

BREAKFAST & BRUNCH

Shakshuka.

Free-range organic eggs slowly cooked in a fiery tomato sauce, with peppers, spices and cheese, served with artisan bread – 11.50

Turkish eggs.

Garlic yoghurt, medium poached organic eggs, browned butter with pul biber chilli flakes, diced spicy beef sausage, served with artisan bread – 10.95

Full English breakfast.

Free-range organic egg, Warman Farm sausage, Norfolk smoked bacon, portobello mushroom, hash brown and beans, served with buttered artisan bloomer toast – 11.95

Mediterranean breakfast.

Grilled halloumi cheese, free-range organic egg, filo pastry with parsley and feta cheese, grilled spicy sausage, avocado, feta cheese, marinated olives and harissa yoghurt, served with artisan bread and jam – 12.50

Vegetarian breakfast.

Bubble and squeak, portobello mushroom, free-range organic egg, filo pastry with parsley and feta cheese, crushed avocado, hash brown, beans, harissa yoghurt, artisan bread – 12.50

Vegan breakfast.

Crushed avocado, vegan sausage, portobello mushroom, hash brown, grilled heritage tomatoes, bean salsa, dukkah, artisan multigrain bread and tomato salsa – 11.80

Breakfast burrito.

Scrambled eggs and cheese in a tortilla wrap with crushed avocado, chorizo, peppers and a tomato salsa, served with bean salsa – 11.50

Mushroom on toast.

Creamy mushrooms, poached egg, rocket, parmesan, on artisan bread – 9.95

Salmon & scrambled eggs.

Scrambled eggs on artisan bread and oak smoked Scottish salmon with creme fraiche – 11.50

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 – 10.50

French toast.

Artisan brioche french toast with vanilla creme fraiche, banana, berry compote and salted caramel – 10.50

Gluten-free buttermilk pancakes.

Full or half portion of gluten free buttermilk pancakes served with a berry compote, bacon, salted caramel, maple syrup, honeycomb and butter – 6.95 (small) – 10.50 (large)

Goat's cheese & beetroot Benedict.

Crushed beetroot with goat's cheese, poached organic eggs, hazelnut dukkah and homemade hollandaise sauce, served on a toasted muffin – 10.95

Benedict. Florentine. Royale.

A choice of either eggs Benedict (smoked bacon), Florentine (spinach) or Royale (smoked salmon). All served on a toasted English muffin, with fresh homemade hollandaise sauce – 10.50

Mushroom omelette.

Portobello mushroom, grilled pepper and spinach omelette with mature Cheddar cheese and grilled red onions, served with fries and a salad garnish – 11.95

Kahvalti.

(minimum 2 people)

A middle eastern inspired breakfast spread.

Kahvalti, literally translating 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 small dishes from the Middle East.

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

Spicy sausage, halloumi with honey, filo pastry, aubergine salsa, 2 fried eggs with chilli flakes, hummus, beetroot borani, feta and marinated olives, jam and artisan bread, served with tea or coffee – 16.00 (per person)

SANDWICHES & WRAPS

Kofte wrap.

Kofte, grilled peppers, red onions in a tortilla wrap with a yoghurt drizzle, served with a green leaf salad – 9.95

Chicken & avocado wrap.

Marinated grilled free-range chicken, crushed avocado, fresh sliced tomatoes and lettuce in a tortilla wrap, served with a salad garnish – 9.95

Halloumi wrap.

Halloumi, grilled peppers, caramelised red onion, tomato salsa and hummus in a tortilla wrap, with a salad garnish – 9.95

Vegan wrap.

Falafel, caramelised red onions, hummus, grilled peppers, tomato salsa, served with a salad garnish – 9.95

Vegetarian bap.

Crushed avocado, grilled halloumi, spinach, free-range egg, harissa yogurt and mayonnaise, with a green leaf salad – 9.95

Breakfast sandwich.

Norfolk smoked bacon, free-range egg and Warman Farm sausage, binded with Cheddar cheese, with chilli jam and mayonnaise – 9.95

SOUP & SALADS

Soup of the day.

Served with a toasted artisan bread – 5.50

Falafel salad.

Falafel, green leaves, cherry tomatoes, hummus, beetroot borani, feta, olives, marinated croutons and hazelnut dukkah, with a tahini and walnut dressing – 10.95

Grilled chicken salad.

Marinated grilled free-range chicken, crushed avocado, green leaf and tomato salad with red onions, marinated croutons and a honey and mustard dressing – 10.95

Halloumi salad.

Grilled halloumi with mixed peppers, grilled aubergine, caramelised red onions, tomatoes, marinated croutons, sticky walnuts, with a tahini and walnut dressing – 10.95

Goat's cheese & beetroot salad.

Warm goat's cheese and beetroot salad, tomatoes, marinated croutons, sticky walnuts, hazelnut dukkah, with a tahini and walnut dressing – 10.95

MAIN DISHES

Beef burger.

7oz beef burger in an artisan brioche bun with mature Cheddar cheese, red onion, green salad, sliced tomatoes and mayonnaise, served with chips (add bacon or egg £2.00) – 10.95

Grilled chicken burger.

Lean grilled free-range chicken in a brioche bun with mature Cheddar cheese, green salad, sliced tomatoes, red onion and mayonnaise, served with chips (add Norfolk smoked bacon £2.00) – 10.95

Grilled kofte.

Marinated tender lamb kofte, fries, with a green leaf salad, basil and honey dressing – 16.95

Lean chicken breast.

Marinated free-range chicken breast in herbs, fries, with a green leaf salad, basil and honey dressing – 16.95

DESSERTS

Artisan brioche French toast, filled with Nutella, banana, salted caramel and berry compote – 6.95

Warm Belgian brownie, served with a scoop of gelato ice cream – 6.50

A selection of gelato ice cream (chocolate, hazelnut, vanilla and biscotti) – 4.95

A choice of sorbet between strawberry or mango – 4.95

TEAS

English Breakfast tea – 2.85

English Breakfast decaffeinated tea – 2.85

Earl Grey tea – 2.85

Herbal teas from Kandula Teas

A selection of Kandula teas between; green ceylon, peppermint leaf, lemon ginger, moroccan mint or strawberry hibiscus – 2.85

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 – 2.85

COFFEES

Espresso – 2.50

Cappuccino – 3.10

Flat white – 3.10

Latte – 3.10

Macchiato – 2.60

Americano – 2.80

Mocaccino – 3.10

Hot chocolate.

Chocolate milk and fresh dairy milk, steamed together to create a hot chocolate fit for a chocaholic – 2.30 (kids) – 2.95 (adult).

SOFT DRINKS

Still water – 1.50

Sparkling water – 1.95

Coca cola – 2.50

Diet coca cola – 2.50

Sprite – 2.50

FRESH JUICES

Orange juice – 3.75

Pear juice – 3.75

Apple juice – 3.75

SMOOTHIES

Kiwi, avocado & mint – 4.85

Mango, banana & strawberry – 4.85

Raspberry & blueberry – 4.85

Pineapple, carrot & goji berry – 4.85

MILKSHAKES

Chocolate – 4.85

Banana – 4.85

Vanilla – 4.85

Strawberry – 4.85

BEERS

Efes Draft 500ml – 5.50

Peroni – 5.50

COCKTAILS

Mimosa

Orange and Prosecco – 6.95

Aperol Spritz

Aperol, Prosecco and soda water – 6.95

Bellini

Peach purée and Prosecco – 6.95

WHITE WINES

Sollazzo 2017.

Trebbiano, Pinot Bianco, Vino d'Italia, Italy – 5.35 (glass) – 20.00 (bottle)

Tierra Antica 2017

Sauvignon Blanc, Valle Central, Chile – 20.50 (bottle)

Mesta Organic 2017

Verdejo, Uclés, Spain – 21.00 (bottle)

Prosecco.

Gocce di Favola, Prosecco Extra Dry, Veneto, Italy
– 5.95 (glass) – 29.00 (bottle)

ROSÉ WINES

Mesta Organic 2017

Tempranillo, Uclés, Spain – 5.85 (glass) – 21.00 (bottle)

RED WINES

Sollazzo 2017

Merlot, Cabernet Sauvignon, Vino d'Italia, Italy – 5.35 (glass) – 20.00 (bottle)

Tierra Antica 2017

Merlot, Valle Central, Chile – 20.50 (bottle)

Mesta Organic 2017

Tempranillo, Uclés, Spain – 21.50 (bottle)

BEAM NOTTING HILL

We're excited to announce we will be opening a third Beam this Summer in Notting Hill.

Follow us on Instagram (@cafebeam)
and Facebook (cafebeam).