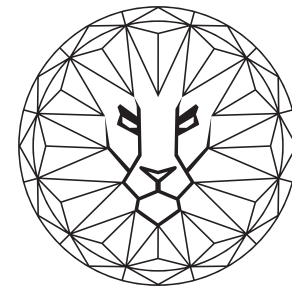


BALOCI

FROM

MERCHANTS OF VENICE



BRUNCH MENU

BRUNCH SPECIALS

BREAKFAST LASAGNE £15.5
Four-layer beef lasagne, poached eggs, Parmesan

AVOCADO & TOMATO FOCACCIA (v) £9.5
Crushed avocado, balsamic-roasted cherry tomatoes, extra virgin olive oil, toasted focaccia
Add poached egg £2.5

SALMON & OLIVE OIL FOCACCIA £11.5
Smoked salmon, heritage tomatoes, extra virgin olive oil, toasted focaccia
Add poached egg £2.5

TURKEY SAUSAGE & BEANS £14.5
Turkey sausage, cannellini beans, chestnut mushrooms, poached eggs, toasted focaccia

GOAT CHEESE & FIGS (v) £10.5
Whipped goat cheese, honey-roasted figs, toasted almonds, toasted focaccia

BEEF PATTIE & BEANS £14.5
Beef pattie, cannellini beans, poached egg

SIDES

PARMESAN POTATO TERRINE (v) £4
Layered potato, Parmesan, baked until golden
Add poached egg £2.5

COFFEE

ESPRESSO £3
DOUBLE ESPRESSO £4
LONG BLACK £4
AMERICANO £4
MACCHIATO £4.5
CORTADO £4.5
FLAT WHITE £4.5
LATTE £5
CAPPUCCINO £5
MOCHA £5.5

TEA

HEART OF PERSIA £4
A signature blend of Ceylon black tea, saffron, cardamom, rose

SILK ROUTE £4
A light black tea blend featuring berries, flowers, and fruits

CEYLON BLACK TEA £4
100% pure black tea blend of highest quality

SPICED CARAMEL £4
Black tea, star anise, nutmeg, cinnamon, caramel

LEMONGRASS & GINGER £4
A fragrant, zesty infusion with a spicy finish

FIRST ROMANCE £4
A delicate fusion of black tea, strawberry, orange peel, floral petals

TROPICAL PUNCH £4
A vibrant blend of rosehip, lemongrass, hibiscus, blackcurrant, tropical fruit flavours

If you have any food allergies or intolerances, please advise a member of our team. Due to the style of our cooking, we cannot guarantee that any dishes are free from any allergy or intolerance causing ingredients.

(v) Vegetarian. Vegan dishes available upon prior request.

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