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BREW BAR

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











COFFEE

Our house coffee is a speciality single origin from Brazil

Flat White

CAFFE LATTE	3.2
CAPPUCCINO	3.2
FLAT WHITE	3.2
AMERICANO	2.8
МОСНА	3.8
MACCHIATO	3.5
LONG BLACK	2.8
ESPRESSO	2.6
CORTADO	2.8
TURKISH COFFEE	7.5
ALEX'S COFFEE Latte 12oz, single shot,	5.0

maple syrup & oat milk

EL&N EXPRESSIONS

RED ROOIBOS LATTE	7.
Our alternative to coffee that	
makes for a picture perfect	
Instagram moment. Red espresso,	
rooibos sweet & condensed milk	

7.5

7.5

8.5

BLACK MAGIC LATTE
Stimulate your brain with our
activated charcoal latte. It really
is magic, with a touch of glitter,
made with condensed milk

#AVOLATTE Green matcha & vanilla syrup, perfection	7.5
LUCKY CHARMS LATTE Sweet, crunchy & full of good fortune	7.5
BLUE SAPPHIRE LATTE Crushed sapphire, blue flower petals, condensed milk & our exclusive matcha creates a royal blue gem of a drink	15



SPANISH LATTES

SPANISH

SPANISH ROYAL

With a touch of saffron syrup.

All Spanish lattes have the option to be made hot or cold

With sweetened condensed milk	
ROSE SPANISH Rose water, sweetened condensed milk & beetroot juice	7.5
PISTACHIO SPANISH Pistachio paste & fresh milk	8.5



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



WINTER SPECIALS	
SPICED PUMPKIN LATTE	5.0
Spiced pumpkin syrup, a shot of coffee topped with whipped cream & cinnamon	
RED VELVET CAKE LATTE	7.5
Red velvet cake syrup, beetroot base, melted milk chocolate chips topped with whipped cream & sprinkles	

COFFEE / MOCHA

TEA		Iced Nutella Shake	
EL&N LONDON TEA A pot of loose leaf quintessentially British tea	3.5		
Sylhet Garden / Rooibos Red Berry / Lapsang Souchong / Gunpowder / Fresh Mint / Peppermint / Camomile / Earl Grey / Jasmine	7.5		
FLORA TEA TM A uniquely multi-sensorial journey through flora & fauna from our multi-award winning partners, Flora Tea TM . 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		REFRESHERS Let's chill! Take a moment to reflect and refresh with our cold drinks list	
finish to savour		ICED TEA	5.5
COLD BREW COFFEE NITRO COLD BREW	6.0	Refreshing summer sweetness, made with delicious flavoured syrups	
Single origin cold brew coffee infused	0.0	Peach / Jasmine & Lime / Watermelon & Green Tea	
with pure nitrogen to create a creamy texture, foamy head & natural sweetness.		JUICES Apple / Pineapple / Orange / Carrot	5.5
ICED COFFEE		SMOOTHIES	7.5
Cold espresso based drinks in a Greek style		Fresh fruit smoothies made with apple juice & ice (VG)	
FREDDO ESPRESSO	4.5	Mango & Passion Fruit / Strawberry & Ban Raspberry & Blackcurrant / Mango & Avoc	
FREDDO CAPPUCCINO	5.5	SOFT DRINKS	3.5
FREDDO LATTE	5.5	Coke / Diet Coke / Sprite	
LEMONADE		WATER Still Small / Sparkling Small	3.5
Sweet lemonade with a fresh citrus after taste		Still Large / Sparkling Large	7.5
ROSE / MOJITO / ELDERFLOWER	4.5	ICED NUTELLA SHAKE Topped with whipped cream & milk chocolate sprinkles (N)	7.5
FRAPPES Iced, sweet smoothness with milk		KOMBUCHA	6.0
to cool down your day		Strawberry / Ginger	
VANILLA / CHOCOLATE	4.5	GINGER SHOT	4.9

Served hot or cold with a side of honey

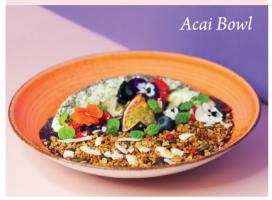
HOT CHOCOLATE

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, +50p caramel or salted caramel

Add marshmallow or whipped cream +50p



CROISSANTS

SMALL PLAIN WITH BUTTER & JAM (V) 2.0

LARGE PLAIN WITH BUTTER & JAM (V) 2.5

CHOCOLATE & HAZELNUT (V) (N) / 3.0 PISTACHIO (V) (N)

PINK ROSE & RASPBERRY (V) 3.5

CHEESE & TOMATO (V) (S) 4.75

CHEESE & ZA'ATAR (V) (N) (S) 4.75

BREAKFAST BOWLS

ACAL BOWL

8.5

Homemade granola, fresh banana, almonds, passion fruit & mixed summer berries (VE) (N) (S)

PINK BIRCHER MUESI I

7.5

Granola soaked in apple juice, oat milk & coconut yogurt, topped with apple, candied peanuts, mixed nuts, blueberry powder & mixed summer berries (VE) (N) (S)

TOASTED RASPBERRY & COCONUT BREAD

6.95

Lemon curd, coconut yogurt, candied peanuts, mixed nuts, pomegranate & mixed summer berries (V) (N) (S)

PINK PORRIDGE

5 95

Hot bircher made with coconut milk & oat milk with mixed nuts, candied peanuts, apple & mixed berries (VE) (N) (S)

BLUEBERRY PANCAKES

10.95

Coconut yogurt, blueberry compote, cinnamon sugar, mixed nuts, candied peanuts & mixed summer berries (V) (N) (S)

BANANA PANCAKES

10.95

Banana, maple syrup, mixed nuts, candied peanuts & mixed summer berries (V) (N) (S)





FGGS BY FL&N

SIGNATURE SMASHED AVO

10

+3.95

Coriander, fresh chili, beetroot hummus, toasted omega seeds, black sesame seeds, poached free range egg, pomegranate, served on bespoke toasted pink sourdough bread (V) (N) (S)

+Smoked salmon	+3.95
+Crumbled feta	+1.5

+2.75 +Poached free range egg



SHAKSHUKA

12.95

Baked free range eggs in our signature red pepper tomato sauce with feta, pomegranate & black sesame seeds. Served with grilled za'atar flatbread and hummus (V) (S) (N)

+ Grilled	courgette	&	aubergine	+3.25

BAKED OMI ETTE

9.5

Spinach, basil pesto, Tenderstem broccoli, feta, pomegranate served with sliced avocado

+Grilled courgettes &	aubergines	+3.25
+Smoked salmon		+3.95

MEDITERRANEAN 11.5

BREAKFAST ME77E

Poached free range egg, beetroot hummus, red pepper tapenade, tzatziki, spiced chickpeas, sliced avocado, black sesame seeds & za'atar flatbread. (V) (N) (S)

+Grilled courget	tes &	aubergines	+3.25

+Smoked salmon +3.95

LOADED CROISSANT

Scrambled free range egg, beetroot hummus, vegan pestorissa, tzatziki, basil pesto & dressed mixed leaves (V) (S) (N)

+Smashed avacado +2.95

+3.95 +Smoked salmon

ENGLISH MUFFINS

7 9 5

7 2 5

Poached free range eggs with hollandaise sauce, pomegranate seeds & black sesame seeds (V) (S)

+2 95 +Smashed avacado

+Smoked salmon +3.95

FGGS YOUR WAY

6.5

Two free range eggs either poached. scrambleed or fried on bespoke toasted pink sourdough bread (V) (N) (S)

+Crumbled feta +1.5

+3.95 +Smoked salmon



SANDWICHES

WHITE TRUFFLE CHEESE

7.5

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

GRILLED SPICY TUNA SANDWICH

8.5

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)

SANDWICHES

CHEESE & ZA'ATAR FLATBREAD

Grilled cheddar, mozzarella, tzatziki, parsley & za'atar spice, toasted omega seeds served on za'atar flatbread with honey &

mustard dressed salad (V) (N) (S)

FALAFEL WRAP

7.95

7.5

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 SANDWICH

9.0

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

HERITAGE TOMATO & MO77ARELLA ELATBREAD

7.5

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 FLATBREAD

9.5

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

95

Pink linguine pasta, heritage tomatoes, garlic, extra virgin olive oil, parsley, basil, omega seeds & black sesame seeds. Served in a rich red pepper and sundried tomato sauce. Served hot (V) (S)

+ Grilled chicken +3.5

+ Crumbled Feta +1.5

MEDITERRANEAN BAKED CHICKEN

12.95

Grilled aubergine & courgettes, marinated Sicilian chicken, our signature red pepper & tomato sauce, mozzarella, parmesan, dressed heritage tomatoes & black sesame seeds served with skinny fries (N) (S)

BUTTERMILK CHICKEN BURGER

12.95

Coated in Panko breadcrubs in our bespoke pink bun. Sweet chili mayo, pickled cucumber, red cabbage slaw & tomatoes, served with skinny fries & dressed mixed leaves (N) (S)

CHAPATI MANAFESH

Two soft, flaky & lightly toasted chapatis

SWFFT

Served with Blossom honey, Nutella & Puck cream cheese (V)

8.95

CHAPATI WITH AKKAWI

8.95

Soft cow's milk cheese & extra virgin olive oil. Served with tomato, cucumber, jalapeño & chilli sauce (V)

CHAPATI WITH 7A'ATAR

8.95

Thyme, sumac, sesame, extra virgin olive oil. Served with tomato, cucumber, jalapeño & chilli sauce (V) (S)

CHAPATI WITH AKKAWI & ZA'ATAR 9.95

A mix of both Akkawi & za'atar & extra virgin olive oil. Served with tomato, cucumber, jalapeño & chilli sauce (V)

EXTRAS & SIDES BUTTERMILK CHICKEN	6.5	HAZELNUT & CHOCOLATE ROULADE Cocoa roullade, hazelnuts & chocolate	6.95
GOUJONS with red pepper tapenade dip (N) (S)		spread, hazelnut frosting & a hazelnut & chocolate crunchy glaze (V) (N)	
SKINNY FRIES (VE) (N)	4.0	CARROT CAKE Carrot sponge, cream cheese frosting flavoured with citrus, vanilla & tonka bear	6.95
SWEET POTATO FRIES (VE)	4.5	navoured with citrus, vanina & tonka bear	15 (11)
HUMMUS & FLATBREAD (VE) (N) (S)	4.5	ROSE MACARON Almond macaron, rose milk chocolate ganache & raspberry compote (V) (N)	6.95
BEETROOT HUMMUS & FLATBREAD (VE) (N) (S)	5.5	FRESH FRUIT SPONGE CAKE Almond sponge, vanilla & agrums cream	6.95
MIXED LEAVES SALAD	3.5	with fresh fruit (N)	
Dressed with honey & mustard (VE) (S)		STRAWBERRY TART Vanilla shortcrust, almond frangipane,	6.95
CAKES		creme patissiere, flavoured	

6.95

CAKES

PINK PAVLOVA 6.95

Pink meringue, vanilla & white chocolate whipped ganache, raspberry compote & fresh fruit (V) (N)

STRAWBERRY CHEESECAKE 6.95

Cream cheese bavarois, strawberry insert & a vanilla short crust base

COCONUT & GUAVA CAKE Almond dacquoise, coconut & pineapple compote, guava whipped ganache & fresh fruit (N)

BANOFFEE TART 6.95

Chocolate shortcrust, almond sponge, dulce de leche, caramelised bananas, caramel chocolate ganache & banana mousse (N)





tonka beans, fresh fruit & whipped white chocolate ganache (N)

LEMON CURD & MERINGUE CAKE

Vanilla sponge, lemon curd, lemon soft

Red velvet sponge & a cream cheese

STRAWBERRY SPONGE CAKE

Vanilla sponge, strawberry compote,

cream & meringue((V)

RED VELVET CAKE

filling (V) (N)

BLACK FOREST HEART

6.95

6.95

7.5

7.5

Chocolate sponge, cherry, chocolate mousse & vanilla whipped cream (N)

CARAMEL & MACADAMIA 6.95 CHEESECAKE

Digestive biscuit base, cream cheese mousse, macadamia nuts & caramel (V) (N)

CHOCOLATE & CARAMEL CAKE Chocolate sponge, chocolate frosting & soft caramel (V) (N)	7.5	Red Velvet Cake
PINK COOKIES Vanilla & chocolate cookies, caramel whipped ganache, chocolate glaze (V) (N)	6.95	
VEGAN PUMPKIN & COCONUT CAKE With a hint of cinnamon (VE)	5.5	
PLAIN BROWNIE (V)	4.5	
OREO CHOCOLATE CAKE (V)	8.75	
PISTACHIO CAKE (V) (N)	8.75	
KISHKISH (V)	8.75	
GARSAGEEL SAFFRON & ROSE CAKE(V) (S)	8.75	Ice Cream (N) 6.0 Pistachio(V) /
SAFFRON DULCHE DE LECHE CAKE (V)	8.75	Salted Caramel(V) / Chai Latte(V) / Chai Dark Chocolate Sorbet(VE) / Saffron Dulche(V) / Spanish Latte(V)

Eat, live and nourish

Tag up in your pictures @elan-cafe

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

Soy, almond, coconut & oat 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 & 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.