

KAPARA

SOHO

BRUNCH MENU

SMALL PLATES

Harissa Olives Preserved Lemon (Vg) | 5

Spiced Maple Nuts (Vg) | 5

Pita Crisps Shawarma Spices, Lemon & Garlic Tahini (Vg) | 6.5

Chickpea Cakes Citrus Mayo, Green Harissa (Vg) | 8

Bala Baya Pita Two House Pitas, Coriander & Cardamom Dip (Vg) | 4.5

Twisted Jerusalem Bagel Sesame Seeds, Smoked Herb Butter (V) | 5.5

Hummus & Short Rib Chickpea, Tahini, Spiced Rib Stew, Grape Gremolata (Vg) | 9/13.5

Date & Miso Aubergine Tahini, Herbs, Pickles (Vg) | 12

Black & Gold Baby Squid, Green Shawarma, Black Garlic, Nectarine | 12

Ceviche Catch of the Day Tiger Milk, Mango, Scotch Bonnet | 14

SIDES

Smoked Ratte Potatoes Saffron, Apricots, Yogurt, Smoked Butter (V) | 9

Ancient Wheat Tabouleh Freekeh, Herbs, Tomato, Salted Almonds, Citrus Dressing (Vg) | 8

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LARGE PLATES

Moules De Tunis Welsh Mussels, Fermented Harissa, Lemon, Butter | 15

Catch Of The Day Swiss Chard, Spinach, Persian Lime, Turmeric | 17

Market Salad Sweet Potato, Feta, Pumpkin Seeds, Apricot (Vg) | 14

Shakshuka With Short Rib Spiced Tomato & Roasted Aubergine Sauce, Jalapeno, Preserved Lemon, Eggs, Tahini, Pickled Chilli, Chives, Pita (V) | 16/19

Potato & Puff Fried Onion, Potato Mash, Boiled Egg, Blackened Vegetables, Tahini, Spring Onion (V) | 17

The Perfect Schnitzel Turkey Thigh, Burnt Chilli & Sunflower Seed Mayo, Fried Egg | 21

GAZOS

Strawberry & Balsamic | 8
with Prosecco | 14

Mango & Coconut | 8
with Caribbean Spiced | 15

WINES

Falanghina | 9
Primitivo Red | 11.54

M de Minuty | 16

BEER

Asahi 5% Beer | 7
Manabrea 0% Beer | 7.5

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