

FOOD

ALL DAY BRUNCH THINGS

Good Egg Brunch 19.75

Spinach & feta boureka, fried egg, bacon, merguez, shakshuka beans, dak dak, crispy potatoes, tahini & zhoug

Shakshuka

Preserved lemon yoghurt, za'atar, pita
Feta (v) **17.50**
Fried halloumi (v) **18**
Merguez **18.50**

Levantine Brunch 18

Challah, fried eggs, dak dak, house dips, pickles, halloumi, seasonal fruit compote
Add smoked salmon **4**

Za'atar Fried Chicken & Waffles 18.50

Our famous ZFC, waffles, spiced maple syrup, labneh, fried egg
Add smoked streaky bacon **4**

Feta Hash (v) 17.50

Crispy potatoes, hawaij onions, muhamarra, house pickles, marinated feta, Aleppo fried eggs

Smoked Haddock Hash 18

Crispy potatoes, hawaij onions, amba mayo, house pickles, smoked haddock, Aleppo fried eggs

Lamb Shawarma Hash 18.50

Crispy potatoes, hawaij onions, amba mayo, house pickles, pulled lamb shoulder, Aleppo fried eggs

Babka French Toast (v) 15

Labneh, seasonal fruit compote
Add smoked streaky bacon **4**

THE GOOD EGG

Add one of our **BOTTOMLESS** options to your brunch **ALL DAY** (90 minute window)

MIMOSA / SPRITZ / CAVA **22 per person**

PROSECCO **28 per person**

TAHINI HOT CHOCOLATE (ve) **12 per person**
Topped with whipped cream

HOUSE SODAS **12 per person**
Sour Cherry soda + Limonana

SABIH (v) (ve) 14

Our signature pita stuffed with fried aubergine, fried eggs, tahini, amba, dak dak, pickles, zhoug
Add halloumi **4**

CHALLAH THINGS

Lox Challah 13

Smoked salmon, house schmear, red onion, capers, dill

Bacon + Date Challah 12.50

Smoked streaky bacon, fried eggs, amba, date jam, coriander

ZFC Challah 15

Za'atar Fried Chicken, American cheese, lettuce, pickles, amba mayo
Add smoked streaky bacon **4**

Salt Beef Challah 14.50

House salt beef brisket, Monterey jack, mustard, Russian dressing, apple & dill kraut

HOT KNAFEH (v) 9

Our spin on this Middle Eastern classic. Crispy sweet spun Kataifi pastry and hot bubbling cheese drenched in thyme & orange blossom syrup, green pistachio and rose

Add ice cream **2**

Add labneh **2**

SWEET THINGS

Babka by the slice (v) 5

Ask your server for today's flavours - served as is, or warm

NYC baked cheesecake (v) 7.50

The best you'll ever eat

The Good Egg Granola (v) (ve) 9

House cashew and coffee granola, labneh (oat milk for vegan), seasonal fruit compote

Challah ice cream sandwich (v) 8

Challah, Dondurma ice cream, tahini chocolate sauce

Almond & cardamom morning buns (v) 4.80

Buttery dough filled with sweet marzipan butter that is heady with cardamom

Tahini & halva chocolate brownie **4.50**
[free from gluten]

FOOD

FEAST WITH US

Family style feasting, giving you a taste of chef's favourites from The Good Egg

To share between 2-3 people **79**

Pita, Dak Dak salad, Butterbean hummus, Labneh, Green whipped feta, Zoo home fries, Za'atar fried chicken & cauliflower, Shakshuka, Spinach & feta boureka & Hot Knafeh

SHARING THINGS

Pita, Oil, Za'atar (ve) 4.50

Challah, Honey Butter (v) 4.50

Olive + House Pickle Plate (ve) 5.50

Dak Dak Salad (ve) 7

Cucumber, tomato, red onion, pomegranate, radish, mint, parsley, lemon & sumac dressing

Butterbean Hummus (ve) 6.50

sour cherry harissa

Labneh (v) 7

pumpkin seed relish

Green Whipped Feta (v) 7

crispy chickpeas, chives

Fried Halloumi, thyme honey (v) 8

Zoo Home Fries (v) 8

Hawaij spiced crispy potatoes, topped with amba mayo, zhoug, pickles, chilli

Za'atar Fried Chicken, chilli honey 12

Za'atar Fried Cauliflower, chilli honey (v) 10

Merguez Sausage 9

preserved lemon yoghurt, Aleppo chilli

DRINKS

THE GOOD EGG

DRINKS

SPARKLING

MIMOSA/CALIFORNIAN MIMOSA

Cava, fresh orange/pink grapefruit juice
9

SOUR CHERRY CAMPARI SPRITZ

Sour cherry + rose syrup, campari,
Cava, soda
9.50

Pago De Tharsys - Cava Brut Nature, Spain
7 / 32

NV Prosecco Frizzante - Veneto, Italy
9 / 41

COCKTAILS

HARISSA BLOODY MARY

Vodka, tomato juice, house bloody mary mix
w/ hendersons relish (ve)
12 / Virgin - 7

MORNING MOJITO

Rum, sweet tea syrup, lemon, soda
12

MENSCH MULE

Vodka, lime, ginger beer
12

OLD FASHIONED

Bourbon, Angostura bitters, demerara
12

NEGRONI

Gin, Martini Rosso, Campari
12

BEER + CIDER

Two Tribes classic Helles
6.50

Two Tribes METRO IPA
6.50

Lucky Saint, 0.5% lager
6

Hawkes Cider, Apple / Berry
6

WINES

125ml/ Bottle

WHITE

Gran Cerdo Blanco, Rioja - North East Spain,
Natural
7 / 34

Cotes de Duras, Sauvignon blanc - France
8 / 39

RED

Les Oliviers, Cotes du Rhone - France,
Bio-dynamic
7 / 35

Thirst Gamay, Radford Dale - South Africa,
Natural
8.50 / 39.50

ROSE

AOP Languedoc Rose, Chateau Ollieux-
Romanis - France
7 / 35

HOUSE SODAS

All sodas made from syrups infused in-house and topped up with filtered soda water

Sour Cherry 5

Sour cherry + rose syrup, soda

Iced tea 5

tea syrup, lemon juice, soda

Limonana 5

Limonana syrup, soda, mint

Arnold Palmer 5

iced tea syrup, limonana syrup, soda

**Want your soda with a kick?*

Just add a shot of gin, vodka or tequila +6

SOFTS

Fresh Orange juice / Pink grapefruit juice /
Apple juice **4.50**

Coke / Diet Coke **4.50**

Rapscallion Ginger soda **4.50**

Tonic water / Soda water **4.50**

Belu water - still/sparkling **1**

We serve free flowing pure filtered water from Belu, a social enterprise that gives all their profits to WaterAid. With a positive action of adding just £1 to your bill, you can help transform lives worldwide.

HOT

Fancy your coffee iced? - We got you,
just ask the team

Tahini hot chocolate (ve) **5**
Topped with whipped cream

Americano / Long black **3.30**

Flat white / Latte / Cappuccino / Mocha
3.80

Espresso / Cortado / Macchiato **3.30**

TEAS

English breakfast / Peppermint / Earl grey /
Green / Fresh mint **3**

Decaf coffee + oat milk available

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PROSECCO **28**

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Topped with whipped cream

HOUSE SODAS **12**
Sour Cherry soda + Limonana



If you have any food allergies or dietary requirements, please let your server know. Due to shared cooking platforms we cannot guarantee that some cross contamination may not occur + therefore cannot guarantee dishes + drinks are allergen free. Prices include VAT. A discretionary service charge will be added to your bill, with gratuities shared among the front of house + kitchen teams in this restaurant.