

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/ za'atar + 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
- Pumpkin hummus** [Ve + GF] 5
Za'atar-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] 4.5
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/ honeyed pumpkin, house labneh, golden yellow turmeric custard + crunchy candied pumpkin seeds

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]



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] | **Mushroom + kraut** [V]
6 | 6

GRAIN BOWL [V + GF or Ve + GF] 11

A nourishing dish packed w/ energy-boosting superfoods + Middle Eastern flavours: Grains, roasted pepper tahini, roasted pumpkin, kale, chicory, raw beets, pickles, kraut + crispy chickpeas

[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/ date molasses, seasonal fruit [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

Our spin on a Levantine breakfast feast:

[ADD A MIMOSA 5pp]

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

[V + GF] Labneh, green whipped feta + 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] 

Fluffy pita stuffed w/ tahini, amba, zhoug, dak dak, fudgy egg, pickles + fried aubergine [Top tip: Add a side of crispy halloumi [V – 3] or bacon [2.5] 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 

SIDES

Fill out the table w/ a smorgasbord of little dishes to share

Zoo fries [Ve + GF] 4

Coriander + cumin-spiced home fries w/ Middle Eastern condiments [amba, zhoug, tahini] + house pickles

Crispy halloumi [V + GF] 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. 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

Plum + thyme 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

Pumpkin seed + baharat (2 pieces) **5.5** [V]

KADAIFI

Candied pumpkin + turmeric custard **6** [V]

ICE CREAM

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