

DINNER

Monday - Saturday 5pm - 10:00pm
 Sunday, 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

SKIN ON CHIPS / 3.5
 Garlic & Parsley seasoning
 V/VG/DF/NF/GF

FRIED SQUID / 6.75

HUMMUS / 5

MALOY PRAWNS / 7.5

KADAIF NEST / 7

Served with garlic aioli
 NF

Served with flatbread
 V/VG/DF/NF

Coconut prawns in a chilli
 maloy sauce. Served with
 artisan bread

Filled with chargrilled
 aubergine, ricotta,
 on a bed of mint yoghurt
 V/NF

VEGAN BITES / 6.75

LAMB FLATBREAD / 6.5

STUFFED BELL PEPPER / 6.5

KIBBEH / 6.5

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

Middle Eastern-spiced
 lamb, mint yoghurt,
 rocket, sumac & flatbread
 NF

Bulgur, green lentil,
 onion with mix spice on
 a bed of green hummus
 V/VG/DF/NF

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

LARGE PLATES

CHARGRILLED LAMB / 16

JACK FRUIT SHAWARMA / 15

LAMB SHAWARMA / 15

CHICKEN THIGHS / 14

Smoked aubergine,
 yoghurt, chilli butter,
 flatbread croutons
 NF

Spiced jack fruit and oyster
 mushroom shawarma with chilli
 coconut rice,
 V/VG/DF/GF/NF

Slow-cooked lamb, with
 chilli turmeric rice and a
 side of garlic yoghurt
 NF

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

PORK BAKLAVA / 14

ONGLET STEAK / 15

THE VEGAN / 14

SEA BASS / 14

Slow-cooked ham hock,
 sundried tomato and
 caramelised onion in filo
 pastry, served with rocket
 and feta
 NF

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

Roasted sweet potato,
 chickpeas & red pepper
 salsa, pine nuts, tahini,
 on a bed of hummus &
 aubergine paste
 V/VG/DF/GF

Pan fried sea bass fillet
 in garlic and caper butter
 served on a pea purée mash
 topped with crispy sage
 GF/NF

SALADS

SINGLE 4.75 / CHOOSE THREE 9.5 / CHOOSE FOUR 10.45

AUBERGINE

Feta cheese yogurt, parsley
 pomegranate, basil sauce
 V/GF/NF

PEACH

Pomegranate molasses,
 basil, red chilli, mint,
 parsley sauce
 V/VG/DF/GF

CARROT

Red kapyra, spring onion,
 red chilli, fennel, coriander,
 white sesame, mustard
 V/VG/DF/GF/NF

WHITE QUINOA

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

BEET-ROUTE

Beetroot, green lentil, red
 onion, dill, mint, crispy
 onion, molasses
 V/VG/DF/GF/NF

GREEN BEANS

Baby potato, white sesame,
 parsley, mint, mustard and
 shallot sauce
 V/VG/DF/GF

SWEET POTATO

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

BROCCOLI

Baby spinach, sugar snap,
 orange zest, black sesame
 , dill
 V/VG/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



CAFE / DELI / BISTRO
ROUTE
 H A G G E R S T O N

DINNER

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

WINE

WHITE	125ML	CARAFE	BOTTLE	RED	125ML	CARAFE	BOTTLE
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	6	23	28	DAO TINTO Prunus, Portugal 2016	6	23	29
DAO BRANCO Prunus, Portugal 2017	6	23	29	MALBEC Finca La Colonia, Argentina 2019	6.1	24	31
PINOT GRIGIO Castel Firmian, Italy 2018	6.1	24	31	PRIMITIVO RUMINAT Lunaria Biodynamic, Italy 2017	6.4	25	32
SAUVIGNON BLANC Domaine de la gran courtade, France 2019	6.1	24	31	SHIRAZ South Africa 2015	6.6	26	34
ROSE	125ML	CARAFE	BOTTLE	SPARKLING	125ML		BOTTLE
RIOJA ROSE Conde Valdemar, Spain 2018	5.1	19	23	SPUMANTE ROSATO Piazza grande di Modena, Italy			30
ORGANIC LADYBIRD ROSE Laibach, South Africa 2019	6	22	27.5	PROSECCO EXTRA DRY NV Ca'del Console, Italy	6.8		32
ORANGE			BOTTLE				
MALVASIA ORANGE Italy, 2020			29				

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

HACKNEY GELATO
2

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

REVANI
6

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

V

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/CAFEROUTE

DIETARIES - V: VEGETARIAN - VG: VEGAN - DF: DAIRY FREE - GF: GLUTEN FREE - NF: NUT FREE



/CAFEROUTE