



## BRUNCH

### American Pancakes and berries (V)(G)

American style pancakes, berry compote, banana, maple syrup (Add bacon rashers) 2.45 | 13.45

### Mediterranean breakfast (V)(S)

Poached eggs or vegan scrambled eggs, falafels, hummus, roasted peppers, halloumi cheese or smoked cheddar cheese, toast | 15.25

### **NEW!** Mexican Benny (V)

Poached eggs or vegan scrambled eggs, guacamole, BBQ pulled jackfruit on toasted rolls with vegan cheese sauce and jalapeño | 14.75

### Spanish Garlic Mushrooms on toast (V)(S)

Marinated grilled mushrooms, poached eggs or vegan scrambled eggs, turmeric hummus, roasted pepper, garlic cream, balsamic glaze | 14.45

### **NEW!** Hangover Sausage-and-egg roll (V)

Seitan sausages, poached eggs or vegan scrambled eggs, garlic mayo, salsa, crispy onions. Served with guac, hash brown, tortilla chips | 14.95

### **NEW!** Al Pastor Burrito wrap (V)(S)

BBQ sweet potato chilli chickpeas wrap, house slaw, hummus, cabbage pickle, cucumber. Served with tortilla and salsa | 13.95

### Avocado guacamole on toast (V)(S)

Mexican guacamole, artisan bread, seeds | 9.95

### The ultimate English breakfast (V)

Grilled sausages, bacon, halloumi or cheese, baked beans, guacamole, poached eggs or vegan scrambled eggs, mushroom, roasted potatoes, tomatoes, sourdough | 16.25

### Latin breakfast (V)(G)

South America Cornbread arepas, black beans, poached eggs or vegan scrambled eggs, fried plantain, guacamole, salad | 15.45

### **NEW!** Korean Brunch Bibimbap (V)(S)(G)

Poached egg or vegan egg, jasmine rice, stir fry mushroom and peppers, green beans, carrot, cucumber, spring onions, sesame and gochujang sauce | 15.45

### **NEW!** American breakfast (V)

American fluffy pancakes topped with maple syrup, streaky bacon, hash brown and poached eggs or vegan scrambled eggs (Add sausage 2.25) | 14.25

### **NEW!** Japanese pancake Okonomiyaki (V)

Japanese style vegetable savoury pancakes, house BBQ chili sauce, garlic mayo, spring onions and vegan scrambled eggs or poached eggs | 14.45

### Arepa brunch (V)(G)(S)

Venezuelan and Colombian cornbread tapas, black beans, hummus, BBQ pulled jackfruit, slaw, guacamole and tortilla chips | 14.45

### Mexican huevos rancheros (V)

Santa maria tortilla, Mexican black beans, poached eggs or vegan scrambled eggs, guacamole, salsa, cheese and pico de gallo | 14.45

## SHARERS

### **NEW!** Miranda's dirty nachos (V)

Chipotle cheese sauce, BBQ pulled jackfruit, black beans, salsa fresca, garlic cream, tortilla chips | 9.95

### Spinach Gyoza dumplings (V)(S)

Asian sweet chilli soy sauce | 6.95

## BURGERS

### Crouch End burger (V)

Panko fried house chick'n, melted cheddar cheese, salsa fresca, house relish sauce, sauerkraut, garlic mayo, lettuce. Served with roasted potatoes | 14.55

### Buffalo Spicy chick'n burger (V)

Crispy chick'n, buffalo sauce, cheese, slaw, gherkin, mayo, crispy onions. Served with roasted potatoes | 14.55

## MAINS

### Buddha Nourish bowl (V)(G)(S)

Chana masala chickpeas, sweet potato, jasmine rice, ginger carrots, cabbage pickle, turmeric hummus, cucumber | 15.95

### **NEW!** Lasagne alle Melanzane (V)(S)

Naples style lasagna with roasted aubergines, tomato passata and bechamel cream. Served with salad | 15.45

### **NEW!** Crispy Chick'n Satay bowl (V)(S)

Fried chick'n, Indonesia Nasi Goreng style rice, green beans, cucumber, spring onion. Served with Satay peanut sauce | 15.95

### Grilled halloumi sweet potato chickpea salad

Halloumi, sweet potatoes, peppers, chickpeas. Served with balsamic dressing and Sourdough toast | 13.75

## SIDES

Cornbread arepa (V)(G) | 2.95

Sourdough Bread (V) | 1.95

Swap Gluten Free bread (G) | 1.95

Tortilla Chips (G) | 1.95

Black beans (V)(G) | 3.95

Vegan scrambled eggs (G) | 3.95

Poached eggs (2) (G) | 3.95

Turmeric Hummus (V)(G)(S) | 3.75

Grilled Halloumi (G) | 3.55

Grilled plantains (V)(G) | 4.55

Hash Browns (2) (V)(G) | 2.95

Guacamole (V)(G) | 4.25

Sweet potato wedges (G) | 4.75

Patatas bravissimas (V)(G) | 4.75

Bacon rashers (2) (V) | 2.45

Vegan sausage (V) | 2.25

(V) Vegan | (G) Gluten-less | (S) Nuts or Seeds. Please inform our staff about your allergies and intolerances when ordering. Note that the preparation of dishes containing allergens and gluten are done on the same kitchen facilities, and those dishes should be avoided if this level of cross contamination will affect you. All dishes on this menu are subject to ingredient availability. An optional 12.5% be added to your bill for the benefit of the staff.

ALLERGENS

