

THE GOOD EGG

INDEPENDENT SINCE 2012

BREADS

To order alongside our mezze plates

Fluffy pita [Ve] 1.5
Warm + lightly charred

Challah Bun [V] 4
A sweet, fluffy Jewish bread

MEZZE

To accompany your breads

Labneh [V] 4.5
with preserved lemon + pumpkin seed relish

Butterbean hummus [Ve] 4.5
with rose harissa + za'atar

Green whipped feta [V] 4.5
A firm house favourite: Full of fresh green herbs + finished with chives

Dak Dak salad [Ve] 4.5
Chopped Tel Aviv salad with cucumber, tomato, mint + parsley, red onion + sumac

CHALLAH BUNS

All served with amba + pickles

Add fries 2.5 | add bacon 3

Egg + Cheese [V] 7
Chilli + chive folded egg with smoked cheddar

Merguez, Egg + Cheese 9.5
A paprika + fennel spiced lamb + beef patty with chilli + chive folded egg + smoked cheddar

Vegan Patty + "Cheese" [Ve] 9.5
Moving Mountains plant based patty + smoked "cheese"

FROM THE GRILL

Choose to enjoy on a plate as is or stuffed inside a fluffy pita

All served with hummus + pickled slaw

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

Vegan Kofta [Ve] 11.5
Moving Mountains plant based mince, mixed with our own blend of spices, fresh mint, sesame + lemon

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

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

SWEET THINGS

Babka [V] 4
Check with your server to see which flavours are available!

Vegan Babka [Ve] 4
Check with your server to see which flavours are available!

Babka French Toast Sticks [V] 6.5
Babka French Toast sticks rolled in sugar + served with tahini caramel

Tahini Halva Brownies [V] 3.5
Free-from gluten chocolate brownie swirled with tahini + halva

ALL DAY BRUNCH

Our classic plates to be enjoyed at any time of the day

Shakshuka [V] 12
A staple across the Middle East + North Africa, our award-winning [and most popular] brunch favourite is a hearty dish of eggs baked with tomatoes, sweet peppers + spices with preserved lemon yoghurt + pita
[add merguez sausage 3 | crispy halloumi 3 | both 5]

Sabih [V] 10
Fluffy pita stuffed with tahini, amba, zhoug, dak dak, fudgy egg, pickles + fried aubergine
[available Ve with no eggs or naked with no pita]

Babka French Toast [V] 10.5
A thick slice of our hand-rolled babka steeped in spiced custard, toasted in the oven + then piled high with seasonal toppings
[add free-range streaky bacon 3]

Salt Beef Reuben Pita 12.5
House-cured, New York-style heritage brisket with melted smoked cheddar, fresh dill, crispy onions, kraut, Russian dressing + pickles, sandwiched in a pita

ZFC 10.5
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

Tahini Caesar Salad 6
Crisp lettuce topped with our tahini caesar dressing, everything seasoning + challah crumbs
[add chicken shawarma 3 | bacon 3]

SIDES

To accompany your mezze + main plates

Hawaij Spiced Fries [Ve] 4
House fries finished with Hawaij spices - a mix of cumin, black pepper, turmeric and cardamom

Crispy Halloumi [V] 4.5
Hot golden cubes deep fried + drizzled with thyme honey + finished with za'atar seasoning

Pickled Slaw [Ve] 4.5
Crunchy slaw with coriander seed + chilli

Beets + Dill [Ve] 4.5
Cubed beetroot with dill, onion + poppy seeds

New York Cheesecake [V] 4
A slice of our classic baked vanilla cheesecake

Happy Endings Ice Cream Sandwich 4
The Malty One Malted milk parfait in an oaty biscuit + half-dipped in milk choc
East Side Vegan [Ve] 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



If you have any food allergies or dietary requirements, please let us know - full allergen information will be provided on request. Please note that we cannot guarantee the absence of allergens in any of 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.

DRINKS

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 MINTTEA 3
OAT MILK + 0.5

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



TAHINI SHAKES

THE CLASSIC [Ve]
TAHINI, BANANA + OAT MILK
BLENDED WITH ICE UNTIL THICK +
SERVED WITH DATE SYRUP

CHOCOLATE [Ve]
OUR CLASSIC SHAKE BASE WITH
THE ADDED INDULGENCE OF OUR
HOUSE CHOCOLATE MIX
BOTH 5

COCKTAILS

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

SOFTS

SPARKLING/STILL WATER 2.8
ORANGE JUICE 4

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



LEMONADE/GINGER BEER 2.8

WINE

SPARKLING

DOMINIO DETHARSYS
CAVA BRUT NATURE, SPAIN 6 / 32

BELLENDI PROSECCO, ITALY 8 / 40

LAURENT-PERRIER CHAMPAGNE 55

WHITE

MADREGALE BIANCO,
CHARDONNAY 5.5 / 20

COTES DE GASCOGNE,
COLOMBARD-SAUVIGNON 6.4 / 23

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

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