

FROM THE DELI

BREAD SELECTION

Focaccia, Grissini, Carta di musica (VG)
£5

NOCELLERA DEL BELICE

OLIVES

Marinated with chilli & garlic (GF, VG)
£4

BALSAMIC ONIONS

Caramelised onion with balsamic vinegar (GF, VG)
£4

AGRO DOLCE PEPPERS

Sweet and sour mix of red, yellow and green peppers (GF, VG)
£4

LIPARI SALAME

50 Days matured medium ground, flavoured with salt & pistachios from Bronte
£4

SUNDRIED TOMATOES

Marinated with oil and Mediterranean herbs (GF, VG)
£4

CAPONATA

Sicilian relish of mixed vegetables with raisins and pine nuts (GF, VG)
£4

CONFIT ARTICHOKE

Olive oil, parsley, rosemary chilli marinade (GF, VG)
£4



COCKTAILS

1757 Spritz

If there were an old Italian saying, it would read something like this: "When life turns sour, drink bitter. Or in our case: drink Spritz!".

1757 vermouth di torino Rosso | Prosecco | Orange garnish

£10

Negroni Sbagliato

In Italian, "sbagliato" means "mistake." Supposedly, a bartender grabbed sparkling wine instead of gin as he was making this cocktail, resulting in this happy, delicious mistake.

Campari | Sweet Vermouth | Prosecco | Orange garnish

£11

Aperol Spritz

Often described as an Italian sunset in a glass. This classic combo should be credited with starting the whole spritz phenomenon!

Aperol | Prosecco | Soda | Orange garnish

£11

Mai Tai

The Mai Tai started as a rum cocktail so popular it supposedly depleted world rum supplies in the 1940s and '50s. Add in the bright citrus zest of Limoncello and the "Mai Tai," really is "the best".

Toir Rivieies Blanc | Limoncello | Lime Juice | Orgeat | Lime wheel

£12

Paloma

Move over, margarita! Paloma will be your new favourite tequila cocktail. Made with grapefruit and lime juice, it's sweet, sour, and delicious.

Espolon Blanco | Grapefruit | Lime | Giffard Agave | Grapefruit Tonic

£11

LOCAL BEERS £5

East End Lager 'Unfiltered Pilsner'

Medium bodied, unfiltered, Pilsner-style lager. It is brewed with a Weihestephan lager yeast strain, Tettnanger and Magnum hops for a crisp finish with subtle bitterness.

Made with barley, oats and wheat which contain gluten. ABV. 4.5%

Beyond the Tower 'Session IPA'

Written records from the 1720s refer to East London as 'The Part beyond the Tower' inspiring the name of this IPA. Citra, Chinook and Mandarin Bavaria hops give this pale, slightly hazy, session beer its citrus, tropical and resinous flavours.

Made with barley, oats and wheat which contain gluten. ABV. 3.8%

Jamboree 'Golden Ale'

Golden ale, brewed with English hops throughout, in particular Bramling Cross. A blend of lager, pale and wheat malt gives a smooth, but refreshing mouthfeel.

Made with barley and wheat which contain gluten. Bottle -conditioned and may contain yeast sediment. Vegan-friendly. ABV. 4.8%



Established in 2011, the East London Brewing Company is microbrewery passionate about beer and about celebrating brewing as one of the many wonderfully diverse, creative and innovative traditions of East London.

We hope you enjoy their beer and the fact that in drinking it, you are drinking in a little piece of East London!