

GREEN MONKEY CAFE



BRUNCH

English Breakfast - 14

Our Home Postcode – Smoked bacon, fried or poached eggs, sausage, mushrooms, potato hash, charred tomato, house beans & sourdough.

Turkish Breakfast - 14.5 *NEW!

Poached or fried eggs, sucuk (Turkish sausage), white cheese, halloumi, mixed olives, tomato & cucumber, served with Turkish bread, jam & hot honey.

SW6 - 12 *NEW!

A nod to Chelsea mornings – Smoked salmon and poached eggs on sourdough, with sweet cherry vine tomatoes and a light salad.
+ Avocado **2.5**

Avocado & Chorizo - 13 (VO, GFO)

Smashed avocado on sourdough, smoked bacon, chorizo, poached egg & charred tomato (sweet chilli chutney optional).

Chorizo & Potato Hash Bowl - 13 (GF, V)

Potato hash, chorizo, pomegranate, sweet chili chutney, poached egg & spinach (smoked paprika hollandaise optional).
+ Feta **2** + Halloumi **2.5**

Farmer's Mushrooms - 9 (VG, GFO)

Mushrooms and spinach cooked in double fresh cream and fresh herbs, served on grilled sourdough.
+ Poached egg **2** + Parmesan **2**

Sweetcorn Fritters - 13 (VO)

Homemade corn fritters, avocado, 8-hour slow-roasted succulent pulled pork & a poached egg (chilli chutney optional).
+ Halloumi **2.5**

Salt Beef Brisket - 14 (GFO)

Slow-cooked salt beef on sourdough, avocado, charred onions & a poached egg (piccalilli optional).

Avocado on Toast - 7 (VG)

Smashed avocado & lime on grilled sourdough.
+ Poached egg **2**

Brioche Bun Brunch - 10.5

Bacon, avocado and poached egg on a melted cheddar brioche bun with sweet tomato chilli chutney.

Eggs on Toast - 7.5 (V, GFO)

Scrambled or poached cackle bean farm eggs on sourdough

Turkish Eggs - 10 (V, GFO)

Poached eggs in whipped garlic labneh with mild hot chilli brown butter, served with sourdough bread.

Poached Eggs & in house hollandaise on sourdough (GFO)

Eggs Benedict (Ham) **11.50**
Eggs Royale (Smoked Salmon) **13**
Eggs Florentine (Spinach) **9.5**

Shakshuka - 12.5 (V, GFO)

Red peppers and tomatoes seasoned with cumin, smoked paprika & cayenne, with spinach leaves, sourdough & two eggs (baked or poached).
+ Feta **2**

LUNCH *NEW!

Caesar's Salad - 9.5 (V)

Baby gem lettuce, cherry tomatoes, brioche croutons, lemon juice & Caesar dressing.

+ Chicken **4** + Avocado **2.5** + Halloumi **2.5**

Mixed Leaf Salad - 8.5 (V)

Crispy multi leaf lettuce, rocket & Radicchio accompanied with tomato and balsamic glaze

+ Chicken **4** + Avocado **2.5** + Halloumi **2.5**

Chicken Shish Flatbread - 16.5

Skewered cubes of succulent marinated chicken shish complemented with grilled peppers & onion.

Bulgur wheat and salad on the side (optional homemade chili & garlic sauce)
+ Halloumi **2.5**

Cajun Chicken Burger - 13

Juicy Cajun-spiced chicken breast served in a toasted brioche bun with crisp lettuce, juicy tomato, onion & our house Cajun mayo.

+ Cheddar Cheese **1** + Halloumi **2.5** + Fries **3**

Halloumi & Roasted Veg Wrap - 10 (V)

Golden grilled halloumi with roasted peppers, onions, baby leaves & a dollop of herby yogurt or spicy harissa mayo, all wrapped in warm flatbread.

+ Fries **3** + Bulgur **3.5**

EXTRAS & SIDES

Grilled halloumi **2.5**

Avocado **2.5**

Fries **3**

Smoked salmon **4.5**

Feta **2**

House beans **2.5**

Potato hash & parmesan **4.5**

Smoked bacon (2pcs) **3.5**

Sausage **2**

Mushrooms **3**

Poached eggs **2**

Scrambled eggs **2.5**

Sweet potato fries **4**

 @greenmonkeyldn

FOOD ALLERGY NOTICE

Please speak with a member of our team for any allergies or dietary requirements.

Vegan (VG)

Gluten Free Option
(GFO)

Vegetarian (V)

Option (O)



* A discretionary service of 10% will be added to your bill. All prices include VAT.

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SWEET

Pancakes - 10

Homemade pancakes served with homemade mixed berry compote, seasonal fruit, maple syrup & greek yoghurt.
+ Smoked bacon **3.5**

Granola - 7.5 (GF)

Homemade roasted nutty granola with Greek yoghurt, seasonal fruits & homemade mixed berry compote.

French Toast - 12.5 *NEW!

Brioche french toast, mixed berry compote, local honey, ice cream & fresh fruit

Banana Bread - 6.5 (GF)

Toasted with greek yoghurt, drizzle of maple syrup and crushed pistachios.

DRINKS

COFFEE

For medium size drinks (12oz) - 0.4

Espresso - 2.5

Macchiato, Cortado - 2.8

Latte, Cappuccino, Flat White - 3.5

Americano - 3.20

Mocha - 3.8

Long Black - 3.2

Chai, Matcha or Turmeric Latte - 3.8

Hot Chocolate (V,GF, Option) - 3.7

MATCHA

Iced Matcha Latte - 4.6

Matcha tea powder poured over milk, add milk of your choice + **0.5**

Mango Iced Matcha Latte *NEW! - 5

Matcha tea powder poured over milk & mango sauce

Blueberry Iced Matcha Latte *NEW! - 5

Matcha tea powder poured over milk & blueberry syrup

Iced Coffee

Iced Latte - 4.2

Add syrup of your choice **0.5**

Iced Chai & Cinnamon (V,GF, Option) - 4.6

Iced Mocha - 4.6

Iced Americano - 3.7

TOASTIES

Grilled sourdough or Ciabatta - 7

Avocado & bacon

Bacon or ham & cheese

Tuna melt *NEW!

Avocado & halloumi

Mozzerella, sundried tomato, pesto

+ Chicken **2.5**

Fried or scrambled egg & cheddar cheese

KIDS MENU

(Build your own breakfast)

Scrambled egg **2.5**

Slice of sourdough **1**

House beans **1.5**

Smoked bacon (1pc) **2**

Pancake (1) **3**

Fritter (1) **2**

Sausage (1) **1.5**

TEA

English Breakfast - 3

Speciality Tea - 3.5

Earl Grey, Peppermint, Apple Loves Mint, Chamomile, Lemongrass & Ginger, Goji Berry & Pomegranate

SMOOTHIES -6

Pink Valencia

Strawberry, raspberry & pineapple

Tropical Mint - *NEW!

Mango, apple, mint & apple juice

Noah

Blueberry, banana, oat, honey, skimmed milk

Roman

Mango & mixed berries

Monkey Magic

Mango, Banana, peach, muesli, coconut milk

Green Tarzan

Kale, spinach, avocado & apple juice

ADD IN YOUR SMOOTHIE

Whey Protein - 1.5

Espresso shot - 1.5

JUICES -4

Freshly squeezed

Carrot, apple & ginger

Orange juice

Apple juice

EXTRAS

Espresso Shot - 1.5

Decaf - 0.50

Alternative Milk - 0.5

Oat Almond

Soya Coconut

Syrups - 0.5

Caramel

Vanilla

Hazlenut

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