OUR

KED

Menu

BREAKFAST
AND
BRUNCH

POPINA

For the Love *of* Food

18-20 popina.co.uk
WEIGHHOUSE ST.
Mayfair, *London* W1K 5AH Est.1999

EGGS

made *with* biodynamic eggs
from Orchard Eggs, East Sussex

POPINA CLASSICS

Poached *or* Fried (V) 13
on buttered toasted house-made pogacha muffin
or sourdough

Soft scrambled (V) 14
with vintage Lincolnshire Poacher cheddar
over buttered toasted sourdough

Omelette (V) 16
with a touch of cream *and* vintage
cheddar over sourdough

Florentine (V) 15
poached eggs, wilted spinach, hollandaise sauce
on buttered house-made pogacha muffin

Benedict 17
poached eggs, streaky bacon / streaky beef bacon*,
hollandaise sauce *on* buttered house-made pogacha muffin

Royal Lox 18
poached eggs, Hand-Cured Scottish smoked salmon,
hollandaise sauce *and* beetroot ferment *on* home-made
pogacha muffin

POPINA SIGNATURE SPECIALS

Turkish eggs *with* lemon *and* dill yoghurt (V) 17
poached eggs dunked *in* dill, garlic *and* lemon yoghurt
with sweet paprika oil served *with* sourdough

Avocado *on* toast (V) 18
poached eggs avocado mash *with* fresh lemon
and hint *of* smoked paprika *on* sourdough

Shakshuka (V) 18
Fried eggs *in* seasoned roasted tomato
and pepper sauce, feta served *with* sourdough

Green Shakshuka *and* Raclette cheese melt (V) 19
Fried eggs *in a* creamy spinach *and*
Raclette cheese melt served *with* sourdough

Eggs *on* Hash Browns 19
Fried eggs over crispy hash brown nibs, two-cheese melt
and smoked streaky bacon / streaky beef bacon

The Full Mayfair 23
Popina style 'Full English', fried eggs *with* streaky
bacon / streaky beef bacon*, sausages / beef
sausages*, mushrooms, grilled halloumi, grilled
tomato, beans, hash browns *and* sourdough

Hummus (VG) 11
house-made, topped *with* smoked paprika
toasted seeds *and* sourdough

Green leaf *and* avocado salad topped *with* sourdough croutons (VG) 14

British-made La Latteria burrata, heritage tomato, olive *and* basil (V) 14

+ ADD

Free-range smoked streaky bacon / streaky beef bacon*	+7
Herb pork sausages / spiced beef sausages*	+6.5
Hand-Cured Scottish smoked salmon	+7
Avocado mash	+5.5
Hash browns	+5
Thyme and shallot roasted mushrooms	+5
Grilled halloumi	+7
Mixed Calamata Olives	+7

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

SANDWICHES

made *with* slow-fermented
sourdough focaccia

Croisant *and* scrambled egg (v) 15

Egg *and* bacon (v) 15

smoked streaky bacon / beef bacon*, scrambled egg *with* mayonnaise *and* salad

Burrata *and* mortadella / beef bacon 16

with rocket and pesto

Smoked salmon 16

our favourite, very fine Scottish smoked salmon, cream cheese *and* cucumber

+ ADD Hash brown +5

POPINA FRENCH TOAST

made *with* our own house
Shokupan milk *and* butter bread

Roasted peanut butter, toffee *and* banana (v) 14

Nutella *and* strawberries (v) 15

Forest berries, sour cream *and* maple syrup (v) 16

Cinnamon Porridge 14

Ceylon cinnamon porridge, homemade berry compote *or* banana, roasted peanut butter, maple syrup

Available *with* milk, plant milk *or* water

Popina House Granola 14

Our signature house-made granola, Greek yoghurt, homemade berry compote *or* banana, roasted peanut butter, maple syrup

Daily patisserie (v)

Check our window *for* today's selection *of* award-winning pastries, brownies, tarts, cakes *and* biscuits

Our restaurant is where we bring our market inspiration to the plate.

Our menus change with the seasons and our generous dishes are shaped by the best ingredients we can find. From all-day breakfast and brunch to fresh pasta, seasonal dishes and our award winning cakes and pastries, everything is made from scratch to celebrate produce at it's best.

Few pleasures are as timeless as gathering around a table to share freshly made food.