

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

ANTIPASTI & SMALL PLATES

MIXED OLIVES / 3.5

PADRON PEPPERS / 5

SWEET POTATO CRISPS / 4

HAND CUT CHIPS / 3.5

Served with harissa yoghurt Served with garlic & parsley

FRIED SQUID / 6.75

ROASTED SPICE PUMPKIN / 6.75

MALLOY PRAWNS / 7.5

KADAIF NEST / 7

Served with Garlic aioli

Almond flakes, caramelized onion, thyme, cumin, garlic & beetroot lentil hummus (VEGAN)

Coconut prawns in a chilli maloy sauce

Chargrilled aubergine, ricotta, mint yoghurt, chilli butter

LAMB FLATBREAD / 6.5

HUMMUS / 5

STUFFED BELL PEPPER / 6.5

VEGETABLE KOFTE / 5

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

Served with flatbread

Bulgur, green lentil, onion & mix spice, served on bed of green hummus (VEGAN)

Bulgur, lentil & sweet potato meatballs with cumin, dill & bread crumbs served on garlic yogurt & chilli butter

LARGE PLATES

CHARGRILLED LAMB / 15

ONGLET STEAK / 15

LAMB SHAWARMA / 14

CHICKEN THIGHS / 14

Smoked aubergine, yoghurt, chilli butter, flatbread crutons

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

Slow-cooked lamb, Mejadra rice, yoghurt

Chargrilled chicken thighs, ginger & garlic marinade, chargrilled cauliflower, onions, pomegranate, tahini

PORK BAKLAVA / 14

ROASTED AUBERGINE CARNE / 13

THE VEGAN / 13

GRILLED SALMON FASULYE / 14

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

Filled with mix beans tomato salsa, oyster mushrooms, peppers, chilli flakes, cumin, garlic & basil sauce (VEGAN)

Roasted sweet potato, chickpea & red pepper suace, pine nuts, green tahini, on a bed of hummus & aubergine paste

Bed of green beans tomato passata, cumin, dill, spring onion, coriander, garlic & avocado cream

SALADS

SINGLE 4.75 / CHOOSE THREE 9.5 / CHOOSE FOUR 10.45

AUBERGINE

Feta cheese & yogurt, pomegranate seeds, parsley, crispy onion & basil sauce (GF,NF)

BUTTERNUT SQUASH

Kale, feta cheese, paprika, crispy onion, mint & parsley sauce (GF,NF)

RED QUINOA

Roasted red pepper, cannellini beans, parsley, spring onion, cumin & pomegranate seeds (V,GF,NF)

BEETROOT

Green lentil, red onion, dill, mint, parsley & pomegranate molasses (V,GF,NF)

BROCCOLI

Baby spinach, sugar snap peas, dill, black sesame & orange zest (V,GF,NF)

GREEN BEANS & BABY POTATO

White sesame, mint, dill, parsley, mustard, shallots onion & rocket sauce (V,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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