



BRUNCH

American Pancakes & berries ^{VG} ^G

Pancakes, berry compote, banana, maple syrup (Add bacon rashers) 2.95 | 13.75

Mediterranean breakfast ^S

Poached eggs or plant based scramble, falafels, hummus, roasted peppers, halloumi or plant based cheese, toast | 15.75

Garlic Mushrooms on toast ^{VS}

Grilled mushrooms and peppers, poached eggs or plant based scramble, hummus, garlic cream, balsamic | 14.75

Hangover Sausage-and-egg roll ^V

Seitan sausages, poached eggs or plant based scramble, garlic mayo, salsa, guacamole, hash brown, tortilla chips | 14.95

Caribbean Arepa brunch ^{VG} ^S

Cornbread tapas, black beans, hummus, BBQ guiso de garbanzos, slaw, guacamole and tortilla chips | 14.75

Avocado guacamole on toast ^{VS} ^S

Guacamole, toasted sourdough, seeds | 9.95
(Add 2 poached eggs) 4.45
(Add grilled halloumi or cheese) 3.45

FAV! Mexican huevos rancheros ^V

Santa maria tortilla, Mexican black beans, poached eggs or plant based scramble, guacamole, salsa, pico de gallo | 14.75
(Add grilled halloumi or cheese) 3.45

The ultimate English breakfast ^V

Grilled sausages, bacon, halloumi or cheese, baked beans, guacamole, poached eggs or plant based scramble, mushrooms, roasted potatoes, tomatoes, sourdough | 16.45

FAV! Latin breakfast ^{VG} ^G

Cornbread arepas, black beans, poached eggs or plant based scramble, fried plantain, guacamole, salad | 15.75

NEW! Sweet Corn Pancakes Cachapas ^{VG} ^G

Venezuelan sweet corn pancakes. Halloumi cheese or plant-based cheese, picadillo salad, guacamole, salsa | 14.95
(Add bacon rashers) 2.95

NEW! Hash Brown Waffles ^V

Potato waffles, guacamole, poached eggs or plant based scramble, bacon, chili oil, smokey beans, carrot hot sauce | 14.95

American breakfast ^V

Pancakes topped with maple syrup, streaky bacon, hash brown and poached eggs or plant based scramble (Add sausage 3.25) | 14.75

NEW! Japanese pancake Okonomiyaki ^{VS} ^S

Vegetable pancakes, house BBQ chilli sauce, garlic mayo, plant based scramble or poached eggs (Add bacon rashers) 2.95 | 14.75

NEW! French Toast ^{VS} ^S

Warm brioche French toast with homemade berry compote, vanilla ice-cream, chocolate sauce and maple syrup | 13.25

SHARERS

Miranda's dirty nachos ^{VG} ^G

Tortilla chips, black beans, guacamole, salsa fresca, grated cheese, BBQ sauce, garlic cream | 9.95

Roasted sweet potatoes with aiolio ^{VG} ^G

Roasted Sweet potato, garlic aioli dip | 5.25

Guacamole Bruschettas ^V

Guacamole, toasted sourdough, pico de gallo | 9.95

BURGERS

Buffalo Spicy Chick'n Burger ^V

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

FAV! Crouch End burger ^V

Panko fried chick'n, melted cheddar cheese, salsa fresca, relish sauce, sauerkraut, garlic mayo, lettuce, roasted potatoes | 14.95

Add bacon rashers 2.95

Add Grilled Halloumi 3.45

Add Guacamole side | 4.25

MAINS

FAV! Buddha Nourish bowl ^{VS} ^G ^S

Chana masala chickpeas, sweet potato, jasmine rice, ginger carrots, cabbage pickle, turmeric hummus, cucumber | 16.25

NEW! Tex Mex Taco Bowl ^V ^G

Mixed chilli beans stew, guacamole, sweet corn, rice, tortilla chips, salsa fresca salad, salsa dip, house carrot hot sauce. | 16.45

Crispy Chick'n Satay bowl ^{VS} ^S

Fried chick'n, Indonesia Nasi Goreng style rice, green beans, cucumber, spring onion. Served with Satay peanut sauce | 16.25

Halloumi sweet potato chickpea salad

Halloumi, sweet potatoes, peppers, chickpeas. Served with balsamic dressing and Sourdough toast | 13.95

SIDES

Cornbread Arepa (x2) ^{VG} ^G | 4.95

Sourdough Toast ^V | 2.55

Gluten Free Bread ^G | 2.55

Tortilla Chips ^{VG} ^G | 2.55

Black Beans ^{VG} | 4.55

Plantbased Scramble ^G | 4.25

Poached Eggs (x2) ^G | 4.45

Turmeric Hummus ^{VG} ^S | 4.25

Grilled Halloumi ^G | 3.45

Grilled Plantains ^{VG} ^G | 4.75

Hash Browns (x2) ^{VG} ^G | 3.55

Potato Waffles (x2) ^{VG} ^G | 4.55

Patatas Bravisimas ^V | 4.75

Guacamole ^{VG} ^G | 4.25

Bacon Rashers (x2) ^V | 2.95

Grilled 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. not all ingredients are listed on the menu. 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.