

Café by Day

Modern Mediterranean Cuisine

Born in Barnes, 2016

Cocktails

Kiwi Margarita 12.5	White Peach Bellini 9.5	Bloody Mary 11.5	Nojito (0%) 8.5
tequila, kiwi, coconut milk	prosecco, white peach purée	vodka, tomato, Worcestershire, Tabasco	mint, lime, soda

Table of Contents

Syrniki (V) 15.5	Breakfast Burrito (V) 13.5
pistachio, date molasses, sour cream	scrambled eggs, mild salsa, avocado, Mexicana cheese, crème fraîche
Açaí Bowl (V) 13.5	+ mushrooms 4 · + chorizo 4.25 · + steak 6.5
fruit, Alma's granola, bee pollen	Bacon Benedict 12
+ peanut butter 1.5 · + pecan granola 3.5	brioche, streaky bacon, poached eggs, burnt butter hollandaise
Nutella French Toast (V) 15	The Royal One 15.5
Nutella-stuffed caramelised brioche, berries	brioche, Scottish salmon, poached eggs, burnt butter hollandaise
Porridge (V) 9.5	Steak & Eggs (GF) 18.5
apple & blackberry, vanilla yoghurt, oat crumble	Aleppo chilli steak, fried eggs, chimichurri
Avocado & Feta Toast (V) 11	+ fries 4.75
smashed avocado, whipped feta, roasted tomatoes, honey	Veggie Mediterranean One (V) 16
+ poached egg 2.6 · + chorizo 4.25	grilled mushrooms, aubergine, roasted tomatoes, hummus, sweet potato, eggs your way, pita
Wild Mushroom Omelette 15	Nine Elms Full One 16
stracciatella, parmesan, truffle, sourdough	merguez, streaky bacon, halloumi, mushrooms, roasted tomatoes, eggs your way, pita
Beef Shawarma Eggs 18.5	
tahini pita, picanha beef, fried eggs	
Smoked Salmon Eggs 16	
Scottish salmon, folded eggs, avocado, lime, sourdough	

V vegetarian · VG vegan · GF gluten-free
Please tell us about any allergies before ordering.

Sides

Egg 2.6	Smashed Avocado 3.5	Chorizo 4.25	Halloumi 4.5
House Pita 3.5	Mushrooms 4	Merguez Sausage 4.5	Smoked Salmon 5
Fries 4.75	Aubergine 5.5	Streaky Bacon 4.75	Hummus 5.5

Wellness Bowls

build your bowl · served 12:00–16:00 · all bases, sides & dressings are vegan (VG)

I BASE	II MAIN	III TWO SIDES	IV DRESSING
Saffron Rice	Miso & Mandarin Salmon 15.5	Roasted Sweet Potato	Chimichurri
Quinoa Tabbouleh	Aleppo Chilli Steak 16	Smashed Avocado	Tahini & Lemon
Mixed Leaves	Moroccan Spiced Chicken 14.5	Hispi Cabbage	Pomegranate Molasses
	Falafel (VG) 14		

A discretionary service charge of 12.5% applies. Prices are inclusive of VAT.
Our dishes are prepared in a kitchen that handles allergens, so we cannot guarantee any dish is free from traces.



ALLERGENS

Drinks by Day

Coffee Bar

Espresso	3.5	Filter Coffee	4
Americano	3.7	Hot Chocolate	4
Cortado	3.7	Mocha	4.25
Flat White	3.8	Chai	4.25
Latte	3.9	Matcha	4.5
Cappuccino	3.9	Alt Milk	Free

Teapot, serves two 4.25

Azerbaijani Buket · green sencha · peppermint · Earl Grey · rooibos · lemon & ginger · fresh mint

Seasonal any

4.75

<i>Hot</i>	<i>Iced</i>
Spiced Maple Oat Latte	Strawberry Coconut Matcha
Bee Pollen Latte	Hojicha Latte
Hojicha Nana Latte	

Fuel Bar whey protein, 25g per serve 8.25

Pumping Iron
vanilla whey, banana, peanut butter, blueberries, almond milk

Superberry
blackberry, raspberry, apple, strawberries

Brain Power
cacao nibs, banana, peanut butter, dates, almond milk

Muscle Beach
banana, peanut butter, chocolate whey, oat milk

Rocket Fuel
Alma's espresso, chocolate whey, oat milk

Mango Glow
mango, banana, apple

PB Classic
banana, peanut butter, vanilla whey, almond milk

Liquid Breakfast
banana, Alma's granola, espresso, flaxseed, almond milk

Pure Gains
almond milk, vanilla whey

The GOAT
vanilla whey, banana, blueberries, açai, maca, cinnamon, glutamine, flaxseed, coconut water

Juice Lab

7.5

Baku Breeze
apple, mint, ginger

Body Warmer
apple, carrot, ginger, lemon

City of Angels
passion fruit, apple, ginger

Electrolyte Cleanse
cucumber, celery, lime

Green Valley
spinach, apple, celery

Marrakech Dream
pineapple, mint, apple

Mykonos Love
strawberry, banana, apple

Gold Rush
pineapple, carrot, turmeric

Ibiza Vibes
strawberry, basil, lemon, apple

Solo Juices apple · carrot · orange · celery · cucumber 7

Boosters

Whey Protein, vanilla or chocolate	2	Creatine	1.5	BCAA	1
Collagen	1.75	Lion's Mane	1	Honey	1

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