

New Year, New Me-nu. This year at Café 1001 we want to showcase a conscious brunch menu with low waste and sustainability at it's core. We hope you enjoy our new take on a classic brunch menu.

Full English	Free Range Eggs, Bacon, Sausage, Hash Brown, Baby Spinach, Oven Roasted Cherry Tomatoes, Garlic Mushrooms, Homemade Tarka Beans Served with Paratha / Sourdough		£12
Full Vegetarian / Vegan	Seasoned scrambled Tofu / Free Range Eggs, Garlic Mushrooms, Oven Roasted Cherry Tomatoes, Homemade Beans, "No Avo Smash" Served with Paratha / Sourdough	VE/VG	£12
Oyster Mushroom on Paratha	Garlic & Turmeric Pan Fried Oyster Mushrooms with Kholrabi & Coconut Raita Yoghurt served on Paratha	VG	£10
Kaffir lime leaf Dhal	Lemongrass, Scotch Bonnet, Kaffir lime leaf Dhal with cassava, paratha & apple chutney Served with Paratha	VG	£10
Brunch Bap	Turmeric Brioche Bun, "No Smash Avo", Baby Spinach, Marinated Sweet & Spicy Halloumi, Oyster Mushrooms / Sausage with Brunch Sauce		£7
Avo vs No Avo Smash	Avocado Smash/"No Avo Smash" with brunch sauce Served on Paratha / Sourdough	VG	£9
Poached Eggs	Poached eggs with brunch sauce Served on Paratha / Sourdough		£7
Porridge	Masala Chai Porridge in Oatmilk with poached cinnamon apples & fresh sweet ginger	VG	£6
Banana Bread & Poached Fruit	Homemade toasted banana bread with poached cinnamon, star anise, & saffron fruit with coconut date syrup yoghurt	VG/GF	£7

For all allergies, please speak to a member of our staff. If you have any questions/feedback do not hesitate to speak to a member or our team.