The Providores & Tapa Room - Brunch

SAVOUR – Salads for all Seasons

Executive Chef Peter Gordon's latest, and 8th, cookbook hit the shelves last year. This gorgeous book has over 100 new recipes and is beautifully designed and photographed. Peter created and cooked all the dishes in his Hackney home and it is written for the home cook with an adventurous palate. Signed copies are for sale here.

Kikones - crunchy salted maize kernels	3.50
Mixed marinated olives	5.00
Spiced mixed nuts	5.00
Scone	3.50
Crosstown doughnuts	3.50
Toasted sourdough or seeded granary bread with either jam, marmalade, vegemite or honey **Gluten free option available*	3.50
A large dollop of Greek yoghurt	3.00
Two soft-boiled eggs with vegemite soldiers	7.00
Granola, Greek yoghurt, toasted coconut and Oxford honey from Yarnton	7.50
Fruit salad of dragon fruit, apple, pear, pineapple, melon, blackberry and vanilla poached figs	7.50
'Half & Half' granola and fruit salad with Greek yoghurt, toasted coconut and Oxford honey from Yarnton	7.50
Smashed avocado on toast, feta cheese, Aleppo chilli, boiled egg	8.50
Miso-baked aubergine, pinenuts, dates, feta, crispy buckwheat and tahini yoghurt	9.50
Tortilla of roast sweet potato, piquillo pepper, feta, onion and parsley, land cress, radish and Ticklemore salad, sweet potato crisps	9.50
Grilled chorizo with sweet potato and miso hash, a soft boiled egg, garlic labne and star anise cashew nut praline	11.50
French toast, roasted pineapple, mango, Oxford honey mascarpone, smoked streaky bacon, blueberries	12.00
Turkish eggs - two poached eggs, whipped yoghurt, hot Aleppo chilli butter and sourdough or seeded granary toast	12.50
Chorizo burger with sesame brioche bun, roasted pineapple relish, roast tomato and smoked garlic aioli	13.00
Hot-smoked salmon, two poached eggs and spinach on seeded granary toast with yuzu hollandaise	14.00

Fry-Ups

Comes with two free-range eggs of your choice and buttered sourdough or seeded granary toast.

The Veggie – sautéed buttered field mushrooms and slow-roasted tomatoes	9.80
Grilled smoked streaky bacon, sautéed buttered field mushrooms and slow-roasted tomatoes	11.00
Roast Stornoway black-pudding with baked apple and slow-roasted tomatoes	12.00

Sides

Half avocado	3.00
Slow-roasted tomatoes	3.50
Sautéed buttered field mushrooms	4.00
Grilled smoked streaky bacon	4.50
Roast Stornoway black pudding	5.80
Grilled chorizo	7.00

Non-alcoholic drinks, smoothies and juices

Nut-Melks! 6.50
Coconut milk, almond butter, strawberry purée
Almond milk, almond butter, Medjool dates, cacao nibs, raw organic cacao

B-fresh, cold-pressed juices 5.00
Greenwarrior, Spinach, kale, apple, ginger

Virgin Mary – seasoned tomato juice, Tabasco, wasabi, coriander, a dash of lemon 6.50

Virgin Guava Agua Fresca – guava purée lime juice, sparkling water, served over ice 6.50

Ginger Lemonade – Hakanoa ginger syrup lemon, sparkling water 6.50

All Good Fairtrade and organic soft drinks 4.00
Lemmy Lemonade
Gingerella Ginger Ale

Freshly squeezed juices (served until 4pm) 5.50
carrot, apple, beetroot, ginger and celery

Fresh orange juice	4.50
Mixed berry or banana smoothie	5.50
Banana and orange smoothie	5.50
Tamarillo and kiwifruit smoothie	6.00
Spirulina smoothie	6.50
Baobab, blueberry and soy smoothie	6.50

Peter Gordon's Savour – **Salads for all Seasons** (signed HB)	25.00
Peter Gordon's Fusion – **A Culinary Journey** (signed HB)	25.00
Providores Blend coffee beans 250g	8.00
Providores Eco bag	3.00

Please inform your waiter if you are allergic to any food item

We cannot guarantee that any items are completely allergen free due to being produced in a kitchen that contains ingredients with allergensv

A discretionary service charge of 12.5% will be added to your bill

Coffee, Teas and Juices

The Providores uses an exclusive blend of three responsibly sourced Arabica beans developed with **Volcano Coffee Works**, individually hand-roasted in small batches in South London. The selected beans are then blended, creating a coffee with rich chocolate and sweet caramel notes, fine plum acidity and subtle spice. We feel it is perfect as an espresso or served with our organic milk or GM-free soy, and it's great for brewing at home too.

Buy here to take home today 250g beans	8.00
Espresso	2.35
Ristretto	2.00
Macchiato	2.40
Cortado	2.60
Long Black	2.85
Americano	2.85
Flat White	3.25
Latte	3.25
Cappuccino	3.25
Mochaccino	3.60
Hot Chocolate	3.60
Iced Espresso	2.60
Iced Coffee	4.50

Add 50p for an extra shot or soy / almond milk

Our teas come in a pot large enough for 2 cups 4.00

Zealong – Organic New Zealand Tea

Zealong is premium tea grown, processed, and packaged from a single source in the Waikato, New Zealand. The Zealong Tea Estate ensures its teas are grown in an unspoiled environment, to the highest standards, by true tea masters.

Green Tea
Oolong Tea

Loose teas

Earl Grey
English Breakfast
Jasmine
Rooibos
Honeybush
Camomile
Fresh Mint
Peppermint

The Providores & Tapa Room Brunch Drinks

NV No. 1 Family Estate, Assemblé	11.00
NV Billecart-Salmon, Brut, Champange	15.00
Passionfruit Fruju - 42 Below passionfruit vodka, Cointreau, passionfruit purée, Fever Tree lemonade	9.50
Bloody Mary –East London vodka, seasoned tomato juice, Tabasco, wasabi, coriander, a dash of lemon	10.00
Bellini – peach purée topped with NV No. 1 Family Estate, Assembl	11.00
Pashillini – passionfruit purée topped with NV No. 1 Family Estate, Assembl	11.00

Non-alcoholic drinks, smoothies and juices

Nut-Melks! *Coconut milk, almond butter, strawberry purée* *Almond milk, almond butter, Medjool dates, cacao nibs, raw organic cacao*	6.50
B-fresh, cold-pressed juices **Greenwarrior**, Spinach, kale, apple, ginger	5.00
Virgin Guava Agua Fresca – guava purée lime juice, sparkling water, served over ice	6.50
Virgin Mojito – lime, mint muddled, Fever Tree lemonade	6.50
Ginger Lemonade – Hakanoa ginger syrup lemon, sparkling water	6.50
Freshly squeezed juices (served until 4pm) carrot, apple, beetroot, ginger and celery	5.50
Fresh orange juice	4.50
Mixed berry or banana smoothie	5.50
Banana and orange smoothie	5.50
Tamarillo and kiwifruit smoothie	6.00
Spirulina smoothie	6.50
Baobab, blueberry and soy smoothie	6.50