



mallow

smaller

garden pickles: crunchy aromatic seasonal vegetables	4.5
padron pepper skewer: smokey peanut chilli oil, satay	4.5
turmeric milk bread: from our bakery, apricot harissa whipped butter	(2 pcs) 6
amba cauliflower hummus: pickled mango dressing, fenugreek cauliflower add flatbread 3.5	6.5
black chole: chickpeas slow-cooked in black tea	6.5
nasu dengaku: confit aubergine sealed with miso sesame glaze, edamame lime cream	8.5
makhani mille feuille: crunchy layered potato cubes, cashew makhani sauce	(5 pcs) 9
green oil gyoza: pan fried dumplings, crispy green chilli oil, ginger teriyaki	(4 pcs) 9.5
courgette samphire carpaccio: whipped mascarpone, preserved lemon, sesame za'atar	9
shiitake & chestnut mushroom croquettes: umeboshi mayonnaise, plum ketchup	(3 pcs) 9
vada pav slider: spinach pea bonda in a turmeric milk bun, mint coriander chutney, cherry tamarind, luna miris	6.5

medium

green amok: fragrant cambodian spiced coconut curry, lemon grass stir fried aubergine & greens, heirloom carrot daikon, five spice tofu	16
zucchini lasagna bianca: pan-finished, cherry tomato scarpariello, oregano-toasted seeds	16
muhammara borek: charred pepper aubergine & walnut filled filo pastry, saffron tahini	16
mango alleppey curry: sweet & spicy curry from kerala, kings oyster mushrooms, turmeric potatoes & okra, crispy frankie masala oyster mushrooms	16
lahpet pilau: stir-fried coconut pandan rice with fermented tea, tenderstem broccoli, sugar snaps, peas, fried shallots, chana crunch	15

better with

flatbread, tempered curry leaf oil	3.5	herb salad	4.5
roast pepper taktouka	3.5	lemon pepper fries	4.5
pandan coconut basmati rice	3.5	carrot daikon kim chi	5

mallow house burger

signature fried plant chick+n, amba pickle glaze, roast pepper taktouka, pimento mayo, brioche bun, pickles, lemon pepper fries	19
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taste of mallow thali

enjoy a selection of dishes from across the menu, a culinary journey crafted by our chefs	40
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cocktails

boulevardier: truffle infused four roses bourbon, cynar, carpano bitters	12.5
martini: gin by mildreds, briottet mandarin, citrus, genmaicha infusion	12
highball: dropworks white rum, spiced rum, pomegranate sumac infusion, bergamot, tonic	12.5
spritz: sapling vodka, akashi-tai yuzu sake, briottet apricot, artisan soda <i>low abv 8%</i>	13
margarita: el tequileo blanco, cointreau, lime, strawberry rhubarb shrub	12
carajillo: liqueur 43, tia maria, coffee, date molasses	12
cooler: pod vodka, briottet rhubarb, elderflower, soda <i>make it low with pentire adrift</i>	12.5

mocktails

pink citrus spritz: everleaf marine, artisan pink citrus tonic, grapefruit	10
coco key lime: coconut, lime, agave	10
sakura pomegranate cosmo: everleaf mountain, cherry blossom infusion, pomegranate, citrus	10

beers

mildreds x unbarred soho pale ale 330ml 4.5%	6.5
mildreds x harbour singlefin lager 330ml 4%	6
days lager 330ml 0.0%	6.5
lucky saint unfiltered lager 330ml 0.5%	6
sassy apple brut cider 330ml 5.2%	8

homemade blends

cold brew tea infusions

cbd & rooibos • basil & hojicha • rose & chai	5.5
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fresh juices

carrot, apple, ginger • pineapple, apple, ginger, turmeric • celery, cucumber, apple, lemon	6.5
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soft drinks

sparkling calabrian cedrata 330ml	7
dalston peach 330ml	4
pimento ginger beer 250ml	5

hot drinks

coffee by allpress	
americano • espresso	3.1
flat white • latte • cappuccino	3.6
speciality lattes	
matcha • black sesame • chaga • chai	5
loose leaf teas by rare tea co.	3.6
speedy breakfast • rare earl grey • jasmine silver	
wild rooibos • lemongrass & verbena • hojicha green	
fresh mint tea • fresh lemon & ginger tea	3
hot chocolate	3.5



all our dishes are plant-based. gluten conscious bread options available. not all ingredients are listed on the menu. scan the qr code for full allergen information. there may be a risk that traces of all allergens can be found in any dish. an optional service charge of 12.5% will be added to your bill for the benefit of all our staff.

