

## THE COUNTER & KITCHEN

**SOUP OF THE DAY** with bread & butter 4.5

**SANDWICHES** (please see counter) 5.5/6

**SALADS** 4 each or 3 salads 9 or 4 salads 9.95

Baby potato, roasted garlic, gherkin, capers & chives **V/GF/DF/NF**

Brussel sprouts, Cauliflower, cranberry, pomegranate seeds & almond flakes **V/DF/GF**

Carrots, parsnip, roasted chickpeas and mint & parsley yogurt **NF/GF**

Beetroot, green lentil, red onions and garlic yogurt **NF/GF**

White quinoa, spring onion, cannellini beans and radish **V/GF/DF/NF**

Aubergine, walnut salsa, garlic yogurt with pomegranate seeds **GF**

Broccoli, sugar snaps, baby spinach, tarragon & black sesame seeds **V/DF/GF**

Butternut squash, feta cheese, roasted chickpeas, crispy sage, caramelised onion **NF/GF**

**MAINS** Choice of 2 salads 12 or 3 salads 13

Chicken leg with lemon, tarragon and shallot 8.5

Roasted vegetable lasagna 8.5

Sweet chilli glazed salmon fillet 8.5

Red pepper, spinach & feta frittata 6.5

Filo pie of the day 6

Sweet potato served with pulled lamb 7

Quesadilla Veg - roasted veg & cheese 8.95

Quesadilla Chicken - tomato, red onion & cheese 8.95

**HOMEMADE BURGERS** with potato wedges 9.95

Prime Beefburger in a brioche bun

Slow Cooked Pulled Lamb Burger

Chicken thigh, roasted peppers, halloumi in Flatbread

Portobello Mushroom & Halloumi Burger with roasted aubergine, roasted peppers & hummus

Grilled Chorizo with roasted peppers avocado rocket

in a brioche bun Add Cheese .5 / Bacon 1

## FRESH JUICES

**Single 3 Mixed 3.2**

Apple / Orange / Carrot / Lime / Ginger

12pm - LUNCH - 5pm

CAFÉ / DELI / BISTRO

ROUTE

DALSTON JUNCTION



## MONMOUTH COFFEE

|                    |     |            |     |
|--------------------|-----|------------|-----|
| Espresso           | 2   | Flat White | 2.7 |
| Americano          | 2.4 | Cappuccino | 2.7 |
| Latte              | 2.7 | Mocha      | 2.9 |
| Hot Chocolate      | 2.7 | Chai Latte | 2.9 |
| Babyccino          | .7  | Macchiato  | 2.4 |
| Almond / Soya milk | .2  |            |     |

## KANDULA TEA

**Cup 2.1 / Pot 3.5**

English Breakfast / Earl Grey / Green / Moroccan Mint / Peppermint / Mango Green / Ebony Chai / Chamomile Rose / Pink Ceylon / Strawberry Hibiscus / Lemon & Ginger

## SOFT DRINKS

|                                |     |
|--------------------------------|-----|
| Still/Sparkling Water Sml /Lrg | 2/3 |
| Coke/Diet Coke                 | 2.5 |
| San Pellegrino Lemon/Orange    | 2.5 |
| Luscombe Juices                | 2.5 |
| Vita Coco small                | 2.5 |
| Homemade Lemonade              | 3   |

## BEERS 3.9

Peroni / Corona / Quilmes / Cusquena / Sagres

## Red Church brewery Craft Beers 4.6

Shoreditch Blonde / Bethnal Pale Ale / Hoxton Stout

## ASPALL SUFFOK CYDERS 4.9

Crisp Draught / Isabel's Berry / Harry Sparrow Classic

## WINES

**WHITE** glass 125ml / carafe 500ml / bottle

Organic Cataratto 2015, Sicily, Italy 5/18/23

Sauvignon Blanc, La place 2015, France 5.5/20/25

Hunter's Riesling, 2014 New Zealand 5.5/20/25

Pinot Grigio Mandrarossa, 2015, Italy 6/22/30

Dao Prunus, 2014, Portugal 5.5/20/26

Organic J-M Brocard Chablis, 2014 French 6.5/24/36

**ROSE** glass 125ml / carafe 500ml / bottle

Conde Valdemar 2014, Rioja Spain 5/18/22

Terra Vecchia 2014, Rose France 6/20/26

**RED** glass 125ml / carafe 500ml / bottle

Organic Nero D'Avola 2015, Sicily Italy 5/18/23

Terra Andina 2014, Pinot Noir Reserva, Chile 5.5/20/28

Duras Cabernet 2013, France 6/22/30

Organic Casaloste Chianti 2011, Italy 6.5/24/36

Remolinos Vineyard Malbec 2013, Mendoza Argentina 6.5/23/33

Pacos Dos Cunhas Dao 2010, Portugal 6.5/24/36

**DESSERT WINE** glass 75 ml / bottle

Muscat Beaumes 2012, de Venise Durban 4.5/34

**SPARKLING** glass 125ml / bottle

Divina Cava, Pere Ventura Cava Spain 5/27

Arcobello Prosecco, Vino Spumante, Italy 6.5/32

## COCKTAILS

**Red Snapper** gin, tomato juice, tabasco, pepper lemon juice 6.5

**Virgin Mary** tomato juice, tabasco, pepper lemon juice 3.5

**Bellini** peach puree & prosecco 6.5

**Mimosa** orange juice & prosecco 6.5

**Aperol Spritz** Aperol, Prosecco and orange garnish 6.5

**Hugo Cocktail** St Germain elderflower liqueur and Prosecco 6.5

**Jug of Sangria** triple sec brandy, banana liqueur, red wine, orange juice & fruits 19

**CAKES** (please see counter)

**GF** - Gluten Free **DF** - Dairy Free **NF** - Nut Free

Please ask for Allergen Advice

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