



BRUNCH

American Pancakes and berries (V)(G)

American fluffy pancakes, homemade berry compote, banana, maple syrup (Add bacon rashers) 2.95 | 13.65

Mediterranean breakfast (S)

Poached eggs or plant based scrambled eggs, falafels, hummus, roasted peppers, halloumi cheese or smoked cheddar cheese, toast | 15.45

NEW! Mexican Benny (V)

Poached eggs or plant based scrambled eggs, guacamole, BBQ pulled jackfruit on toasted rolls with vegan cheese sauce and jalapeño | 13.95

Spanish Garlic Mushrooms on toast (V)(S)

Grilled mushrooms, poached eggs or plant based scrambled eggs, turmeric hummus, roasted pepper, garlic cream, balsamic glaze | 14.45

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

Seitan sausages, poached eggs or plant based 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 plant based eggs, mushroom, roasted potatoes, tomatoes, sourdough | 16.25

Latin breakfast (V)(G)

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

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

Poached egg or plant based 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 plant based eggs (Add sausage 2.95) | 14.25

NEW! Japanese pancake Okonomiyaki (V)

Japanese style vegetable savoury pancakes, house BBQ chilli sauce, garlic mayo, spring onions and plant based scrambled eggs or poached eggs | 14.65

Caribbean Arepa brunch (V)(G)(S)

Venezuelan and Colombian cornbread tapas, black beans, hummus, BBQ pulled jackfruit, slaw, guacamole and tortilla chips | 14.65

Mexican huevos rancheros (V)

Santa maria tortilla, Mexican black beans, poached eggs or plant based scrambled eggs, guacamole, salsa, pico de gallo | 14.65

SHARERS

NEW! Miranda's dirty nachos (V)

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

NEW! Greek Dolmades Gialantzi (V)(S)

Stuffed grape leaves with mint and dill, hummus and marinated olives | 6.95

BURGERS

Buffalo Spicy chick'n burger (V)

Crispy chick'n, buffalo sauce, cheese, slaw, gherkin, mayo, crispy onions. Served with roasted potatoes | 14.95

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 | 14.65

MAINS

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

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

NEW! Lebanese Bowl (V)(S)

Grilled falafels, turmeric hummus, tabbouleh salad, stuffed grape leaves, roasted peppers, cabbage pickle, batata harra | 15.95

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 toast (V) | 2.45

Swap Gluten Free bread (G) | 1.95

Tortilla Chips (G) | 2.25

Black beans (V)(G) | 4.45

plantbased scrambled eggs (G) | 3.95

Poached eggs (x2) (G) | 4.45

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

Grilled Halloumi (G) | 3.45

Grilled plantains (V)(G) | 4.75

Hash Browns (x2) (V)(G) | 3.45

Guacamole (V)(G) | 4.25

Sweet potato wedges (G) | 4.75

Patatas bravissimas (V)(G) | 4.75

Bacon rashers (2) (V) | 2.95

Vegan sausage (V) | 3.25

(V) Plant based | (G) Gluten-less | (S) Nuts or Seeds. Please inform our staff about your allergies and intolerances when ordering. 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. An optional 12.5% will be added to the bill for the benefit of the staff.

VISIT WEBSITE





WHITE WINE

Cavatina Pinot Grigio, Delle
Venezie
2017, Italy 175ml | 6.95 Bottle | 25.95

Sauvignon Blanc, Calvet
2019, France 175ml | 7.65 Bottle | 27.95

RED WINE

Montepulciano, Abruzzo DOC
2017, Italy 175ml | 6.95 Bottle | 25.95

Rioja Crianza, Don Pavral
2017, Spain 175ml | 7.65 Bottle | 27.95

PROSECCO

Prosecco spumante DOC
2017 Italy 175ml | 7.45 Bottle | 31.95

ROSE WINE

Previata, Pinot Grigio Blush
Delle Venezie
2017, Italy 175ml | 6.95 Bottle | 25.95

COCKTAILS

Aperol spritz
Aperol, prosecco, soda | 8.25

Margarita
Tequila, cointreau, lime | 8.95

Espresso martini
Vodka, kahlua, espresso | 8.95

NEW! Passion Mojito
Rum, Passion fruit, soda, lime, mint | 8.95

Bloody Mary
Vodka, tomato juice, spices, celery | 8.95

Mimosa
Prosecco, Orange juice | 8.25

BEERS

Birra Moretti Lager
4.6%. 330 ml | 5.8

BrewDog Punk IPA
5.6%. 330 ml | 5.8

MOCKTAILS

Non Alcoholic

NEW! Tropical sour berry
Sparkling orange, lime, Cranberry | 6.25

Passion Mockito
Passion fruit, soda, lime and mint | 6.25

NEW! Mango Mule
Mango, Ginger beer, soda, lime, mint | 6.25

NEW! Virgin Piña colada
Pineapple, coconut milk, lime | 6.25

Golden apple spritzer
Golden apple, elderflower, lime | 6.25

SPECIALTY LATTES

Served Hot or Iced

NEW! Dirty Coffee Chai Latte (V) | 4.95

Matcha coconut latte (V) | 4.95

NEW! Lavender Latte (V) | 4.95

NEW! Banana Biscoff latte (V) | 4.95

NEW! Rose latte (V) | 4.95

Açaí PB purple latte (V) | 4.95

Blue Matcha latte (V) | 5.25

Spicy chai latte (V) | 4.75



NEW! Add Boba pearls | £0.95

HOT DRINKS

Dirty Coffee Chai Latte (V) | 4.95

Hot chocolate | 3.95

NEW! Biscoff hot chocolate | 4.55

Peanut butter chocolate | 4.55

Spicy Aztec chocolate | 4.55

Selection of loose leaf teas

English breakfast, Earl grey, Green Jasmine,

Camomile, Peppermint, Lemon & Ginger | 3.55

Cappucino/ Flat White/ Latte | 3.65

COLD DRINKS

Sparkling Elderflower | 3.45

Passion Fruit cooler | 3.45

Ginger Ale | 3.45

Aranciata-sparkling | 3.45

Coke & diet coke | 3.45

Still & sparkling water | 3.25

SMOOTHIES

Energize me
Mango, pineapple, lime | 5.55

NEW! Berry peachy
Peach, apple, berries, lime | 5.55

Beta blast
Orange, carrot, ginger | 5.55