

BREAKFAST

Beam benedict.

Shawarma spiced patty, homemade pickled red cabbage, crispy eggs, muffin, harissa hollandaise.

Shakshuka.

Free-range organic eggs slowly cooked in a fiery tomato sauce, with peppers, spices and cheese, served with artisan bread (add chorizo or sucuk).

Turkish eggs.

Garlic yoghurt, medium poached organic eggs, browned butter with pul biber chilli flakes, diced spicy beef sausage, served with artisan bread.

Full English breakfast.

Free-range organic egg, Warman Farm sausage, Norfolk smoked bacon, portobello mushroom, hash brown and beans, served with buttered artisan bread.

Mediterranean breakfast.

Grilled halloumi, free-range organic egg, filo pastry with parsley and feta, grilled spicy sausage, avocado, feta, marinated olives and harissa yoghurt, served with artisan bread and jam.

Vegetarian breakfast.

Grilled halloumi, portobello mushroom, free-range organic egg, vegan sausage, crushed avocado, hash brown, beans, harissa yoghurt, artisan bread.

Vegan breakfast.

Crushed avocado, vegan sausage, portobello mushroom, hash brown, grilled heritage tomatoes, hazelnut dukkah, artisan multigrain bread and beans.

Breakfast burrito.

Scrambled eggs and cheese in a tortilla wrap with crushed avocado, chorizo, peppers and a tomato salsa.

Mushroom on toast.

Creamy mushrooms, poached egg, rocket, parmesan, on artisan bread.

Salmon & scrambled eggs.

Scrambled eggs on artisan bread and oak smoked Scottish salmon.

Avocado & egg with bacon or chorizo.

Crushed avocado on artisan bread with poached organic egg with a choice of either Norfolk smoked bacon or chorizo.

French toast.

Artisan brioche french toast with vanilla creme fraiche, banana, berry compote and salted caramel.

Buttermilk pancakes.

Full or half portion of buttermilk pancakes served with a berry compote, bacon, salted caramel, maple syrup, honeycomb butter.

Family owned cafe serving brunch dishes inspired by our Middle Eastern heritage.

Kahvalti, which literally translates to “before coffee”, are social occasions dating back to the Ottoman Empire.

Today family, friends and whole communities continue to gather at their local kahvalti house, where they connect over a spread of the finest breakfast dishes from the Middle East.

We've sourced the best ingredients to recreate the occasion for you.

Mushroom omelette.

Portobello mushroom, grilled pepper and spinach omelette with mature Cheddar cheese, served with fries.

Avocado on toast.

Crushed avocado, hazelnut dukkah and chilli flakes on artisan multigrain bread.

Beam is proud to support Action For Kids, a local charity that helps disabled children and young people to live independent and fulfilling lives.

SALADS

Grilled chicken salad.

Marinated grilled free-range chicken, crushed avocado, tomato, croutons, herby bulgur wheat, with a honey and mustard dressing.

Halloumi salad.

Grilled Halloumi, roasted vegetables, herby bulgur wheat, candied walnuts, croutons, with a tahini and walnut dressing.

Goat's cheese & beetroot salad.

Warm goat's cheese and beetroot salad, croutons, herby bulgur wheat, sticky walnuts, hazelnut dukkah, with a tahini and walnut dressing.

WRAPS

Kofte wrap.

Shawarma spiced Kofte, slaw, homemade pickled red cabbage, tomato salsa and yoghurt drizzle.

Chicken & avocado wrap.

Marinated grilled free-range chicken, crushed avocado, fresh sliced tomatoes in a tortilla wrap.

Halloumi wrap.

Grilled Halloumi, hummus, slaw, tomato salsa, homemade pickled red cabbage, yogurt drizzle.

MAIN DISHES

Grilled kofte.

Shawarma spiced Kofte, fries, house dressed leaves, tomato salad, homemade pickled red cabbage.

Grilled chicken burger.

Lean grilled free-range chicken in a brioche bun, mature cheddar, green leaves, tomato, homemade pickled red cabbage and mayo (add Norfolk smoked bacon).

KIDS MENU

Kids breakfast.

Egg, bacon and sausages.

Chicken nuggets.

Chicken nuggets, chips and beans.

Fish fingers.

Fish fingers, chips and peas.

Pancakes.

Pancakes, maple syrup and berry compote.

(Our kids menus is for children under 12yrs).

DESSERT MENU

Nutella french toast.

Artisan brioche French toast, filled with Nutella, banana, salted caramel and berry compote.

Chocolate brownie.

Warm Belgian brownie, served with a scoop of gelato ice cream.

Ice cream.

A selection of gelato ice cream (chocolate, hazelnut, vanilla or biscotti).

Sorbet.

A selection of sorbets (strawberry, mango).

TEAS

English Breakfast tea

English Breakfast decaffeinated tea

Earl Grey tea

Herbal teas from Kandula Teas

A selection of Kandula teas between; green ceylon, peppermint leaf, lemon ginger, moroccan mint or strawberry hibiscus.

Herbal teas from Tea Huggers

A selection of teas from a local Crouch End supplier between; good morning infusion, chill out infusion, slow down tea, detox tea or yummy mummy.

COFFEES

Espresso

Cappuccino

Flat white

Latte

Macchiato

Americano

Mocaccino

Chai Latte

Hot chocolate.

Chocolate milk and fresh dairy milk, steamed together to create a hot chocolate fit for a chocaholic.

SOFT DRINKS

Still water

Sparkling water

Coca cola

Diet coca cola

Sprite

FRESH JUICES

Orange juice

Pear juice

Apple juice

SMOOTHIES

Kiwi, avocado & mint

Mango, banana & strawberry

Raspberry & blueberry

Pineapple, carrot & goji berry

MILKSHAKES

Chocolate

Banana

Vanilla

Strawberry

BEERS

Efes Draft 500ml

Peroni

COCKTAILS

Mimosa.

Orange and Prosecco.

Aperol Spritz.

Aperol, Prosecco and soda water.

Bellini.

Peach purée and Prosecco.

WHITE WINES

Mâcon Villages 2016.

Domaine de l'Elite, Burgundy, France (glass) or (bottle).

Prosecco.

Gocce di Favola, Prosecco Extra Dry, Veneto, Italy (glass) or (bottle).

ROSÉ WINES

Mesta Organic 2017.

Tempranillo, Uclés, Spain (glass) or (bottle).

RED WINES

Château Fleur de Lisse 2014.

Saint-Émilion, Bordeaux, France (glass) or (bottle).

Please make our staff aware if you have any food allergies or if you would like to know more about the ingredients used in our dishes. Service charge is optional and will not be included in your bill. However, 12.5% will be added to groups of 6 or more. All tips are shared amongst floor and bar staff.