PORINA

Est.1999

ALL DAY BREAKFAST & BRUNCH

Eggs

WE USE DELICIOUS BIODYNAMIC ORCHARD EGGS FROM EAST SUSSEX

Poached or Fried (V) — 10.95
on buttered toasted home-made pogacha / sourdough

Soft Scrambled (V) — 11.95
on buttered toasted focaccia / or sourdough with vintage Lincolnshire Poacher cheddar

Omelette (V) — 12.95
with vintage Lincolnshire Poacher cheddar and touch of cream

Florentine — 12.95
poached eggs, wilted spinach, hollandaise sauce on home-made pogacha / sourdough

Benedict — 13.95
poached eggs, streaky bacon / beef bacon, hollandaise sauce on home-made pogacha / sourdough*

Royal Lox — 14.95
poached eggs, smoked salmon, hollandaise sauce and beetroot ferment on home-made pogacha / sourdough

Turkish Eggs with lemon & dill yoghurt (V) — 14.95
poached eggs dunked in dill, garlic and lemon yoghurt with sweet paprika oil and sourdough

Shakshuka (V) — 15.95
fried eggs in seasoned roasted tomato and pepper sauce, fetta served with sourdough

Green Shakshuka & Raclette cheese melt (V) — 15.95
fried eggs in a creamy spinach and Raclette cheese melt served with sourdough

Eggs on Hash Browns — 16.95
*fried eggs on crispy hash browns nibs topped with two cheese melt sauce and bacon / beef bacon**

Popina Full Mayfair — 19.95
Popina style 'Full English', fried eggs with streaky bacon / beef bacon, sausages / beef sausages*, mushrooms, grilled halloumi, tomato, beans and sourdough*

Avocado on toast (VG) — 12.95
avocado mash with fresh lemon and hint of smoked paprika on sourdough

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Hummus with sourdough bread (VG) — 9.00

Green leaf and avocado salad (V) — 12.95
mixed green leaves, topped with avocado and sourdough croutons

Tomato, olive, basil and burrata salad (V) — 13.95

Burger — 21.00
aged grass-fed beef burger with dill pickles, tomato, in brioche bun and fries*

*+ add cheese +**1.5***

Chicken Milanese* — 24.00
with cauliflower, pepper, green leaves, carrot & parsley slaw and fries

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add free-range smoked streaky bacon / beef bacon +**4.50***

add sausages / beef sausages +**5.50***

*add smoked salmon +**6.50***

*add avocado mash +**5.50***

*add chips or hash browns +**4.50***

*add mushrooms +**4.00***

*add grilled halloumi +**6.00***

*add egg +**3.00***

*add focaccia / sourdough +**3.00***

Brioche French Toast

Nutella and strawberries (V) — 13.95

Forest berries, sour cream & maple syrup (V) — 14.95

Chocolate and pistachio cream (V) — 15.50

*+ add a scoop of ice cream +**4.00***

Granola & Porridge

Cinnamon porridge (VG) — 9.00

Granola with yoghurt (V) — 9.00

*+ add extra topping, each +**1.00***
rich berry compote, banana, peanut butter, maple syrup or plant milk

Sandwiches

OUR SANDWICHES ARE MADE WITH DELICIOUS SOURDOUGH FOCACCIA

Croissant & scrambled egg (V) — 11.95

Egg & bacon — 12.95
smoked streaky bacon / beef bacon, scrambled egg with mayonnaise and salad*

Burrata & mortadella — 13.95
with rocket and pesto

Smoked salmon — 14.95
our favourite, very fine Scottish smoked salmon, cream cheese and cucumber

*+ add chips or hash brown +**4.50***

Soup — 13.00

coconut cream sweet potato, ginger and sourdough croutons (VG)

Daily Patisserie (V)

check our window display for delicious daily pastries, brownies, tarts, cakes and biscuit

We ask our guests with allergies or intolerances to make a member of the team aware before placing an order for food or beverages. For any of our guests with severe allergies or intolerances, please be aware that although all due care is taken to prevent cross-contamination, there is a risk that allergen ingredients may be present.

Prices include VAT at the current rate of 20%
A 12.5% service charge is added to the bill — thanks for supporting our team!

(V) Vegetarian | (VG) Vegan | * حلال, ask us for more details | **popina.co.uk**

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DRINKS

Coffee

WE USE LONDON'S FINEST SQUARE MILE ROASTED COFFEE BEANS

	Single	*Double*
Espresso	2.80	3.20
Macchiato	3.20	3.90
Americano	/	4.00
Long Black	/	4.00
Cortado	/	4.20
Flat white	/	4.50
Latte	4.50	5.00
Cappuccino	4.50	5.00
Mocha	/	6.00
Spanish latte	/	6.00
Babychino	2.50	/

Add plant milk +0.5

Tea

WE SERVE VERY FINE SELECTION OF SEINGLE GARDEN TEAS FROM JING

	Tea Pot	*Take away*
Assam breakfast - black	6.50	4.00
Assam Earl Grey - black	6.50	4.00
Jade sward - green	6.50	4.00
Jasmine silver needle - green	6.50	4.00
Blackcurrant & Hibiscus - fruit	6.50	4.00
Rooibos - herb	6.50	4.00
Whole Chamomile flowers - herb	6.50	4.00
Fresh Mint leaf - herb	6.50	4.00
Fresh Ginger and lemon	6.50	4.00

Plant-based lattes & Iced lattes

Green Matcha / Iced Matcha	6.50
Golden turmeric	6.50
Chai latte	6.50

*12.5% Discretionary service Charge will be added to your bill

Hot chocolate

WE USE HAND CRAFTED CHOCOLATE FROM MÖRK

Mörk 70% dark chocolate	6.00

Freshly pressed juice

Take away

Orange	7.00
Beetroot, apple, carrot & lemon	10.00

Smoothies

Strawberry 9.00
Strawberry, banana, apple

Tropical 9.00
Mango, pineapple, Passion fruit, apple

Berry & ginger 9.00
Blueberry, banana, carrot, courgette, ginger, apple

Lemonade & Kombucha

Ginger Lemonade	6.50
Elderflower and lemon	6.50
Kombucha	8.00

Water & Soft Drinks

Filtered still and sparkling water	3.00
Belu still or sparkling water	6.00
Coca-Cola / Zero	5.00

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WINES & COCKTAILS

Wines

Sparkling

	175ml	Bottle
Terre de Rai Prosecco Extra Dry, Veneto, Italy / ***Glera***	10.00	38.00
Aromas of acacia flowers, apple, lemon and grapefruit. Soft, balanced and harmonious on the palate.		
Damien Pinon Le Brut, Vouvray, France / ***Chenin Blanc***	14.50	55.00
Full and rich with complex flavours of white flower and ripe pear and a long finish.		
A. Levasseur Rue du Sorbier Brut, Champagne, France / ***Pinot Meunier, Pinot Noir, Chardonnay***	18.00	85.00
Vibrant flavours of citrus, really quite fruity with some custard tart and a fine mousse.		
Pol Roger Brut Réserve, Champagne, France / ***Chardonnay, Pinot Noir***	/	115.00
Lovely floral bouquet with notes of acacia and honey. Rich with a nice depth and good fruit on the palate.		

White

	175ml	Bottle
Jean-Marc Barthez Bordeaux Blanc, Bordeaux, France / ***Sauvignon Blanc, Semillon***	8.50	36.00
Citrus and melon, super refreshing with an elegance and richness.		
Eschenhof Holzer GV, Wagram, Austria / ***Grüner Veltliner***	10.00	38.00
Full and fruity style of Grüner Veltliner, with big flavours of green apples, peach, grapefruit and spice.		
A&D Wines Casa do Arrabalde, Vinho Verde, Portugal / ***Alvarinho, Arinto, Avesso***	11.50	42.00
At first, this is floral with orange blossom and lychee but turns citrusy on the palate with grapefruit, lemon, and a salty finish.		
Casa los Frailes Blanc de Trilogía, Valencia, Spain / ***Sauvignon Blanc, Muscat, Verdil***	/	45.00
Citrus and tropical fruit,the aromas and flavours of grapefruit and lemon play well with mango, mandarin and vanilla. There are floral notes of apple blossom and basil.		
Corvers-Kauter R3, Rheingau, Germany / ***Riesling***	/	47.00
An explosion of fruit on the palate - lime with ripe apricot and elderflower character with the freshness.		
Casa Monte Pío Raxeira, Rias Baixas, Spain / ***Albariño***	12.50	48.00
This Albariño has aromas of peach and citrus. It is fresh with mineral hints - very crisp.		
Cossetti Gelsomora Gavi, Piemdont, Italy / ***Cortese***	14.00	52.00
Fresh and persistent aromas with hints of floral and fresh fruit.		
Au Pied du Mont Chauve St Aubin 1er Cru, Burgundy, France / ***Chardonnay***	/	105.00
Very perfumed and expressive nose, with ripe apple and well-integrated oak.		

Rose

	175ml	Bottle
Maison Ventenac Trêve Estivale Rosé, Languedoc, France / ***Cinsault, Grenache***	10.00	38.00
Aromas of ripe strawberry and raspberry. On the palate it is fruity, round and lively with a lingering finish.		
Clos Cibonne Côtes de Provence Rosé 'Tentations', Provence, France / ***Cinsault, Grenache, Tibouren***	12.50	52.00
Very pale colour, delicate aromas of peach and spice with a brilliant minerality and a smooth finish.		

Red

	175ml	Bottle
Cantina Miglianico Montepulciano d'Abruzzo, Abruzzo, Italy / ***Montepulciano***	8.50	36.00
Ruby red with purple hues. Red fruit, fresh and intense, followed by delicate spicy notes. Intense and persistent body, light tannins and balanced finish.		
Casa los Frailes Tinto, Valencia, Spain / ***Monastrell***	10.00	39.00
Velvety smooth with ripe red and dark berry aromas and a grounding black pepper lick.		
Bruno Lafon Le P'tit Pinot, Languedoc, France / ***Pinot Noir***	/	40.00
A light, fresh and juicy Pinot with plenty of strawberry, raspberry and cherry aromas.		
Holder Wabi Sabi red, Stellenbosch, South Africa / ***Cinsault, Grenache***	11.50	42.00
A light and lively red with wild strawberry, blackberry, and cherries along with savoury aromas and undergrowth.		
Tenuta Pandolfa Federico, Emilia Romagna, Italy / ***Sangiovese***	/	44.00
Ripe cherries and plums with some chocolate. Juicy, with fine and well-integrated tannin and good length.		
Xavier Vignon Côtes du Rhône Rouge, Rhone Valley, France / ***Grenache, Syrah, Mourvèdre***	12.00	46.00
Blackberry, raspberry, crushed flowers and ample minerality on the nose. Beautiful concentration, a layered, balanced feel and great length.		
MAAL Biutiful, Mendoza, Argentina / ***Malbec***	14.50	54.00
Intense blackcurrant and dark fruit with mocha. Concentrated fresh dark fruits and incredibly smooth, well integrated tannins.		
Cantina Sobrero Barolo Ciabot Tanasio, Piedmont, Italy / ***Nebbiolo***	/	95.00
Fleshy cherry and red plum supported by a dried floral nature, notes of autumn leaves, tanned leather, black plum, liquorice, and cocoa powder.		
Maison Altisolis Savigny-lès-Beaune 1er Cru Les Lavières, Burgundy, France / ***Pinot Noir***	/	105.00
A complex bouquet of ripe cherry, raspberry and blackberry, with notes of violet, cinnamon, and pepper, alongside hints of wood and toast.		

Digestifs

	175ml	Bottle
Château Haut-Bergeron L'Ilot de Haut Bergeron / *Semillon, Sauvignon Blanc* *Floral, litchi, citrus, and vanilla notes. Sauternes to taste young, whilst still on the fruit.*	9.00	/
Grahams Late Bottled Vintage Port 2018, Douro Portugal	6.00	/
Limoncello Di Capri, Italy	6.50	/

Non-alcoholic

	175ml	Bottle
Lautus Sparkling *Aromas of pure white peach, citrus blossom and fresh apple. The added sparkle delivers fine, lively bubbles, contributing to the elegant finish.*	7.50	30.00
Lautus Sauvignon Blanc *Aromas of gooseberry, capsicum and citrus. The elegant palate is underpinned by sumptuous tropical flavours, finishing with fresh acidity and a lingering aftertaste.*	7.50	30.00
Lautus Rosé *Aromas of sweet red berry fruit with floral notes. The elegant palate shows a touch of sweetness, finishing fresh with a well-balanced acidity.*	7.50	30.00
Lautus Savvy Red *Intense red and blackberry fruit flavours, with a touch of oak. The elegant palate is underpinned by fine tannins and juicy yet subtle fruit.*	7.50	30.00

Cocktails

Espresso Martini	13.50
Chilli Old Fashion	13.50
Negroni	13.50
Bloody Mary	14.00
Basil Smash	15.00
Mezcal Pomegranate Paloma	16.00

Non-alcoholic cocktails

Cucumber Seward & Tonic	11.50
Grapefruit Spritz	12.50
Pentire Coastal Spritz	12.50

Beer

	330ml
Curious Brew Lager, ***4.7%,*** Kent, UK	8.00
Camden Pale Ale, ***4%,*** London brewery	7.00
Organic Sassy Cider, ***4%*** Normandy, France	8.00