215 HACKNEY

Middle Eastern-inspired brunch & coffee

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Signature Brunch

Petra Granola (V) — £9
Creamy yoghurt, house-baked granola, banana, Medjool dates and toasted sesame, finished with a silky tahini drizzle.

215 Egg on Toast (V) — £9
Two eggs of your choice (fried, scrambled or poached) on toasted sourdough, topped with lightly dressed mixed herbs, pickled vegetables & za'atar crumble.

Turkish Eggs (V) — £14
Confit garlic labneh yoghurt, poached eggs, crispy chickpeas, crispy chilli oil & fresh herbs, served with sourdough.

Morning Palestine (V) — £15.5
Special Jerusalem bagel with honey and homemade tahini butter, fried eggs, feta, olives, grilled halloumi, muhammara and hummus.

Marhaba — £15.5
Challah bread, homemade labneh with za'atar, fried eggs, sucuk (spiced beef sausage), grilled halloumi, Middle Eastern chopped salad and sahine (whipped tahini, honey and butter).

Damascus — £15.5
Merguez sausage on top of homemade hummus, fried eggs, Middle Eastern chopped salad, handmade fluffy pitta with roasted red shatta.

Jerusalem (V) — £14.5
Homemade hummus and babaganoush, boiled egg, feta, Middle Eastern chopped salad, handmade fluffy pitta with roasted red shatta.

Make it vegan – with turmeric-spiced tofu +2

Shakshuka (V) — £14
Slow-cooked tomato and pepper sauce with harissa, eggs, fried aubergine, with sourdough.

Add merguez +3 · Add crumbled feta +2.5 · Add both +4

Hackney Feast — £16
Fried eggs, roasted tomato and mushroom, Cumberland sausage, streaky bacon, house beans, handmade latkes and sourdough.

Hackney Veggie Feast (V) — £16
Fried eggs, roasted tomato and mushroom, veggie sausage, grilled halloumi, house beans, handmade latkes and sourdough.

Hackney Vegan Feast (VG) — £16
Turmeric-spiced tofu, roasted tomato and mushroom, sautéed spinach, house beans, handmade latkes and sourdough.

Something sweet

Kunafa Pancake (V) ★ CHEF'S PICK — £15
Fluffy pancakes layered with buttery golden kataifi, silky ricotta and mascarpone cream, drizzled with our signature syrup and crushed pistachio.

Baklava French Toast (V) — £14
Baklava-inspired brioche French toast with house-made pistachio cream, crispy filo and signature syrup.

Sabich *Middle Eastern street food*

Fluffy pitta stuffed with our special tahini sauce and chopped salad, served with house pickles.

Shakshuka Sabich (V) — £13
Shakshuka-style aubergine & vegetables, boiled egg.

Smoked Salmon Sabich — £14

Vegan Sabich (VG) — £12.5
Shakshuka-style aubergine & vegetables.

Cypriot Halloumi Sabich (V) — £13

Sides & Extras

House Beans	£4
Latkes (Potato Rösti) + Harissa aioli	£7
Handmade Fluffy Pitta + Sahine – whipped tahini, honey and butter	£4
Jerusalem Bagel + Honey and house tahini butter	£4.5
Gluten Free Bread	£3
Mixed Olives	£3
House Pickles	£5
Middle Eastern Chopped Salad	£5
Grilled Halloumi	£5
Muhammara	£5
Hummus	£5
Babaganoush	£5
Homemade Labneh + Confit garlic, za'atar	£4
Grilled Merguez + Roasted red shatta	£4
Sucuk – Spiced Beef Sausage	£5
Streaky Bacon	£4
Smoked Salmon	£5

Soup of the Day — £8
Seasonal homemade soup, served with toasted sourdough & house pickles.

Kids *up to 12 years*

Morning Feast — £7
Fried egg, house beans, Cumberland sausage, latkes and sourdough.

Little Fluffy Pancakes — £7
Mini fluffy pancakes served with vanilla cream, seasonal fruits & maple syrup.

V – Vegetarian | VG – Vegan | GF – Gluten Free / FOOD ALLERGIES & INTOLERANCES:

Please speak to a member of our team about any food allergies or dietary requirements before placing your order.
While every care is taken during preparation, we cannot guarantee that our dishes are completely free from allergens due to the risk of cross-contamination.
A discretionary service charge of 12.5% will be added to your bill and shared among the team.

WE AIM TO SOURCE ALL PRODUCE FROM LOCAL SUPPLIERS TO SUPPORT LOCAL BUSINESSES WHEREVER POSSIBLE.

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Coffee, tea & something cold

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Hot Drinks

Almond / Coconut / Oat **+30p** | Decaf / Syrup **+50p**

Espresso	£2.9	Cappuccino	£3.5
Short Black	£2.9	Mocha	£3.9
Long Black	£3.3	Matcha	£3.8
Macchiato	£3.3	Spiced Chai Latte	£3.8
Americano	£3.3	Turmeric Latte	£3.7
Filter Coffee	£4	Hot (Real) Chocolate	£4
Latte	£3.5	Turkish Coffee with Turkish delight	£4
Flat White	£3.4	Persian Rose Tea	£3.8

Pot of Tea £3.25

Tea Pigs · 100% natural, sustainable, biodegradable, ethical

English Breakfast | Earl Grey | Chai | Lemon & Ginger | Peppermint | Green Tea | Chamomile | Jasmine Pearl

Cold Drinks

Iced Latte	£4	Iced Matcha Raspberry | Blueberry | Mango +80p	£4
Iced Black Coffee	£3.7	Iced Mocha	£4
Cold Brew	£4.10	Iced Spiced Chai Latte	£4

Soft Drinks

Still Water	£2.5	Fresh Orange Juice	£5
Sparkling Water	£2.5	Homemade Lemonade	£5
Coke	£4	Homemade Sumac Lemonade	£5
Diet Coke	£4		

Smoothies

Berry Go-Round Strawberry, Blackberry & Raspberry	£6	Coco Loco Mango, Pineapple, Coconut, Lime & Mint	£6
Strawberry Split Strawberry & Banana	£6	Kale Kick Mango, Spinach & Kale	£6
Pash 'n' Shoot Mango, Pineapple & Passion Fruit	£6	Avo Go-Go Avocado, Mango, Spinach, Broccoli, Coconut, Ginger & Lime	£6

Beers

Efes Draught (500ml)	£6.5	Asahi Super Dry Premium Lager (330ml)	£6

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