w/ seasonal toppings [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]

[V] w/ house labneh

[Ve] w/ oat milk by Minor Figures

## JERUSALEM BREAKFAST

A taste of everything. Our spin on a Levantine breakfast feast:

**[ADD A MIMOSA 5pp]**

[V] Labneh, green whipped feta, tahini + aubergine relish, pita, dak dak, fried eggs + halloumi

[V + GF] Labneh, green whipped feta + tahini + aubergine relish w/ our gluten-free house flatbread, dak dak, fried eggs + halloumi

**30 FOR TWO**

THE  
**GOOD EGG**

**PITAS, CHALLAH AND BAGELS**

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

Fried egg, Glastonbury smoked cheddar, chilli-spiked spring greens + shakshuka ketchup, topped w/ house pickles + amba

**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

**IRAQI AUBERGINE PITA**

*Straight outta the street food scene of Tel Aviv: Sold from market stalls + holes in the wall all over the city since its creation in the 1940s by an Iraqi vendor, this popular + tasty sandwich – known over there as the 'sabich' – is one of the most iconic dishes in Tel Aviv... And on brunch tables at The Good Egg!*

**CLASSIC [V]** 10

Fluffy pita stuffed w/ tahini, amba, zhoug, dak dak, fudgy egg, pickles + fried aubergine [Top tip: Add a side of crispy halloumi [V 3] to stuff into your sabich!]

**CRISPY POTATO [Ve]** 10

Not only is this version absolutely delicious, it's vegan too! Just like our Classic sabich, but instead of egg this one's stuffed w/ hot + crispy spiced potatoes

**SALAT SABICH [V + GF]** 10

Skip the pita: Everything our Classic sabich has to offer, only this version comes served as a tasty gluten-free option, no bread: All filler, all killer

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

**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

**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:



**BEST BRUNCH IN LONDON**

*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.*

**DESSERTS**

**NEW YORK CHEESECAKE**  
Grape syrup + walnut streusel **5.5** [V]

**TAHINI CHOCOLATE PUDDING**  
Salted tahini caramel centre **6** [V]

**CHOCOLATE BARK**  
Sesame swirl, pine nut + candied orange **4** [V]

**BAKLAVA**  
Orange + honey (2 pieces) **5.5** [V]

**KADAIFI**  
Poached pear + halva **6.5** [V]

**ICE CREAM**  
By Hackney Gelato: Ask your server about flavours **3.5 – 5.5** [V + Ve]