

CAFE / DELI / BISTRO  
**ROUTE**  
 HAGGERSTON

**DINNER**

Monday - Saturday / 5pm - 10:00pm  
 Sunday / 5pm - 9:00pm, public holidays / 5pm - 9:00pm

**ANTIPASTI & SMALL PLATES**

**MIXED OLIVES / 3.5**  
 V/VG/DF/GF/NF

**PADRON PEPPERS / 5**  
 V/VG/DF/GF/NF

**SPICY TORTILLA CRISPS / 5**  
 with Baba Ganoush  
 V/VG/DF/NF

**HAND CUT CHIPS / 3.5**  
 Garlic & Parsley seasoning  
 V/VG/DF/NF/GF

**VEGAN BITES / 6.75**

**LAMB FLATBREAD / 6.5**  
 Middle Eastern-spiced lamb, mint yoghurt, rocket, sumac & flatbread  
 NF

Crumb coated cauliflower, drizzled with maple syrup harissa. Served with garlic and chive vegan mayo  
 V/VG/DF/NF

**MALOI PRAWNS / 7.5**  
 Coconut prawns in a chilli maloy sauce  
 GF

**KADAIF NEST / 7**  
 Filled with chargrilled aubergine, ricotta, on a bed of mint yoghurt  
 V/NF

**FRIED SQUID / 6.75**  
 Served with Garlic aioli  
 NF

**HUMMUS / 5**  
 Served with flatbread  
 V/VG/DF/NF

**STUFFED BELL PEPPER / 6.5**  
 Bulgur, green lentil, onion with mix spice on a bed of green hummus  
 V/VG/DF/NF

**KIBBEH / 6.5**  
 Fried fine bulgur croquette filled with spiced mince meat and walnut. Served with garlic yogurt and mint chili butter.

**LARGE PLATES**

**CHARGRILLED LAMB / 15**  
 Smoked aubergine, yoghurt, chilli butter, flatbread crutons  
 NF

**JACK FRUIT SHAWARMA / 15**  
 Spiced jack fruit and oyster mushroom shawarma with chili coconut rice,  
 V/VG/DF/GF/NF

**LAMB SHAWARMA / 14**  
 Slow-cooked lamb, with chili turmeric rice and a side of garlic yoghurt  
 NF

**CHICKEN THIGHS / 14**  
 Chargrilled chicken thighs, ginger & garlic marinade, chargrilled cauliflower, onions, pomegranate, tahini  
 DF/GF/NF

**PORK BAKLAVA / 14**  
 Slow-cooked ham hock, sundried tomato and caramelised onion in filo pastry, served with rocket and feta  
 NF

**ONGLET STEAK / 15**  
 Baby potato, tomato, cannellini beans, red & spring onions, white sesame, worcestershire sauce, pomegranate molasses and rosemary oil  
 DF/GF/NF

**THE VEGAN / 14**  
 Roasted sweet potato, chickpea & red pepper sauce, pine nuts, tahini, on a bed of hummus & aubergine paste  
 V/VG/DF/GF

**SEA BASS / 14**  
 Pan fried sea bass fillet in garlic and capper butter served on a pea pure mash topped with crispy sage  
 GF/NF

**SALADS**

**SINGLE 4.75 / CHOOSE THREE 9.5 / CHOOSE FOUR 10.45**

**AUBERGINE**

Bulgur, spring onion, parsley, almond flakes, garlic yoghurt & pomegranate seeds  
 V

**CAULIFLOWER**

Pickled red cabbage, fennel seeds, pomegranate, almond, mint & turmeric  
 V/VG/DF/GF

**CARROT**

Green lentil, kale, zaatar, sesame & chilli flakes  
 V/VG/DF/GF/NF

**WHITE QUINOA**

Red pepper, spring onion, parsley, cranberry & pomegranate  
 V/VG/DF/GF/NF

**BEET-ROUTE**

Beetroot, fennel, apple, dill, mint, parsley & pomegranate molasses  
 V/VG/DF/GF/NF

**GREEN BEANS**

White sesame, walnut, peas, dill, olives, capers, parsley & wholegrain mustard  
 V/VG/DF/GF

**SWEET POTATO SALAD**

Balsamic glaze, red chilli, tahini, chickpeas, spring onion & parsley  
 V/VG/DF/GF/NF

**BROCCOLI**

Baby potato, black sesame seeds, dill, orange zest, basil & garlic  
 V/VG/DF/GF/NF

Please ask a member of the team for allergen advice

A discretionary service charge of 12.5% will be added to your bill



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**ROUTE**  
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**DINNER**

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**WINE**

<b>WHITE</b>	<b>125ML</b>	<b>500ML</b>	<b>BOTTLE</b>	<b>RED</b>	<b>125ML</b>	<b>500ML</b>	<b>BOTTLE</b>
ORGANIC CATARRATTO Contrade Bellusa, Italy 2019	5.2	19	23	ORGANIC NERO D'AVOLA Contrade Bellusa, Italy 2018	5.1	19	23
TREBBIANO D'ABRUZZO BIOLOGICO Linea Valle D'oro Tollo, Italy 2018	5.5	20	25	MERLOT Morande Pionero, Chile 2018	5.5	20	25.5
ORGANIC CHARDONNAY NORTE SUR, Spain 2018	5.6	21	27	MONTEPULCIANO D'ABRUZZO Itynera, Italy 2017	5.8	21	27
VINHO VERDE AZAL AB VALLEY, Portugal 2018	5.8	22	27	DAO TINTO Prunus, Portugal 2016	5.9	22	28
PINOT GRIGIO Castel Firmian, Italy 2018	6	23	28.5	MALBEC Finca La Colonia, Argentina 2019	6.1	24	31
DAO BRANCO Prunus, Portugal 2017	6	23	29	PRIMITIVO RUMINAT Lunaria Biodynamic, Italy 2017	6.4	25	32
SAUVIGNON BLANC Domaine de la gran courtade, France 2019	6.1	24	31	SHIRAZ	6.6	26	34
<b>ROSE</b>	<b>125ML</b>	<b>500ML</b>	<b>BOTTLE</b>	<b>SPARKLING</b>	<b>125ML</b>		<b>BOTTLE</b>
RIOJA ROSE Conde Valdemar, Spain 2018	5.1	19	23	SPUMANTE ROSATO Piazza grande di Modena, Italy	6.4		30
ORGANIC LADYBIRD ROSE Laibach, South Africa 2019	6	22	27.5	PROSECCO EXTRA DRY NV Ca'del Console, Italy	6.8		32

**CHEESE & CURED BOARDS**

**CHOBAN CHEESE PLATTER 15.5**

Mahon, Manchego, ash coated Moluengo, pecan, chutney, apple, apricot and artisan bread

**V**

**FARMERS ROUTE 15.5**

Buffalo Mozzarella, Parma Ham, Manchego, chutney, olives, pickles and artisan bread

**DESSERTS**

**FIG KADAYIF 6**

Served with vanilla gelato

**V**

**WARM BROWNIE 5**

Served with vanilla gelato, salted caramel sauce

**V**

**REVANI 6**

Semolina cake soaked in orange blossom & sugar syrup, topped with vanilla gelato and berry compote

**V**

**HACKNEY GELATO 2**

Please ask a member of staff for available flavours. Vegan options available.

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