

# KOZZEE

## Brunch at Any Hour

Seven Days a Week

### Big Brunch Special

<b>Full English Breakfast</b> .....	<b>14.95</b>
<i>Eggs, sausages, streaky bacon, potato puffs, baked beans, tomato, herby sauted garlic mushroom served with English muffin</i>	
Add extra bacon/ sausage.....	2.95
Add black pudding.....	2.95
Add smashed avocado.....	2.95
<b>American Style Breakfast</b> .....	<b>14.95</b>
<i>Eggs, sausages, streaky bacon, potato puffs, baked beans, tomato, herby sauted garlic mushroom served with maple &amp; pancakes</i>	
Add extra bacon/ sausage.....	2.95
Add black pudding.....	2.95
Add smashed avocado.....	2.95
<b>Veggie Full English Breakfast</b> .....	<b>14.95</b>
<i>Eggs, potato puffs, vegan sausages, baked beans, grilled halloumi cheese, tomato, served with English muffin</i>	
Add steamed spinach.....	2.95
Add smashed avocado.....	2.95

\*Please ask member of staff for Vegan option.

**Life is too short, ADD:** 9.95

Glass of Prosecco/ Mimosa/ Espresso Martini

### Avocado on Toast

<i>Smashed avocado on sourdough toast topped with green salad and red chilli flakes</i> (V)	9.95
<b>ADD:</b>	
Poached farm eggs/ scramble eggs.....	2.95
British crispy streaky bacon.....	2.95
Grilled halloumi.....	2.95
Sauted garlic mushroom.....	2.95

### Egg-cellent Benedicts

<b>Eggs Benedict</b> .....	<b>12.95</b>
<i>Served with Poached farm eggs, ham and hollandaise sauce on English muffin</i>	
<b>Mushroom Benedict</b> .....	<b>12.95</b>
<i>Served with portabello mushroom, Poached farm eggs, and hollandaise sauce on English muffin</i> (V)	
<b>Eggs Florentine</b> .....	<b>12.95</b>
<i>Served with Poached farm eggs, spinach and hollandaise sauce on English muffin</i> (V)	
<b>ADD:</b>	
Black pudding.....	2.95
Steaky bacon.....	2.95
Cumberland sausage/Vegan sausage.....	2.95
Grilled holloumi.....	2.95
Sauted garlic mushroom.....	2.95

### Pancakes/ Waffles

#### Savoury

<b>Savory Breakfast Stack</b> .....	<b>12.95</b>
<i>served with Poached farm eggs, streaky bacon, topped up with hollandaise sauce</i>	
<b>Chilli Con Carne</b> .....	<b>11.95</b>
<i>Minced beef cooked with pinto and kidney beans in a spicy chipotle tomato sauce, served with sour cream, grated cheddar and tortillas</i>	
<b>Maple &amp; Bacon</b> .....	<b>12.95</b>
<i>served with streaky bacon, maple and blueberries</i>	
<b>Add smashed avocado</b> .....	<b>2.95</b>
<b>Add Cumberland sausages</b> .....	<b>2.95</b>
<b>Add suate mushroom</b> .....	<b>2.95</b>

#### Sweet

<b>Berry Bliss Delight</b> .....	<b>13.95</b>
<i>Served with fresh strawberries and blueberries topped up with berry compote and vanilla ice cream</i>	
<b>Nutella &amp; Ferrero Rocher Indulgence</b> .....	<b>16.95</b>
<i>served with freshly cut banana, strawberries and blueberries spread with Nuttella and topped up with Ferrero ice-cream</i>	
<b>Fruitful Maple</b> .....	<b>13.95</b>
<i>Served with freshly cut bananas, strawberries and blueberries topped up with vanilla ice cream and maple syrup</i>	
<b>Oreo Cookie Delight</b> .....	<b>14.95</b>
<i>served with crushed Oreo, Belgian chocolate sauce, topped up with vanilla ice cream</i>	
<b>Healthy Brunch Bowls</b>	
House Yogurt.....	10.95
ACAI Bowl.....	12.95
Porridge.....	10.95
<b>Choose 3 fillings for free: Banana, Strawberry, Blueberry, Chia Seeds, Granola, Coconut Flakes, Almond Butter</b>	<b>ADD extra filling for +1.00</b>

### Jackets

#### Classic Potatoe/ Sweet Potato +1.50

<b>Fillings: Cheese &amp; Beans</b> (V).....	<b>8.95</b>
<b>Cheddar &amp; Bacon</b> .....	<b>9.95</b>
<b>Tuna Mayo</b> .....	<b>9.95</b>
<b>Chilli Con Carne</b> .....	<b>9.95</b>

*all the potatoes served with tortilla chips and sautéed garlic mushroom*  
*Add Grated Cheddar +1.50 Add Fajita Chicken Strips +2.95*  
*Add Grated Vegan Cheese +1.50*

### Pizza

<b>Margherita</b> .....	<b>12.95</b>
<i>Mozzarella - Tomato - Oregano</i> (V)	
<b>Meats</b> .....	<b>13.95</b>
<i>Chorizo - Salami - Pepperoni - Mozzarella - Tomato - Oregano</i>	
<b>Portobello V</b> .....	<b>13.95</b>
<i>Portobello Mushroom - Black Olive - Mozzarella - Tomato - Oregano</i> (V)	
<b>Fajita</b> .....	<b>13.95</b>
<i>Fajita Chicken - Sweet Peppers - Red Onion - Mozzarella - Tomato - Oregano</i>	
<b>Capra V</b> .....	<b>13.95</b>
<i>Goat Cheese - Spinach - Onion Chutney - Mozzarella - Tomato - Oregano</i> (V)	

*Gluten Free Base +1.50 Vegan Cheese +1.50*

### French Toast

<b>Savoury</b> .....	<b>14.95</b>	<b>Sweet</b> .....	<b>14.95</b>
<b>Brunch Club</b> <i>cumberland sausages, crispy streaky bacon, herby sauted garlic mushroom, scramble eggs with maple</i>		<b>Kozzee Classic</b> <i>served with banana, blueberries, strawberries, topped up with vanilla ice cream and cinnamon sprinkles</i>	
Add grilled halloumi.....	2.95	Add Nutella.....	2.95
<b>Veggie Brunch Club</b> .....		<b>King Ferrero French Toast</b> .....	
<i>veggie sausages, steamed spinach, herby sauted garlic mushroom, mashed avocado scramble eggs served with maple</i> (V)		<i>served with freshly cut banana, strawberries and blueberries spread with Nuttella and topped up with Ferrero ice-cream</i>	
	14.95		16.95

### SMOOTHIES

<b>BEET IT</b> .....	<b>7.95</b>
<i>Blueberries, Strawberries, Raspberries</i>	
<b>SUNSHINE</b> .....	<b>7.95</b>
<i>Mango, Passion Fruit, Pineapple</i>	
<b>VITAMIN C</b> .....	<b>7.95</b>
<i>Berries &amp; Mango, Passion and Pineapple</i>	
<b>Autumn/Winter special</b> .....	<b>8.95</b>
<i>Special House Mix</i>	
<i>ADD Ginger Shot +1.00</i>	

(VG) Vegan

(V) Vegetarian

Please inform the staff member if you have any allergies. We produce our food in a kitchen where allergens are present and handled and, while we take steps to keep things separate, we cannot guarantee any item is allergen free. A discretionary 12.5% service charge will be added to your bill. 100% of all service charge goes directly to our staff.

# KOZZEE

## Brunch at Any Hour

Seven Days a Week

### COFFEE

Choose from our House blend roast or guest roast

#### House Blend

Dark Roast

Origin - Brazil/ Colombia

Taste - Bourbon Cream Biscuit

#### Guest Roast

Please ask member of staff

#### Coffee Options:

Flat White, Americano, Latte, Cappucino, Mocha, Espresso

Switch to Non Dairy Milk

Choose: Oat milk, Almon milk, coconut milk, Soya milk

Add flavour to your coffee

Choose: Caramel, Salted Caramel, Vanilla, Hazelnut

### Specials

**Hot Chocolate** (add cream and marshmallows)

**White Hot Chocolate** (add cream and marshmallows)

**Chai Latte**

### FRESH JUICE

**Orange Juice** Freshly Squeezed oranges

**Apple Juice** Freshly Squeezed Apples

**Sweet Bitter** Apple, Beetroot, Lemon, Ginger

**Green Juice** Cucumber, Apple, Spinach, Kale, Lemon

**Healthy Drink** Apple, Carrot, Lemon, Ginger, Turmeric

### Superfood Drinks

**Beet Root Cacao Latte**

**Turmeric Latte**

**Almond Matcha Latte**

### Tea

**Peppermint Tea**

**Lemon Ginger & Honey**

**Blueberry**

**English Breakfast**

**Earl Grey**

### MILKSHAKE/ FRAPPE

**Matcha and White Chocolate**

**Salted Caramel**

**Mocha**

**Biscoff and Caramel**

**Oreo and Dark Chocolate**

**Espresso Vanilla**

### HOMEMADE COLD DRINKS

**Peach Ice Tea**

**Blueberry & Green Ice Tea**

**Mango & Passion Fruit Crushed Ice**

**Dragon Fruit & Mango Crushed Ice**

**Strawberry Lemonade**

**Pink Lemonade**

### MARTINI COLLECTION 12.95

#### Kozzee Espresso Martini

French Vodka, Kahlua & Gomme blended with Kozzee espresso shot

#### Roasted Hazelnut Martini

French Vodka, Hazelnut, Kahlua & Gomme blended with Kozzee shot

#### Salted Caramel Martini

French Vodka, Salted Caramel, Kahlua & Gomme blended with Kozzee shot

#### Matcha Espresso Martini

French Vodka, Matcha, Kahlua & Gomme blended with Kozzee shot

### COCKTAIL COLLECTION 12.95

#### Green Tea Mojito

Havana club, Lime, Fresh Mint, Gomme, Green Tea

#### Cold Fashioned

Kozzee House Blend, Markers Mark Bourbon, Cacao Liqueur, Orange Bitters, Gomme

#### Passion Fruit Martini

Passion Fruit, French Vodka, Pineapple, Lime, Gomme, Prosecco

#### Negroni

Agnes Amber Gin, Martini Rossi, Campari, Kozzee House Blend infused Vermouth

### GIN & TONIC 12.95

#### Bombay Sapphire

Bombay Sapphire is 100% vapour-infused with 10 hand selected exotic botanicals

#### Plymouth Sloe

Plymouth Sloe Gin uses hand foraged sloe berries to produce a gin that strikes a perfect balance between sweet and bitter

#### Whitney Neill Raspberry

An initial and distinct juniper, coriander and liquorice flavour on the palate that gives fresh vibrant taste of Scottish raspberries

#### Agnes Arber

A perfect loving tribute with spicy and savoury earthy notes of juniper and slight twist of liquorice

#### Gin Mare

Mediterranean styles gin with savoury and herbal elements which are immediately evident when tasting neat

#### Monkey 47

47 hand-picked botanicals, blended with extremely soft spring water, crafted in Germany

### WHITE WINE

	Glass	Bottle
<b>Pinot Grigio</b>	8.95	19.95
<b>Chardonnay</b>	11.95	22.95

### RED WINE

	Glass	Bottle
<b>Merlot</b>	8.95	19.95
<b>Pinot Noir</b>	11.95	22.95

### Brunch Cocktails

**Mimosa** 10.95  
Prosecco, freshly squeezed orange juice

**Mango Bellini** 10.95  
Prosecco, mango puree

**Prosecco** 9.95  
Glass of Prosecco

### BEERS & CIDERS

Please ask member of staff for the variety

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193, Wardour Street, London W1F 8ZF