

## BRASSERIE



GOOD FOOD, NICE PEOPLE, CLOSE TO HOME

GENERAL MANAGER: **ROSIE ALVES** / HEAD CHEF: **FABIO FARIAS**  
OUR MENU IS NOW AVAILABLE FOR HOME DELIVERY VIA DELIVEROO.

## SMALL PLATES

VINE RIPENED TOMATO CROSTINI	3.00
MARINATED OLIVES	3.75
PAN FRIED PADRON PEPPERS	5.00
POLENTA PARMESAN BITES	4.00
HALLOUMI BITES	4.50

## STARTERS

<b>HOMEMADE SOUP OF THE DAY</b> 5.75 <i>please ask your server</i>	<b>SUPER-FOOD SALAD</b> 6.25 <i>quinoa, avocado, broccoli, pomegranate, pumpkin seeds</i>	<b>CHARGRILLED CALAMARI</b> 7.95 <i>sweet chili jam</i>
<b>AVOCADO BRUSCHETTA</b> 6.75 <i>mild red chili, olive oil, basil</i>	<b>SUMMER CHOPPED SALAD</b> 6.50 <i>diced chicken, tomato, cheddar, iceberg</i>	<b>BURRATA</b> 7.75 <i>sweet Sicilian datterini tomatoes</i>
<b>BEEF CARPACCIO</b> 7.95 <i>thinly sliced fillet steak, potato &amp; horseradish salad</i>	<b>ANTIPASTA PLATTER (FOR TWO)</b> 16.50 <i>kalamata olives, marinated feta, tomato crostini, hummus, taramasalata, beetroot puree, warm pitta bread</i>	<b>WATERMELON AND FETA SALAD</b> 6.50 <i>red onion, rocket, mint</i>
<b>TIGER PRAWNS</b> 8.50 <i>pan fried with white wine, garlic, lemon</i>		<b>CRAYFISH &amp; AVOCADO COCKTAIL</b> 7.50 <i>shredded iceberg, marie rose sauce</i>

## SALADS

<b>C.M. COBB SALAD</b> 14.00 <i>chicken, bacon, egg, tomato, avocado, cheddar</i>	<b>CORIANDER LIME SHRIMP SALAD</b> 13.50 <i>cherry tomatoes, avocado, red onion, cos</i>	<b>WARM HALLOUMI SALAD</b> 11.50 <i>cous cous, chick peas, green beans, broccoli</i>
<b>SALMON SUPER-FOOD SALAD</b> 15.95 <i>grilled salmon, quinoa, avocado, broccoli, pomegranate, pumpkin seeds</i>	<b>BALSAMIC GRILLED STEAK SALAD</b> 16.50 <i>prime strips of fillet steak, peaches, feta, rocket</i>	<b>SHREDDED DUCK SALAD</b> 13.95 <i>cucumber, spring onion, coriander, pomegranate dressing</i>

## MAINS

<b>OVEN BAKED COD</b> 16.50 <i>wilted spinach, beurre blanc</i>	<b>DONALD RUSSELL LAMB CUTLETS</b> 18.50 <i>broad beans, mint, lemon, buttered new potatoes</i>	<b>GRILLED SALMON</b> 16.50 <i>green beans, crushed new potatoes, hollandaise sauce</i>
<b>HOMEMADE SALMON FISHCAKES</b> 13.00 <i>tartare sauce, fresh cut fries</i>	<b>FILLET OF BEEF STROGANOFF</b> 16.50 <i>fillet strips, cream, mushrooms, brandy, steamed rice</i>	<b>HALF ROASTED CHICKEN</b> 14.00 <i>marinated in rosemary and lemon, fresh cut fries</i>
<b>DUTCH CALVES LIVER</b> 16.50 <i>caramelised onion, polenta chips</i>	<b>TEQUILA LIME CHICKEN</b> 14.00 <i>marinated chicken breast, tomato &amp; avocado salsa</i>	<b>CHILI PRAWNS</b> 14.50 <i>tomato, chili, leeks, steamed rice</i>
<b>VEGGIE CARBONARA</b> 11.50 <i>fresh peas, asparagus, courgette ribbons</i>	<b>CHICKEN ESCALOPE</b> 14.00 <i>coated in parmesan &amp; breadcrumbs, linguine, cherry tomatoes, spring onion</i>	<b>NAKED LAMB BURGER</b> 12.50 <i>watermelon &amp; feta salad</i>
<b>FISH OF THE DAY</b> <i>please ask your server, priced daily</i>		<b>LINGUINE TIGER PRAWNS</b> 13.50 <i>chili, spring onion, white wine, garlic, lemon</i>

## DONALD RUSSELL AWARD WINNING BEEF

*our beef is sourced from aberdeenshire, from cattle that are naturally reared & grass fed on traditional farms*

<b>CAFE MED BURGER</b> 12.50 <i>8oz prime chopped steak, potato bun, fresh cut fries</i>	<b>200g RIB-EYE STEAK</b> 25.00 <i>fresh cut fries</i>	<b>BERNAISE SAUCE</b> 1.50 <i>egg, shallots, tarragon, butter</i>
<b>ADD CHEESE</b> 1.00	<b>190g FILLET STEAK</b> 29.00 <i>fresh cut fries</i>	<b>PEPPERCORN SAUCE</b> 1.50 <i>crushed peppercorns, brandy, cream</i>
<b>ADD BACON</b> 1.00	<b>625g PRIME RIB (FOR TWO)</b> 49.00 <i>fresh cut fries</i>	
<b>AMERICAN BURGER</b> 13.50 <i>8oz prime chopped steak, monterey cheddar, dill pickle, frenchy's mustard, potato bun, fresh cut fries</i>		

## SIDES

<b>FRESH CUT FRIES</b> 3.75	<b>STEAMED BROCCOLI</b> 3.95	<b>TOMATO &amp; ONION SALAD</b> 3.65
<b>GREEN BEANS</b> 3.95	<b>WILTED SPINACH</b> 3.95	<b>SEASONAL LEAF SALAD</b> 3.45

*There is a cover charge of £1.00 which includes freshly baked Italian bread and extra virgin olive oil. Cafe Med seafood is responsibly sourced from sustainable supplies. Guests with allergies or intolerances please make your server aware before placing your order so we may provide you with our allergy information sheet. All prices are inclusive of 20% VAT. A discretionary 12.5% gratuity will be added to your bill, all of which goes to our staff*

## PRIVATE ROOMS

*cafe med has two private rooms upstairs available for parties from 10-50, please ask the manager who will be delighted to show you the rooms and discuss your requirements*

## BUBBLES

	125ml	750ml
PROSECCO NV	7.50	27.50
BERNARD REMY, BRUT CARTE BLANCHE	9.00	40.00
BOLLINGER NV	50.00	
LAURENT-PERRIER ROSÉ NV	75.00	

## WHITE

### EASY DRINKING

	175ml	750ml
CHARDONNAY, PIERRE LACASSE, <i>France 2016</i>	6.50	23.00
PINOT GRIGIO, PASQUA, <i>Italy 2017</i>	6.95	25.00
SAUVIGNON BLANC, TIERRA ANTICA, <i>Chile 2017</i>	6.75	23.50
VIOGNIER, LOS HAROLDOS, <i>Argentina 2017</i>	5.95	20.00
PINOT GRIS, MICHELE LEON, <i>France 2016</i>	19.00	
PICPOUL DE PINET, FAMILLE MORIN, <i>France 2017</i>	19.00	

### WE LIKE

RIOJA BLANCO, BODEGAS MARTINEZ LA ORDEN, <i>Spain 2016</i>	22.00	
SAUVIGNON BLANC, BISHOP'S LEAP, <i>New Zealand 2016</i>	7.75	32.00
COTES DU RHONE BLANC, GUILLAUME GONNET, <i>France 2016</i>	37.50	
GRECO DE TUFO, TRE FIORE, <i>Italy 2016</i>	30.00	
SANCERRE, DOMAINE BONNARD, <i>France 2016</i>	32.00	
CHABLIS, PAUL DELAYNE, <i>France 2016</i>	7.75	32.00
ALBARINO PAZO SERANTELLOS, <i>Spain 2016</i>	29.50	

### TREAT YOURSELF

GAVI DI GAVI D.O.C. SAN SILVESTRO, <i>Italy 2017</i>	32.50	
MONTAGNY 1ER CRU, LES PLATIERES, <i>France 2016</i>	40.00	
CHARDONNAY, FAR NIENTE, NAPA VALLEY, <i>USA 2015</i>	75.00	
CONDRIEU, DOMAINE GEORGES VERNAY, <i>France 2015</i>	60.00	
RIESLING, SIGNATURE EDITION, QBA, WEINGUT MAX FERDINAND RICHTER, <i>Germany 2016</i>	37.50	
SAUVIGNON BLANC, CLOUDY BAY, MARLBOROUGH, <i>New Zealand 2016</i>	45.00	

VINTAGES AND ABV MAY BE SUBJECT TO CHANGE.  
ALL WINES BY THE GLASS ARE ALSO AVAILABLE AS 125ML UPON REQUEST.  
SPIRITS (25ML) WITH MIXER FROM 6.50

## COCKTAILS

	Jug	Glass
<b>BELLINI</b> <i>Prosecco, white peach purée</i>		8.50
<b>KIR ROYALE</b> <i>Prosecco, creme de cassis</i>		8.50
<b>CLOVER CLUB</b> <i>Hendricks, lemon juice, grenadine, egg white</i>		8.50
<b>MARGARITA</b> <i>Tequila, cointreau, lime juice</i>	25.00	7.00
<b>ESPRESSO MARTINI</b> <i>Absolut, kahlua, shot of espresso</i>		8.00
<b>CLASSIC PIMMS</b> <i>Pimms no.1 cup, strawberries, cucumber, mint, lemonade</i>	25.00	7.50
<b>APEROL SPRITZ</b>		7.00
<b>BLOODY MARY</b> <i>Absolut, sherry, tomato juice, spices</i>	25.00	8.00
<b>ROSE PETAL MARTINI</b> <i>Absolut, rose liqueur, fresh lime</i>		8.00

## ROSÉ

	175ml	750ml
PINOT GRIGIO, PASQUA, <i>Italy 2016</i>	6.75	25.50
GRIS BLANC, GÉRARD BERTRAND, <i>France 2017</i>	6.95	27.50
CÔTES DE PROVENCE ROSÉ, DOMAINE DE LA GRANDE BAQUIERE, <i>France 2017</i>	29.00	

## RED

### EASY DRINKING

	175ml	750ml
MERLOT, PIERRE LACASSE, <i>France 2016</i>	6.50	23.00
MALBEC, LOS ANDES MENDOZA, <i>Argentina 2016</i>	6.95	25.00
RIOJA SIGLO 1881, <i>Spain 2015</i>	7.50	29.50
SANGIOVESE I.G.T. CIELO E TERRA, <i>Italy 2015</i>	5.75	18.00
CABERNET SAUVIGNON, PIERRE LACASSE <i>France 2016</i>	6.50	22.00

### WE LIKE

CABERNET SAUVIGNON, ANTIGUAS RESERVAS COUSINO MACUL, <i>Chile 2014</i>	27.50	
MALBEC, THE APPLE DOESN'T FALL FAR FROM THE TREE, <i>Argentina 2016</i>	42.50	
CARIGNAN, VIEILLES VIGNES, IGP PAYS D'HERAULT, MONT ROCHER, <i>France 2016</i>	27.50	
SHIRAZ, THE OPPORTUNIST, ONE CHAIN VINEYARDS <i>South Australia 2015</i>	30.00	
RIPASSO DELLA VALPOLICELLA, VILLALTA <i>Italy 2014</i>	7.50	29.50

### TREAT YOURSELF

PINOT NOIR, OMEMO, OREGON, <i>USA 2015</i>	40.00	
AMARONE, CA'RUGATE, <i>Italy F.D.C 2014</i>	60.00	
RIOJA, SIGLO GRAN RESERVA, <i>Spain 2009</i>	42.50	
ZINFANDEL, NAPA CELLARS, NAPA VALLEY, <i>USA 2014</i>	35.00	
CORTON, GRAND CRU, DOMAINE LATOUR, <i>France 2011</i>	65.00	

## CRAFT BEERS\* & CIDER

\*Brewed locally in S. London to produce fresh, natural, unfiltered beers

NICO 33CL (4.8% ABV) <i>light, crisp and fragrant, based on the traditional beers of Cologne</i>	5.50
IVO: 33CL (4.5% ABV) <i>elegant, aromatic and slightly citrus with a touch of honey from the malt</i>	5.50
PERONI 33CL (4.7% ABV)	4.50
SAVANNA DRY CIDER 33CL (6% ABV)	4.50

### SOFT DRINKS

COCA COLA, DIET COKE AND COKE ZERO <i>in the iconic 330ml bottles</i>	2.95
LEMONADE, SODA WATER, TONIC WATER, GINGER ALE, BITTER LEMON, SLIMLINE TONIC	2.50
APPLETIZER	2.95
FENTIMANS GINGER BEER	3.25
FENTIMANS VICTORIAN LEMONADE	3.25
BELVOIR ELDERFLOWER PRESSE	3.25

### JUICES

PINEAPPLE, CRANBERRY, TOMATO, PRESSED APPLE, FRESH ORANGE	2.95
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### WATER (750ML)

HILDON STILL MINERAL WATER	3.95
HILDON SPARKLING MINERAL WATER	3.95