

MENUMENU

POWER
PLANT



@POWERPLANT.CAMDEN

@POWERPLANT.LISBON

BREAKFAST: 08:00 - 12:00

ROOM INCLUSIVE BREAKFAST

1. BREAKFAST PLATES (SELECT ONE)

GOLDEN GRANOLA

home made granola, soya yogurt, maple and berries

EGGS ON TOAST [V]

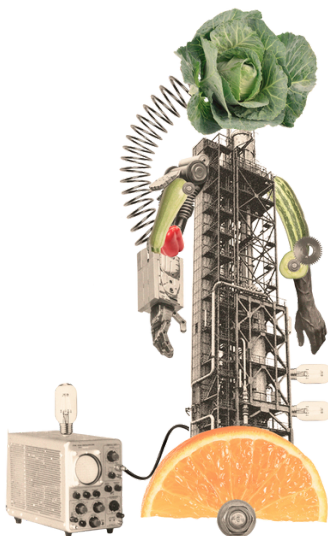
two eggs your way, toasted sourdough, sliced avocado, pumpkin seeds

2. PASTRY (SELECT ONE)

VEGAN CROISSANT

VEGAN PAIN AU CHOCOLAT

3. COFFEE, TEA, OF JUICE



BREAKFAST

GOLDEN GRANOLA

£6

home made granola, soya yogurt, maple and berries

EGGS ON TOAST [V]

£8

two eggs your way on sourdough. Served with roasted cherry tomatoes and crispy potatoes

AVOCADO TOAST

£9

sliced avocado, toasted sourdough, pumpkin seeds, radish. served with roasted cherry tomatoes and crispy potatoes

Add two eggs your way £2 [V]

VEGETARIAN FULL ENGLISH [V]

£12

two poached eggs, blistered cherry tomatoes, mushrooms, grilled halloumi, crispy potatoes, 'baked' beans, sourdough toast, sliced avocado

TWO EGG OMELETTE [V]

£10

folded omelette filled with mozzarella and parmesan. served with toasted sourdough, roasted tomatoes, and crispy potatoes

SIDES

Sourdough toast £3

Croissant £3

Two eggs your way £2



IF YOU HAVE A FOOD ALLERGY OR INTOLERANCE, PLEASE SPEAK TO A MEMBER OF THE TEAM - ALL ITEMS ARE VEGAN UNLESS MARKED [V] WHICH DENOTES VEGETARIAN. PRICES INCLUDE VAT AT THE CURRENT RATE - A DISCRETIONARY 12.5% SERVICE CHARGE IS ADDED TO YOUR BILL
[HI] DENOTES HOTEL INCLUSIVE (PREPAID) BREAKFAST

P O W E R P L A N T

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ALL DAY MENU 12:00 - 22:00

ANTIPASTI & PRIMI

BREAD £4

toasted focaccia & sourdough, olive oil with balsamic mix

SOUP OF THE DAY £6

ask your server! served with toasted sourdough

TRUFFLE FRIES [V] £5

crispy fries, black truffle oil, herbs and parmesan

BEETROOT CARPACCIO [V] £7

paperthin beetroot, roasted beets, white balsamic, toasted pecans and goats cheese

BURRATA [V] £8

burrata, smokey red pepper sauce, pickled chilli, and toasted sourdough

SEVEN VEGGIES SALAD £7

radish, cavolo nero, fennel, carrot, cucumber, rocket, green beans, tarragon, citrus dressing

BRUSCHETTA POMODORO £8

heritage tomatoes, basil, garlic and balsamic on toasted focaccia
ADD mozzarella £2 [V]

BRUSCHETTA FUNGHI £8

assorted wild mushrooms, sage and truffle oil on toasted focaccia

PIZZETTA MARGHERITA [V] £9

fresh tomato sauce, mozzarella, basil

PIZZETTA ORTOLANA £9

fresh tomato sauce, wild mushrooms, courgette, rocket, balsamic
ADD mozzarella £2 [V]

FRESH PASTA & SECONDI

SPINACH RAVIOLI [V] £12

hand made spinach and ricotta ravioli, cavolo nero, broccoli, and courgettes in a rocket pesto butter sauce

PUMPKIN AND SAGE TORTELLONI £13

hand made pumpkin tortelloni, grilled shallots, lemon and sage vegan butter

ORECCHIETTE £10

fresh orecchiette pasta, garlic and cherry tomato sauce, basil, and drizzle of basil oil
ADD mozzarella £2 [V]

TROFIE PESTO PASTA £10

fresh trofie pasta, purple basil pesto, sun dried tomatoes, pine nuts

PARMIGIANA DI MELANZANE [V] £13

layers of oven baked aubergine, tomato sauce, mozzarella, and parmesan.
served with garlic bread

ZUCCA AL FORNO £13

roasted butternut squash, housemade caponata, creamy polenta

DESSERTS

HOMEMADE TIRAMISU [V] £6

layers of savoiard biscuits, mascarpone cream and amaretti

CHOCOLATE BISCOTTO WITH ICE CREAM £5

chocolate and candied orange cookie, chocolate sauce, vegan vanilla ice cream

AFFOGATO £4

double espresso served over vegan vanilla ice cream

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WINE & DRINKS CARD

WHITE

SOAVE CLASSICO, BOLLA 9 / 36
BOTTEGA PINOT GRIGIO, VENETO 10 / 40
GAVI CA BIANCA, CORTESE 12 / 48

RED

ALLUMEA NERO D'AVOLA-MERLOT, SICILY 9 / 36
PRIMITIVO DEL SALENTO, PUGLIA 10 / 40
ANTICA CINTA, CIANTI 13 / 52
CHOLOUR L'EAU DU NENUPHARE, FRANCE 10 / 40

ROSE

PARINI PINOT GRIGIO ROSATO, VENEZIE 9 / 36
TORRE MORA SCALUNERA ROSATO, ETBA 12 / 48

PROSECCO & CHAMPAGNE

BOTTEGA POETI PROSECCO DOC, BRUT 10 / 34
BOTTEGA MILLESIMATO, SPUMANTE BRUT 36
BOTTEGA POETI PROSECCO, BRUT (ROSE) 38
R DE RUINART BRUT 120

BEER

CAMDEN HELLS 6
CAMDEN PALE ALE 6

BIRRA MORRETTI [B] 5
STELLA ARTOIS UNFILTERED [B] 6
CORONA [B] 5
CORONA 0% [B] 5
GUINNESS ORIGINAL [B] 5
ASPALL CIDER [B] 6
LUCKY SAINT 0% [B] 5
GOOSE ISLAND IPA [B] 6

APERITIVI

NEGRONIS
CLASSICO 13
SBAGLIATO 13
BLANCO 13
AMERICANO 13

SPRITZES

APEROL 13
HUGO 13
LIMONCELLO 13

BELLINIS

CLASSICO 12
PINEAPPLE 12

DIGESTIVI

BOTTEGA GRAPPA 3
AMARO MONTENEGRO 3
LIMONCELLO 3
SAMBUCA 4
AMARETTO 4
CAFFE BORGHETTI 4

CAFFE

ESPRESSO 2.5
AMERICANO 2.8
CAPPUCCINO 4
LATTE 4
CHAI LATTE 4
MATCHA LATTE 4

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A DISCRETIONARY 12.5% SERVICE CHARGE IS ADDED TO YOUR BILL - WINE IS SERVED IN 175ML GLASSES - SPIRITS IN 25ML
BEER SERVED IN PINT GLASSES OR 330ML BOTTLES UNLESS OTHERWISE STATED OR REQUESTED
GREEN COLOURED WINES DENOTE VEGAN

P O W E R P L A N T

COCKTAILS		WINE		SPIRITS	
OLD FASHIONED	13	WHITE	BOTTLE / 175ML	GIN	25ML
bourbon - bitters - sugar syrup		SOAVE CLASSICO	36 / 9	MALFY ORIGINALE	5
CLASSIC NEGRONI	13	BOTTEGA PINOT GRIGIO	40 / 10	MALFY ROSA / MALFY ARANCIA	5
gin - campari - sweet vermouth		GAVI CA BIANCA	48 / 10	RUM	
APEROL SPRITZ	13	RED		HAVANA 3 YEARS OLD	4
aperol - soda - prosecco		NERO D AVOLA - MERLOT	36 / 9	BACARDI SPICED	4
CLASSIC MARGARITA	13	PRIMITIVO SALENTO	40 / 10	ANGOSTURA RESERVA 7 YEARS OLD	4
tequila - cointreau - lime juice		ANTICA CIANTI	52 / 13	CACACHA	6
MOJITO	12	ROSÉ		WHISKEY & BOURBON	
cuban rum - lime juice - sugar syrup - fresh mint		PARINI PINOT GRIGIO	48 / 12	JAMESON	4
BELLINI	12	TORRE MORA ROSATO	36 / 9	JACK DANIEL'S	4
peach puree - Bottega Millesimato Spumante Brut		SPARKLING	BOTTLE	BUFFALO TRACE	5
ESPRESSO MARTINI	13	PROSECCO DOC	34/10	GLENMORANGIE LASANTA 12	7
espresso - vodka - coffee		BOTTEGA SPUMANTE	36	TEQUILA/MEZCAL	
liquor - sugar syrup		PROSECCO ROSE	38	OLMECA SILVER	4
P*STAR MARTINI	13	CHAMPAGNE		EL JIMADOR REPOSADO	6
vanilla vodka - passionfruit		R DE RUINART	120	QRRQ MEZCAL	6
liquor - passionfruit syrup - pineapple juice - sugar syrup				VODKA	
				ABSOLUT	4
				BELVEDERE	6
				COGNAC	
				MARTEL VS ***	5
				HENNESSY VSOP	7
BEER		SOFTS & JUICES			
DRAUGHT BEER	PINT	SOFT DRINKS	3		
CAMDEN HELLS LAGER	6	COLA			
CAMDEN PALE ALE	6	COLA DIET			
BOTTLED BEER		FEVER TREE TONIC			
BIRRA MORRETTI	5	FEVER TREE LIGHT TONIC			
STELLA UNFILTERED	6	FEVER TREE CUCUMBER TONIC			
CORONA	5	FEVER TREE BLOOD ORANGE			
CORONA 0%	5	FEVER TREE PREMIUM LEMONADE			
GUINNESS ORIGINAL	5	FEVER TREE GINGER ALE			
GOOSE ISLAND IPA	6	BOTTLED WATER			
LUCKY SAINT 0%	5	LARGE STILL & SPARKLING	5		
BOTTLED CIDER		SMALL STILL & SPARKLING	3		
ASPALL CIDER	6	ENERGY DRINKS			
		RED BULL	3.5		
		RED BULL NO SUGAR	3.5		
		BOTTLED JUICE			
		FROBISHERS	4		
		ORANGE			
		APPLE			
		MANGO			
		CRANBERRY			