

RECIPES FROM TRAVELS AROUND THE WORLD



RAFIKIS



Karibu Rafiki. (welcome friend)

APRIL BRUNCH MENU

Served from 10am to 3pm

We change our brunch menu monthly so our food is as seasonal as possible and it keeps it interesting for all of us! Old favourites return and new dishes are tried. If you don't like our selection this time, come back and try something new another time. *Please enjoy and accept our menu as it is, alterations and requests slow down the kitchen for everyone.*

ON TOAST:

English Asparagus, peas, seared little gem £12.00
(N, Ve, can be GF) with almond cream & toasted almonds

Whipped goats cheese, PSB £11.50
(can be GF) And sundried tomato pistou

For a fuller plate add:

Egg - poached or fried + £1.50

Feta or Halloumi + £3 or any Sides

Egyptian Ful Medames (Ve, can be GF)* £11.50

A simple traditional breakfast bean bowl made with Hodmeddods English grown Fava beans. Served with burnt lemon and flat bread.

Canadian Pancakes (Ve) £11.50

With Greek yoghurt (dairy) or Coconut Yoghurt (Ve), syrup, & seasonal compote or fruit.

Add organic Dartmoor Blueberries, Granola Crunch, Sweet & Salty Almonds, or Sweet Hazelnut Butter + £2.65 each

Chocolate, Peanut & Banana Eggy Bread (N) £12.65

Soft homemade bread, sandwiched with chocolate, peanut butter and smashed banana, soaked in milk and egg and fried, served with yoghurt & cinnamon

The Big Bahn Mi (N, M can be Ve, can be GF) £12.50

Vietnamese street food and a Rafikis classic.

Fried tofu & egg, mint, cucumber and do chua pickle, fresh coriander & basil, spicy peanut sauce & Sriracha packed into a demi baguette.

Add House Kimchi or Teriyaki Mushrooms + £2 each

Turkish Eggs* (can be GF) £14.00

with sauteed chard, confit garlic yoghurt and Aleppo chilli butter (not hot!) served with crusty bread

Indian Cheela (GF, can be Ve) £15.50

Indian Pea Flour Savoury Pancake

Using Hodmeddods British grown organic pea flour cooked with spices, green chilli, onions and tomatoes, and served with fried eggs or scrambled tofu, chutneys, & carrot crack.

£1 from every sale of this dish will go to our chosen charity of Gabriel Project Mumbai, supporting Masala Mamas and their community initiative 'Gaja Cafe'.

Palestinian Leek & Halloumi Arayes (S, M)* £15.50

Inspired by Sami Tamimi & Palestinian streetfood, pita breads stuffed with spring veg, grated halloumi & z'aatar, and fried until warm & crispy. Served with salad & tahiniyoghurt..

85p from every sale of this dish will go to Gaza Soup Kitchen

SIDES

Organic Cuddyford Leaf Salad & tamari seeds (GF, Ve, M) £4.00

Homemade Wedges (GF) £4.50
Plain or with:

Chilli, rosemary & fennel salt (Ve) +50p

Melted Cheddar cheese +£2

Sriracha mayo (Ve) +£1

Confit Garlic Hummus (Ve, S) £4.00

Feta with Lemon & Parsley Oil (GF, S) £4.50

Warm Flatbread drizzled with Olive Oil (Ve) £2.50

Add Z'aatar inside (Ve, S) + £1

Rafikis Seeded Bread & Butter £3.00

Sweet & Smoky Fried Organic Tofu (Ve, GF) £4.00

Griddled Halloumi (GF) £4.50

Housemade Mak Kimchi (Ve, GF) £3.50

Pickled Cauliflower (GF, Ve, M) £3.50

Allergen codes

Vegan: **Ve**

Gluten Free: **GF**

Contains nuts: **N**

Contains Sesame: **S**

Contains Mustard: **M**