

FOOD MENU

Del'Aziz
SWISS COTTAGE

BREAKFAST

9am – 12pm

ALL DAY BREAKFAST

COCONUT AND CHIA GRANOLA (v) (n)	5.50
w/ honey & Greek yoghurt	
ACAI SUPER BOWL (v) (n)	6.50
w/ milk, almond milk, soya milk, brown rice milk or apple juice served w/ coconut & chia granola	
ADD YOUR FAVOURITE: blueberries, strawberries, banana, almonds	extra £1.00 each
PORRIDGE (v)	4.50
Oats cooked with milk, soya, almond or brown rice milk, served w/ banana	
TOAST WITH BUTTER & JAM (v)	2.50
Your choice of white or granary	
FRESH FRUIT SALAD & GREEK YOGHURT (v)	6.95
EGGS ON TOAST (v)	4.95
Poached, fried or scrambled w/ white or granary bread	
Extra Toppings: - Sausage, Ham, Bacon, Swiss Cheese, Egg, Tomato, Portobello Mushrooms, Spinach, Beans, Fruit Salad, Pancake, Greek Yoghurt, Hollandaise Sauce £2.00 each -Smoked Salmon, Avocado £2.50 each	

HOME MADE PANCAKES (v)(n)	8.50
w/ fruit salad, yoghurt, toasted almonds	
extra topping: crispy bacon	2.00
FULL BREAKFAST	10.50
Eggs of your choice (scrambled, fried or poached), Cumberland sausage, bacon, confit portobello mushroom, roast tomato, baked beans & toast (white or granary)	
VEGETARIAN BREAKFAST (v)	9.50
Eggs of your choice (scrambled, fried or poached), spinach, confit portobello mushroom, roast tomato, baked beans & toast (white or granary)	
AVOCADO CRUSH (v)	9.25
Grilled sourdough, crushed avocado, poached eggs, hollandaise	
extra toppings: crispy bacon	2.00
or smoked salmon	2.50 each
LEBANESE SCRAMBLED EGGS W/ PITTA BREAD (v)	7.50
Scrambled eggs, cumin, chilli flakes, parsley, grilled tomato	
SCRAMBLED EGGS W/ SMOKED SALMON	11.00
Salmon, scrambled eggs, rocket salad, granary toast	

CLASSIC BENEDICT	9.50
Toasted muffins, two poached eggs, roast ham, hollandaise	
EGGS ROYALE	9.50
Toasted muffins, two poached eggs, smoked salmon, hollandaise	
EGGS FLORENTINE (v)	9.50
Toasted muffins, two poached eggs, spinach, hollandaise & cheese	
BUILD YOUR OWN 'OMELETTE'	9.50
(an egg white only option is available upon request) w/ one filling of your choice:	
Cheese / Ham / Mushroom / Tomato/ Onion / Roast Red Peppers	
extra filling	£1.50 each
EGG & BACON BAP	9.50
toasted ciabatta w/ bacon and fried eggs served w/ mixed leaf salad	

ADD YOUR FAVOURITE EXTRA TO ANY DISH
Sausage, Ham, Bacon, Swiss Cheese, Egg, Tomato, Portobello Mushrooms, Spinach, Beans, Fruit Salad, Pancake, Greek Yoghurt, Hollandaise Sauce / **£2.00 each**
Smoked Salmon, Avocado / **£2.50 each**

FROM OUR DELI COUNTER

11am – 5pm

SOUP OF THE DAY	6.50
GREEK SALAD	SMALL/ 4.50 LARGE/ 8.00
VEGETARIAN LASAGNE (v)	9.50
Spinach, tomato, béchamel sauce, cheese	
SALMON FISH CAKE	
w/ mixed leaf salad & tartar sauce	1xfish cake 6.50 2xfish cake 12.00
FRITTATA SLICE	5.75
Eggs, potato, mixed vegetables w/ mixed leaf salad	
BAGEL/ SANDWICHES/ WRAPS	
SALMON BAGEL	6.50
Toasted bagel w/ cream cheese & smoked salmon	

ARTISAN SANDWICHES	7.25
(choose from: ciabatta/ rye bread/ pumpkin & chia seed bread/ spelt & beetroot bread)	
Ham, cheddar cheese, red onion marmalade	
Buffalo mozzarella, fresh tomato, basil olive oil	
Aubergine, courgette, roast pepper, hummus	
Smoked salmon, fresh cucumber, lemon & dill cream cheese	
Tuna mayo, iceberg lettuce, tartar sauce	

COLD WRAPS	6.95
Mozzarella, roasted tomato, rocket, pesto mayonnaise (v)	
Falafel, crumbled feta, artichoke hearts, tzatziki sauce (v)	
Smoked salmon, egg, avocado cream cheese	
HOT WRAPS	6.95
Classic chickpea and herb falafel (v)	
Grilled Persian chicken	
Cinnamon spiced lamb koftas	
<i>all above served w/ iceberg lettuce, gherkins and mint sauce</i>	
Fish fingers, iceberg lettuce, tartar sauce	

FROM OUR KITCHEN

11am - 7:30 pm

COLD MEZZES	
Marinated olives (v)	3.50
Black & green olives w/ chillies, harissa, garlic lemon, coriander, olive oil	
Hummus (v)	5.00
Mashed chickpeas, tahini, cumin, garlic	
Baba ganoush (v)	6.00
Smoked aubergine pulp, chopped garlic, tahini, lemon juice, yogurt	
Tzatziki (v)	5.00
Grated cucumber, lemon juice, garlic, yoghurt	
Tabbouleh parsley salad (v)	5.00
Parsley, tomato, red onion, cracked wheat, fresh mint, lemon zest	

HOT MEZZES	
Cheese borek (v)	6.00
Feta and halloumi cheese, mint, cinnamon in pastry cigars w/ mint & mango yoghurt sauce	
Lamb borek	6.00
Mince lamb, apricot, mint, cinnamon in pastry cigars w/ honey tahini sauce	
Chicken & walnut borek (n)	6.00
Mince chicken, walnut, sultanas in pastry cigars w/ sweet tomato sauce	
Classic falafel (v)	6.00
Chickpea and broad bean fritters, mixed herbs, onion, coriander w/ saffron tahini	
Grilled halloumi cheese (v)	6.00

PLATTERS TO SHARE	
Mezze platter	18.00
Lamb borek, merguez sausages, kofta/meat balls, tabbouleh, tzatziki, hummus	
Vegetarian Mezze Platter (v)	18.00
Cheese borek, hummus, falafel, tabbouleh, tzatziki, baba ganoush	
Borek Platter (n)	16.00
Cheese, chicken and lamb boreks w/ sweet tomato & saffron tahini sauce	

BURGERS	
served w/ chunky chips & sauce on the side	
extra topping: crispy bacon	£2
Beef burger	12.00
100% prime grass-fed beef, cheese, pickles & tomato pepper relish	
Chicken burger	12.00
Char-grilled chicken breast, Marie Rose sauce	
Falafel burger (v)	11.00
Chickpea, broad bean, dill and coriander patty walnut puree	

MAINS

Caesar salad	8.50
Romaine lettuce, croutons, parmesan cheese, eggs	
w/ grilled chicken	11.50
w/ grilled salmon	12.50
Penne pesto (n)	10.00
Spagetti in rich tomato sauce (v)	9.50
Spagetti bolognese	11.00
Traditional fish and chips	12.00
Cod fillet in homemade saffron batter, chunky chips, mushy peas, tartar sauce	
Grilled salmon fillet	13.00
w/ cream of spinach, saffron potato or chunky chips	

7 Vegetable couscous (v)	10.50
Steamed couscous, seven vegetables broth, sweet onion, raisins tfaya	
Kofta/meatballs tagine	12.50
Minced lamb meatballs, green olives, poached egg w/ couscous	
Moroccan chicken tagine	15.00
Saffron chicken, lemon, olives, potato w/ couscous	
Chicken shish	14.00
Flame grilled chicken w/ jewelled rice(n) or chunky chips	
Mixed shish koobideh	12.00
Grilled skewers of Persian minced lamb & minced chicken shish, mint sauce, w/ mixed pepper rice or chunky chips	
Rib eye steak w/chips & mushroom sauce	21.00

SIDE DISHES

Chunky chips	4.00
Chunky chips w/ chilli flakes and sea salt	4.50
Chunky chips w/ parsley & garlic	4.50
Saffron rice pomegranate	4.50
Streamed couscous	4.50
Garlic sautéed mixed green beans	6.00
Honey glazed carrots	4.50



KIDS FOOD & DRINK



Fish fingers	5.50
Cumberland sausages	5.50
Chicken nuggets	5.50
all above served w/ a choice of chunky chips or rice or couscous or French beans or carrots	
Spaghetti or Penne	5.50
with choice of tomato or bolognese or pesto sauce	
Mac and cheese	5.50

Vegetables couscous	5.50
Pizzetta /margarita or ham	3.00
Kids side dishes	3.00
all served unsalted	
chunky chips / rice / couscous / French beans / carrots	

Fresh Pure Juices	2.50
orange/ carrot/ apple	
Pip organic	2.35
cloudy apple / pineapple and mango /strawberry and black current	
Fruity water – mango, orange, apple, Fruity water – black current, raspberry, apple	

Chegworth valley farm juices	2.95
apple/ pear / apple with strawberry or raspberry or elderflower	
Vita coco	2.95
natural coconut water / natural coconut water & pineapple	
Babychino	0.95

DRINK LIST

RED WINES

	glass/ 175ml	bottle/ 750ml
MALBEC MELODIAS TRAPICHE, ARGENTINA 2015 Softly textured with notes of violets, cherries and subtle hints of vanilla.	5.75	23.00
BIFERNO ROSSO RISERVA DOC PALLADINO, ITALY 2012 Deep purple colour. Intense bouquet with hints of blackberry jam. Full body, velvety and harmonious.		26.50

WHITE WINES

TREBBIANO IGT RUBICONE, ROMETTA, ITALY 2015 Straw-yellow in colour, Intense, with white fruits and flowers notes. Fresh and delicate.	5.75	22.50
SAUVIGNON BLANC L'AMPÉLOGRAPH, FRANCE 2016 Aromas of ripe lemony fruits and herbs. Fresh and crisp, with a good dry and round finish.		26.50

ROSÉ WINE

GRENACHE ROSÉ L'AMPÉLOGRAPH, FRANCE 2016 Salmon colour. Aromas of red cherries, raspberries, pomegranate and floral notes. Ripe and rounded, with a fresh dry finish.	6.50	25.00
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PROSECCO

		bottle/ 750ml
PROSECCO, ITALY		25.00

BEERS

		BOTTLE
BECK'S	4.8%	3.95
SAN MIGUEL	5%	3.95
PERONI	5%	3.95

SOFT DRINKS

Still water / Sparkling water/ 750ml	3.60
Coconut Water / Pineapple & Coconut Water	2.75
Coke / Diet Coke / Coke Zero	2.50
Dalston Hand Mash	2.95
A craft drink with much less sugar than conventional soft drinks	
Ginger Beer / Lemonade / Cola / Fizzy Apple	
Fentimans	2.95
Ginger Beer / Victorian Lemonade / Elderflower/Rose Lemonade	
Chosan by Nature -Hibiscus Drink 100% Organic	2.95
Fiery Ginger / Pure Hibiscus / Refreshing Mint	
Appletiser	2.50
Apple/ Apple & Pomegranate	
Chegworth Valley Juices	2.95
Apple/ Pear/ Apple with Strawberry or Raspberry or Elderflower	
Mangajo	2.95
Iced Green Tea: Pomegranate/ Lemon/ Red grape/Goji berry /Acai	
Pressé -no added sugar: Pomegranate / Sicilian Lemonade	
Cranberry/ Tomato/ Pineapple Juices	1.95

FRESH JUICE BAR

	M	L
MIXED JUICES:	3.95	4.75

ROOT JUICE: Carrot, Beetroot, Lemon, Ginger
POPEYE: Carrot, Celery, Spinach, Parsley
COLORADO DETOX: Carrot, Celery, Beetroot, Fennel
WALDORF TWIST: Apple, Celery, Lemon, Ginger
RISE N' SHINE: Carrot, Ginger, Lemon, Apple or Orange
VELVET UNDERGROUND: Apple, Carrot, Beetroot

PURE JUICE: Orange, Carrot or Apple	3.50	4.25
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SMOOTHIE BAR	4.35	4.95
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RED OM: Strawberry, Yoghurt, Apple, Banana
MONKEY SHAKE: Blueberry, Orange, Banana
PURPLE HAZE: Raspberry, Yoghurt, Apple
LIVING GOOD: Ginger, Apple, Orange, Banana
WAKE UP: Apple, Oats, Almonds, Dates, Milk, Banana
YELLOW BANGO: Mango, Orange, Banana

EMPOWERED SMOOTHIES	5.25
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COCONUT CRUSH: Coconut Milk, Pineapple	
GREEN REVIVER: Kale, Banana, Mango, Lemongrass	
MEGA CHERRY: Cherry, Strawberry, Blueberry, Fig, Flaxseed	
Add your favourite Protein or Greens (ask your server)	3.50

SHAKES	4.95
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Healthy Shake; Strawberry or Banana or Vanilla
All made with Yogurt
Shake: Choc Chip Ice cream / Toffee Fudge Ice cream

COFFEES / CHOCOLATE

	S	M	L
Espresso	1.65		
Espresso Macchiato	1.65		
Double Espresso	1.95		
Double Espresso Macchiato	1.95		
Café Americano	1.80	2.10	3.00
Café Latte	1.95	2.50	3.00
Cappuccino	1.95	2.50	3.00
Café Mocha	2.10	2.60	3.25
Hot Chocolate	2.20	2.60	3.50

Decaffeinate coffee available.

Extra coffee shot .95p Soya / Almond / Brown Rice Milk .50p

Add Vanilla / Caramel / Hazelnut Syrup .50p

ICED DRINKS

Americano/ Cappuccino/ Latte	3.00
Matcha / Matcha Latte	3.50

TEAS	2.50
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All teas come in luxuriously hand crafted, silken, biodegradable whole leaf tea bags

BLACK TEA

English Breakfast / English Breakfast Decaf /Earl Grey / Earl Grey Decaf / Darjeeling / Chai

GREEN TEA

Green / Jasmine

RED TEA

Honey bush and rooibos

Spiced Winter Tea

HERBAL INFUSION

Chamomile / Lemon and Ginger / Peppermint/ Lemongrass/ Liquorice and Mint / Super fruit

Matcha Tea	3.00
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Moroccan Mint Tea (traditional pot) – serves two	4.75
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Matcha Latte	3.50
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Chai Latte	2.50
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HOT WATER 1.00 / with Lemon 1.50 / with Fresh Lemon and Ginger 1.95
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CELEBRATE YOUR KID'S PARTY WITH US



Our birthday parties are famously popular with the little ones. We know how daunting it can be planning and organizing your kid's birthday party so why not let our friendly staff to do it all for you. All we ask from you is to provide the children on the day and enjoy partying...



Menu items are subject to availability.
(v) - vegetarian. (n) – nuts.

For those with special dietary requirements or allergies who may want to know about the ingredients used, please ask a member of our team.

VAT is included in all prices. A 12.5% service charge will be added to bills over £10.