

BREADS

FLUFFY PITA
1.5

CHALLAH BUN
4

DIPS

BUTTERBEAN HUMMUS
With rose harissa + za'atar
4.5

LABNEH
With preserved lemon + pumpkin seed relish
4.5

WHIPPED GREEN FETA
Full of fresh herbs + topped with chives
4.5

SIDES

HAWAII SPICED FRIES
4

PICKLED SLAW
4.5

BEETROOT + DILL
4.5

CRISPY HALLOUMI
4.5

TAHINI CAESAR SALAD
6

ADD CHICKEN SHAWARMA 3
ADD BACON 2.5

THE GOOD EGG

INDEPENDENT SINCE 2012

THE CLASSICS

SHAKSHUKA

A staple across the Middle East + North Africa, our most popular brunch favourite is a hearty dish of eggs baked with tomatoes, sweet peppers + spices with preserved lemon yoghurt + fluffy pita
12

ADD HALLOUMI FOR 3

SABIH

Fluffy pita stuffed with tahini, amba, zhoug, dak dak, fudgy egg, pickles + fried aubergine
9

NAKED 8.5 VEGAN 8.5

BABKA FRENCH TOAST

A thick slice of our hand-rolled babka steeped in spiced custard, toasted in the oven + piled with seasonal toppings
10.5

ADD BACON 2.5

ZFC + PICKLED SLAW

Our famous free-range za'atar fried chicken: tenderized overnight in buttermilk to make it super succulent + then deep fried in our za'atar seasoning + served with chilli honey + pickled slaw
10.5

If you have any food allergies or dietary requirements, please let us know. Please note that we cannot guarantee any of our dishes are free of allergens. Sesame is present in all our dishes. Prices include VAT. An optional service charge will be added to your bill if you choose to dine-in with us, with gratuities shared among the front of house + kitchen teams in this restaurant.

CHALLAH BUNS

ALL SERVED WITH AMBA + PICKLES
ADD BACON TO ANY BUN - 2.5

EGG + CHEESE

Chilli + chive folded egg with smoked cheddar
7

MERGUEZ, EGG + CHEESE

A paprika + fennel spiced lamb + beef patty with chilli + chive folded egg + smoked cheddar
9

VEGAN PATTY, "CHEESE" + AMBA

Moving Mountains plant based patty, smoked "cheese", pickles + amba
8.5

FROM THE GRILL

CHOOSE TO ENJOY ON A PLATE AS IS OR STUFFED IN A FLUFFY PITA

SERVED WITH HUMMUS, BEETS + DILL + PICKLED SLAW

MERGUEZ KOFTA

Paprika + fennel spiced lamb + beef with fresh mint, sesame, lemon + harissa mayo
12

VEGAN KOFTA

Moving Mountains plant based mince, mixed with our own blend of spices, fresh mint, sesame + lemon, skewered + grilled
11.5

OCTOPUS

Orange + Juniper braised, pot + line caught Galician Octopus, finished on the grill + finished with harissa mayo
12.5

CHICKEN SHAWARMA

Marinated free-range chicken thighs, gently spiced, mixed with lamb fat + finished with harissa mayo
11

SWEET THINGS

TAHINI SHAKES

THE CLASSIC

TAHINI, BANANA + OAT MILK BLENDED WITH ICE UNTIL THICK + SERVED WITH DATE SYRUP

5

CHOCOLATE

OUR CLASSIC SHAKE BASE WITH THE ADDED INDULGENCE OF OUR HOUSE CHOCOLATE MIX

5

BABKA

THINK: BRIOCHE-MEETS-CAKE. OUR BEST-LOVED BAKERY ITEM IS A SWEET LOAF - SWIRLED WITH CHOCOLATE FOR A MOIST, BUTTERY + DENSE YET FLUFFY + LIGHT SLICE

4

ICE CREAM SANDWICHES

THE MALTY ONE

MALTED MILK PARFAIT IN AN OATY BISCUIT + HALF-DIPPED IN MILK CHOC

EAST SIDE VEGAN

CORN + CASHEW 'ICE CREAM', SMOKEY SALT CARAMEL, CORN + MISO COOKIE

TRES LECHES

3 MILKS PARFAIT + SALTED DULCE DE LECHE SANDWICHED IN BETWEEN LAYERS OF SPONGE CAKE

4

These menus are made from recycled paper + will be recycled after use!

HOTS



ESPRESSO 2.4
AMERICANO, FLAT WHITE, LATTE,
CAPPUCCINO, CORTADO, MACCHIATO 2.8
ICE COFFEE 3.5
HOT CHOCOLATE, MOCHA 3.4

BREAKFAST, GREEN,
EARL GREY, MINT, FRESH MINT TEA 3
OAT MILK + 0.5

COCKTAILS

APEROLSPRITZ, MOJITO, ESPRESSO
MARTINI, OLD FASHIONED, GIN + TONIC,
ALEPPO MULE 9
ELDERFLOWER WINE SPRITZ, SANGRIA,
MIMOSA 8

BEERS

CAMDEN HELLS DRAUGHT LAGER 3.3 / 5.6
PALE ALE 330ml 5.5
SHOW OFF LAGER 330ml 5.5
WEEK NITE LAGER 330ml 5.5
OFF MENU IPA 330ml 5.5



SOFTS

SPARKLING/STILL WATER 2.8
ORANGE JUICE 4

Coca-Cola ORIGINAL TASTE *Diet Coke*
Coca-Cola zero[®] SUGAR *Appletiser* 2.8

Schweppes LEMONADE/GINGER
BEER 2.8

DRINKS

WINE

SPARKLING

DOMINIO DETHARSYS
CAVA BRUT NATURE, SPAIN 6 / 32
BELLENDIA PROSECCO, ITALY 8 / 40
LAURENT-PERRIER CHAMPAGNE 55

WHITE

MADREGALE BIANCO,
CHARDONNAY 5.5 / 20
COTES DE GASCOGNE,
COLOMBARD-SAUVIGNON 6.4 / 23
GUERROUANE BLANC,
SAUVIGNON CLARIETTE
UGNI BLANC 6.7 / 24
GRAN CEDRO RIOJA BLANCO,
VIURA-RIOJA BLEND [Ve] 6.8 / 24.5

ROSE

CHATEAU OLLIEUX ROMANIS,
GRENACHE, CORBIERES 7.8 / 28
CHATEAU D'OLLIERES, CINSULT,
PROVENCE 8.3 / 30

RED

BERGERIE DE LA BASTIDE,
GRENACHE-SYRAH-MERLOT 5.5 / 20
CIELLO ROSSO, NERO
D'AVALO 6.1 / 21.5
LA BOUSSOLE, PINOT NOIR 7 / 25
TERRE DE MISTRAL,
SYRAH-GRENACHE 7.4 / 28