

Adventure awaits,
but first
coffee...



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Coffee

Our house coffee is a specialty single origin from Brazil

CAFFE LATTE	3.7
CAPPUCCINO	3.7
FLAT WHITE	3.7
AMERICANO	3.2
MOCHA	4.0
MACCHIATO	3.5
LONG BLACK	3.2
ESPRESSO	2.6
CORTADO	3.2
TURKISH COFFEE	7.5
ALEX'S COFFEE	5.0

Latte 12oz, single shot, maple syrup & oat milk

EL&N Expressions

VELVET LATTE	7.5
Our alternative to coffee that makes for a picture perfect Instagram moment. Red espresso, rooibos sweet & condensed milk	
BLACK MAGIC LATTE	7.5
Stimulate your brain with our activated charcoal latte. It really is magic, with a touch of glitter, made with condensed milk	
#AVOLATTE	7.5
Green matcha & vanilla syrup, perfection	
LUCKY CHARMS LATTE	7.5
Sweet, crunchy & full of good fortune	
BLUE SAPPHIRE LATTE	15
Crushed sapphire, blue flower petals, condensed milk & our exclusive matcha creates a royal blue gem of a drink.	

Brew Bar

We use high quality, specialty limited edition single origin coffee beans for our brew bar from the regions of Central, South America & Africa.

	AEROPRESS	7.5
	CHEMEX FOR TWO	10
	SYPHON	20
	V60	7.5
	FRENCH PRESS	5.5

Alternative Lattes

GOLDEN	6.0
Turmeric, cinnamon, pepper & an optional side of honey.	
RUBY	6.0
Raw beetroot base.	
JADE	6.0
Japanese matcha tea.	
SPICED CHAI	6.0
Bombay style tea with spices & an optional side of honey.	
SAFFRON	7.5
A sweet saffron syrup, with or without coffee.	

Spanish Lattes

All Spanish lattes have the option to be made with or without coffee & to be served hot or cold.

SPANISH	7.5
With sweetened condensed milk.	
ROSE SPANISH	7.5
Rose water, sweetened condensed milk & beetroot juice.	
PISTACHIO SPANISH	8.5
Pistachio paste, crushed nuts, fresh milk.	
SPANISH ROYAL	8.5
With a touch of saffron syrup.	

Tea

EL & N LONDON TEA 3.5

A pot of loose leaf quintessentially British tea

Sylhet Garden / Rooibos Red Berry /
Lapsang Souchong / Gunpowder /
Fresh Mint / Peppermint / Camomile /
Earl Grey / Jasmine

FLORA TEA™ 7.5

A uniquely multi-sensorial journey through
flora & fauna from our multi-award
winning partners, Flora Tea™. A beautiful
bloom in your teapot

Cold Brew

Sometimes all you need is a little time. We steep our rich
and aromatic coffee grounds in filtered water overnight
to release a deeper layer of flavour without the acidity.
For a clean smooth finish to savour

COLD BREW COFFEE 6.0

NITRO COLD BREW 6.0

Single origin cold brew coffee infused with pure
nitrogen to create a creamy texture, foamy head
& natural sweetness.

Iced Coffee

Cold espresso based drinks in a Greek style

FREDDO ESPRESSO 4.5

FREDDO CAPPUCINO 5.5

FREDDO LATTE 5.5

Lemonade

Sweet lemonade with a fresh citrus after taste

Rose / Mojito / Elderflower 4.5

Hot Chocolate

All the decadence you desire. Our hot chocolates are
created in collaboration with cocoa masters

DARK / MILK / WHITE / NUTELLA (N) 5.5

Add mint, hazelnut, cherry, vanilla, caramel or
salted caramel + 50p

Add marshmallow or whipped cream + 50p

Frappés

Iced, sweet smoothness with milk to cool down your day

VANILLA / CHOCOLATE 6.5 COFFEE / MOCHA

Refreshers

Let's chill! Take a moment to reflect and
refresh with our cold drinks list

ICED TEA 5.5

Refreshing summer sweetness,
made with delicious flavoured syrups
Peach / Jasmine & Lime /
Watermelon & Green Tea

JUICES 5.5

Apple / Pineapple / Orange / Carrot

SMOOTHIES

Fresh fruit smoothies made with apple juice
& ice (VG)

Mango & Passion Fruit / Strawberry & Banana /
Raspberry & Blackcurrant / Mango & Avocado 7.5

SOFT DRINKS 3.5

Coke / Diet Coke / Sprite

WATER

Still Small / Sparkling Small 3.5
Still Large / Sparkling Large 7.5

ICED NUTELLA SHAKE 7.5

Topped with whipped cream & milk
chocolate sprinkles (N)

KOMBUCHA

Strawberry / Ginger 6.0

Breakfast Bowls

ACAI BOWL	8.5
Homemade granola, fresh banana, passion fruit & mixed summer berries (VE) (N) (S)	
PINK BIRCHER MUESLI	7.5
Soaked in apple juice, oat milk & coconut yogurt, topped with apple, mixed nuts, blueberry powder & mixed summer berries (VE) (N) (S)	
TOASTED RASPBERRY & COCONUT BREAD	6.95
Lemon curd, coconut yogurt, toasted mixed nuts, pomegranate & mixed summer berries (V) (N) (S)	
PINK PORRIDGE	5.95
Hot bircher made with coconut milk & oat milk with mixed nuts, apple & mixed berries (VE) (N) (S)	

Eat
the
rainbow

Eggs by EL&N

SIGNATURE SMASHED AVO	10
Coriander, fresh chili, beetroot hummus, toasted omega seeds, black sesame seeds, poached free range egg, pomegranate, served on toasted sourdough bread (V) (N) (S)	
+ Smoked salmon	+3.95
+ Crumbled feta	+1.5
+ Poached free range egg	+2.75
SHAKSHUKA	12.95
Baked free range eggs in our signature red pepper tomato sauce with feta, pomegranate & black sesame seeds. Served with grilled dukkha flatbread and hummus (V) (S) (N)	
+ Grilled courgette & aubergine	+3.25
MEDITERRANEAN BREAKFAST MEZZE	11.50
Poached free range egg, beetroot humus, red pepper tapenade, tzatziki, spiced chickpeas, sliced avocado, black sesame seeds & dukkah flatbread. (V) (N) (S)	
+ Grilled courgette & aubergine	+3.25
+ Smoked salmon	+3.95
ENGLISH MUFFINS	7.95
Poached free range eggs with hollandaise sauce, pomegranate seeds & black sesame seeds (V) (S)	
+ Smashed avocado	+2.95
+ Smoked salmon	+3.95
Croissants	
Small plain with butter & jam (V)	2.0
Large plain with butter & jam (V)	2.5
Chocolate & hazelnut (V) (N) / Pistachio (V) (N)	3.0
Pink rose & raspberry (V)	3.5
Cheese & tomato (V)	4.75
Cheese & za'atar (V) (N) (S)	4.75

Sandwiches

WHITE TRUFFLE CHEESE 7.50

White truffle oil, cheddar, mozzarella, harissa paste, spinach, toasted omega seeds served in sourdough bread with honey & mustard dressed salad (V) (N) (S)

GRILLED SPICY TUNA 8.50

SANDWICH

Tuna, mayonnaise, dill, parsley, gherkins, basil pesto, jalapenos, sliced avocado, chilli sauce, toasted omega seeds, served in toasted rye & multi seeded panini with honey & mustard dressed salad (N) (S)

CHEESE & ZA'ATAR 7.50

FLATBREAD

Grilled cheddar, mozzarella, tzatziki, parsley & za'atar spice, toasted omega seeds served on dukkah flatbread with honey & mustard dressed salad (V) (N) (S)

FALAFEL WRAP 7.95

Sweet potato falafel, beetroot hummus, tzatziki, red peppers, cucumber, spinach, toasted omega seeds & za'atar spice, served with honey & mustard dressed salad (V) (N) (S)

SICILIAN CHICKEN 9.0

SANDWICH

Marinated Sicilian chicken breast, basil pesto, sundried tomatoes, rocket, mozzarella, toasted omega seeds served in sourdough bread with honey & mustard dressed salad (N) (S)

HERITAGE TOMATO & 7.5

MOZZARELLA FLATBREAD

Basil pesto, mozzarella, dressed heritage tomatoes, garlic, mustard cress, toasted omega seeds served on toasted flatbread with honey & mustard dressed salad (V) (N) (S)

SMOKED SALMON 9.5

FLATBREAD

Poached free range egg, smoked salmon, tzatziki, toasted omega seeds, on toasted flatbread with honey & mustard dressed salad (N) (S)

Large Plates

PINK RIBBON PASTA 9.5

Pink linguine pasta, heritage tomatoes, garlic, extra virgin olive oil, parsley, basil & black sesame seeds. Served cold (V) (S)

+ Grilled chicken +3.5

+ Crumbled feta +1.5

As named by @clairefranklin55 via our Instagram competition

MEDITERRANEAN BAKED 12.95

CHICKEN

Grilled aubergine & courgettes, marinated Sicilian chicken, our signature red pepper & tomato sauce, mozzarella, parmesan dressed heritage tomatoes & black sesame seedsserved dukkah flatbread & hummus (N) (S)

BEEF LASAGNE 12.95

Aubergine, feta, mozzarella, beef, parmesan, basil pesto, our signature red pepper & tomato sauce with black sesame seeds (N) (S)

Extras & Sides

HUMMUS & FLATBREAD 4.5

(VE) (N) (S)

BETROOT HUMMUS & 5.5

FLATBREAD (VE) (N) (S)

MIXED LEAVES SALAD 3.5

Dressed with honey & mustard (VE) (S)

BREAD 3.5

*Eat good,
feel good*

You're
the
sweetest

Cakes

PINK PAVLOVA	6.95	RED VELVET CAKE	7.5
Pink meringue, vanilla & white chocolate whipped ganache, raspberry compote & fresh fruit (V) (N)		Red velvet sponge & a cream cheese filling (V) (N)	
STRAWBERRY CHEESECAKE	6.95	STRAWBERRY SPONGE CAKE	7.5
Cream cheese bavaois, strawberry insert & a vanilla short crust base		Vanilla sponge, strawberry compote, meringue butter cream frosting (V)	
MIXED BERRY CHEESECAKE	6.95	EL&N JASMINE CAKE	6.95
Cream cheese bavaois, mix berry insert & a vanilla short crust base		Jasmine blossom & vanilla bavaois, almond sponge, strawberry compote (N)	
COCONUT & GUAVA CAKE	6.95	LYCHEE & VANILLA MOUSSE	6.95
Almond dacquoise, coconut & pineapple compote, guava whipped ganache & fresh fruit (N)		Lychee & vanilla mousse, rhubarb & strawberry compote & an almond sponge (N)	
BANOFFEE TART	6.95	MILLEFEUILLE	6.95
Chocolate shortcrust, almond sponge, dulce de leche, caramelised bananas, caramel chocolate ganache & banana mousse (N)		Puff pastry, caramel, agrums whipped ganache (N)	
STRAWBERRY PANNA COTTA	6.95	PINK GRAPE & ALMOND SPONGE CAKE	6.95
Strawberry crèmeux, vanilla panna cotta & strawberry whipped cream (N)		Pink grape cabernet mousse, vanilla crèmeux & almond sponge (N)	
CARROT CAKE	6.95	VEGAN PUMPKIN & COCONUT CAKE	5.5
Carrot sponge, cream cheese frosting flavoured with citrus, vanilla & tonka beans (N)		With a hint of cinnamon (VE)	
ROSE MACARON	6.95	PLAIN BROWNIE (V)	4.5
Almond macaron, rose milk chocolate ganache & raspberry compote (V) (N)		OREO CHOCOLATE CAKE (V)	8.75
FRESH FRUIT SPONGE CAKE	6.95	PISTACHIO CAKE (V) (N)	8.75
Almond sponge, vanilla & agrums cream with fresh fruit (N)		KISHKISH (V)	8.75
STRAWBERRY TART	6.95	GARSAGEEL SAFFRON & ROSE CAKE (V) (S)	8.75
Vanilla shortcrust, almond frangipane, creme patissiere, flavoured tonka beans, fresh fruit & whipped white chocolate ganache (N)		SAFFRON DULCHE DE LECHE CAKE (V)	8.75
BLACK FOREST HEART	6.95		
Chocolate sponge, cherry, chocolate mousse & vanilla whipped cream (N)			
BLACKCURRANT CARAMEL TART	6.95		
Chocolate shortcrust, hazelnuts crunchy eclat d'or, blackcurrant caramel, milk chocolate ganache & whipped vanilla ganache (N)			
CARAMEL & MACADAMIA CHEESECAKE	6.95		
Digestive biscuit base, cream cheese mousse, macadamia nuts & caramel (V) (N)			
CHOCOLATE & CARAMEL CAKE	7.5		
Chocolate sponge, chocolate frosting & soft caramel (V) (N)			

Ice Cream (N)

Pistachio (V) /	6.0
Salted Caramel (V) / Chai Latte (V) /	
Chai Dark Chocolate Sorbet (VE) /	
Saffron Dulche (V) / Spanish Latte (V)	

Eat, live and nourish

Welcome to our world...

Stepping inside any one of EL&N's iconic cafes is more than just an experience, it's a journey.

Breathe in the vast fields of South America through our unique blend of coffee beans.

Discover only the freshest of ingredients from our stunning Mediterranean-inspired menu.

So whether you are looking for London's finest coffee, beautifully handcrafted cakes, or our famous Shakshuka, the promise is simple...

Uncompromising passion for coffee and food.

Tag us in your pictures @elan_cafe

(V) Vegetarian (VE) Vegan (N) Contains Nuts (S) Contains Sesame Seeds

Soy, almond, rice, oat and cashew milk alternatives are available at no extra cost. Please speak with a member of the team about any allergies before ordering, we cannot guarantee any of our dishes are free from allergens and therefore cannot accept any liability in this respect. Desserts may contain traces of gluten and nuts.

Please note that the maximum stay is 45 minutes.

Park Lane • Brompton Road • Market Place • Selfridges • Hans Crescent • Lowndes Street