

THE COUNTER & KITCHEN

SALADS

Fennel & cherry tomatoes with goats cheese	3.95
Broccoli, sugar snap peas, tarragon, orange lemon dressing	3.95
New potato, green bean, fresh herbs, olives	3.95
Aubergine, bulgur almond and pomegranate salsa	3.95
Sweet potato & chickpea tahini salsa with chilli	3.95
Grilled Peaches with feta & mint salsa	3.95
Cannellini bean, red quinoa, Red pepper, parsley	3.95
Tabbouleh	3.95
<i>A choice of three salads / choice of four salads</i>	8.5/9.5

SMALL PLATES

Mixed olives	3.5
Wedges with garlic and parsley	2.95
Padron peppers	3.95
Hummus	3.95
Seabass ceviche with pomegranate & sweet potato crisp	7.95
Smoked aubergine salsa with feta on sourdough	4.95
With chargrilled chorizo	6.95
Crab Croquettes	6.95
Fried squid in coriander and garlic ailoli	6.45

CHARGRILL & PAN

All come with a choice of a salad from the deli counter

Chicken breast, beetroot borani, bulgur almonds salsa	12.95
Lamb fillets, smoked aubergine, yoghurt, flatbread croutons & browned chilli butter	14.95
Sirloin with broad bean, potato, cherry tomato, tapenade	16.95
Mussels in white wine with sourdough toast	11.95
Sea bass with red cabbage, fennel, orange and salsa verde	13.95
Aubergine, tomato, sultana almond, couscous, yoghurt	12.45
Roasted sweet potato, chickpeas, tomato, pine nuts, tahini	12.45

BURGERS Served with potato wedges

Homemade beefburger in a brioche bun	9.95
Add cheese 50 / Bacon 1	
Chicken thigh, roasted pepper, halloumi in flatbread	9.95
Vegetarian Burger - portobello mushroom, halloumi, roasted aubergine, hummus & roasted red pepper	9.95
Pulled Lamb Burger	9.95

5pm - EVENING - 10.30pm

CAFÉ / DELI / BISTRO

ROUTE
DALSTON JUNCTION



@cafe_route @caferoute

Cafe Route/ Dalston Junction

CHEESE & MEATS

Spanish	
Mahon, Monte Enebro, Manchego, Chorizo, Pan con tomate	10.95
Italian	
Bufala Mozzarella, Parma, Salsiccia, Coppa	10.95
Bresaola with rocket and parmesan	6.45
Route Special please ask waiter for details	7.95

DESSERTS & CAKES

Lemon posset, wholemeal shortbread, almonds	5.95
Roasted figs, cardamom cream, nut crumble	5.95
Warm chocolate brownie with vanilla ice cream, chocolate sauce, candied walnuts	4.5
Ariela Gelato (3 scoops); Vanilla, Strawberry, 'Ferrero rocher' Chocolate, Tiramisu	4.5

Check out our counter for our daily selection of tarts and cakes

A 10% service charge will be added to tables of 8 or more

WINES

WHITE glass 125ml / bottle

Rouleur 2013, Blanc de Blancs, Languedoc, France	4.5/ 19
Dao 2011, Adega de Penalva, Portugal	4.8/21
La Place 2013, Côtes Gascogne, Sauvignon B France	5/22.5
Organic Cataratto 2014, Sicily, Italy	5.5/25
Mandrarossa 2013, Pinot Grigio, Sicily Italy	5.8/ 25
Organic Chablis J.M Brocard 2013, France	6.5/36
Les Mougeottes Pays d'Oc 2013, Chardonnay France	25
Felines Picpoul De Pinet 2013, Meze, France	27
Dou Rosa Bianca 2012, Quinta de la Rosa, Portugal	29
Trimbach Alsace 2012, Pinot Blanc, France	29.5
Mâcon-Davayé 2012, Les Belouzes, Domaine des Maillettes	30
Domaine du Colombier 2013, Petit Chablis, France	32

ROSE glass 125ml / bottle

Les Betes Rousses 2014, Rose France	4.3/19
Terra Vecchia 2014, Rose Corsica	5/26

RED glass 125ml / bottle

Rouleur 2013, Languedoc France	4.5/19
Dao 2011, Adega de Penalva Portugal	4.8/21
Ca de Mori 2012, Montepulciano D'Abruzzo,	5/23
Organic Nero D'Aula 2014, Sicily Italy	5.5/25
Le Fume Noir 2012, Pinot Noir, Lurton, France	5.50/28
Remolinos Vineyard 2012, Malbec, Mendoza Argentina	6.5/30
Pagos de Araiz 2012, Roble, Navarra, Spain	25
A Descoberta 2010, Casa da Passarella Dao	27
Chateau de Seguin 2011, Bordeaux Superieur, France	28
Musar Jeune 2011, Bekaa Valley, Chateau Musar, Lebanon	30
Crozes Hermitage 2011, Domaine Etienne Pochon France	32

DESSERT WINE glass 75 ml / bottle

Muscat Beaumes 2012, de Venise Durban	4.5/34
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SPARKLING glass 125ml / bottle

Divina Cava, Pere Ventura Cava Spain	5/27
Arcobello Prosecco, Vino Spumante, Italy	6.5/27
Trevisiol Valdobbiadene Extra Dry Prosecco Italy	33

CHAMPAGNE

Gaston Chiquet, Champagne Brut 1er CRU	48
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