

DOKKE



LOCATION

Ivory house
East Smithfield
St Katharine docks
E1W1AT

BOOKINGS

For enquiries -
info@dokke.co.uk
02074813954

SOCIAL

[@dokkelivingroom](https://www.instagram.com/dokkelivingroom)
See our latest dishes.

SAMPLE

Menu (+ more dishes at weekends)

DOKKE BREAKFAST

Sausage, Egg, Bacon, Avocado, "Wapping Sourdough" Toast, Cherry Tomato

OKONOMYAKI AS YOU LIKE IT

Option: **Octopus, bacon, prawn or all three** - with cabbage, furikake, egg, bonito

CLOUD EGG

Crispy kale, avocado, chorizo

VOLCANO EGG (V)

Charcoal egg, sriracha, crispy kale, edamame, urfa chili bread

SHAKSOUKA

Eggs poached in spicy tomato sauce, chili dhal, coconut mallow, sourdough

WAFFLE

Charcoal waffle, buttermilk chicken, kimchi egg, watermelon, jalapeno

BREAKING BREAD

Charcoal sourdough flatbread, avocado, pomegranate, labneh, dukkah, jalapeño, foraged herbs & flowers

AEBLESKIVER

Danish style pancake balls, mocha iced granita, blood orange & Nutella



OMAKASE

"I'll leave it up to you" taking inspiration from the Japanese tradition where chef presents a series of plates, we offer this style as our tasting menu with matched drinks, leave it to us and experience a unique artistic performance by the chef. (For dinner plates evenings only, (5 people max) @dokkelivingroom





**THE VOLCANO EGG
WAFFLE
CRISPY EGG**



If you don't believe us, you can watch him at work in the open kitchen, an ongoing trend that must send lesser chefs looking for a corner of the fishbowl to hide in."
@citymatters @dokkelondon

WHAT'S HAPPENING

Here at dokke, we want you to feel at home, in the kitchen, in our house, in your own living room, We are a self-contained dining space, we offer innovative, well sourced, progressive, fusion food with healthy options from our daily-changing menu. All of this is cooked to order in our open kitchen, to share with you. Our menu is split in to brunch and dinner dishes.

We focus on the best possible ingredients, to produce exciting food, full of passion and love, everything is unique to dokke.

Come enjoy our bottomless Prosecco brunches for an hour. 35ph

