

# Tart

## **TART BRUNCHES:** *served every day until 2pm*

\* *Want it gluten free? Have home-baked GF cornbread for 1.75 extra*

\* *Want sourdough instead? No problem, it's 1.75 extra*

Halloumi, avo, poached eggs, chilli relish & mint aioli on puff pastry (add chorizo!)	8.15
Benedict: poached eggs, Parma ham & hollandaise on puff pastry	8.35
Royale: poached eggs, smoked salmon, wilted spinach, capers/gherkins & hollandaise in a short-crust pastry case	8.25
Home-baked granola with Greek yoghurt, fresh fruit & honey	5
Smashed avocado with lime & chilli flakes on sourdough <b>vg</b>	4.95

## **EXTRAS:**

Chorizo 1.75	Poached egg 1.25	Parma ham 1.75	Halloumi 1.75
Avocado 1.5	Smoked salmon 2.5	Bread & butter 1.75	

## **TERRIBLY TASTY TARTS:** *add a salad for 8.75 total*

Smoked salmon, minted pea and Dijon mustard	5.95
Chorizo, red pepper, tomato & goats cheese	5.95
Parma ham, poached pear, Gorgonzola, rocket and red onion jam	5.95
Mushroom and leek with mature cheddar	5.5
Caramelized fennel, tomato, black olive, feta and toasted pine nuts <b>n</b>	5.5

## **SCRUMPTIOUS SALADS:** *large bowl 7, regular bowl 4.5*

Za'atar-roasted sweet potato, masala yoghurt, pickled chillies & shallots, toasted seeds  
Farro/spelt, green beans, peas, toasted almonds, pesto and feta **n**  
Broccoli & green bean with tahini dressing, toasted sesame & nigella seeds **soy vg**  
Quinoa tabouleh (tomato, cucumber and red onion) **vg**  
Special salad of the day – ask the team

## **HMMM SWEET HEAVEN**

\* *Gluten-free options available. Selection changes daily, sample below:*

Sweet tart slice, e.g. bakewell	3.5	Raspberry brownies <b>gf</b>	3.5
Slice or wedge of cake	3.5 to 4	Pastries	from 1.75

**SWEET TREAT (Mon-Fri after 3pm):** any cake & coffee or tea for just 5 (excludes bank hols)

**Allergies:** tarts contain wheat, dairy & eggs. Ask a staff member for specific allergy information.

**Key:** **vg** – vegan, **gf** – gluten free, **soy** - contains soy, **n** – contains nuts

## **VOLCANO SPECIALITY COFFEE**

*\* 'The Mount' - dark cocoa base, notes of sugar cane, dates & toasted macadamia*

Espresso	2	Café mocha	2.95
Macchiato	2.2	Hot chocolate	2.95
Americano or long black	2.4	Iced americano or latte	3, 3.5
Flat white	2.5	Babychino	Nada
Cappuccino	2.5	Extra shot	0.6
Latte	2.6	Soy or almond milk	0.4
Chai latte	2.6	Agave nectar	Zip

## **BREW TEAS**

*\* Loose leaves – boxes of loose-leaf tea on sale*

English Breakfast	2.2	Moroccan mint	2.2
Earl Grey	2.2	Green	2.2
Chai	2.2	Fruit punch	2.2

## **DAILY DOSE'S RAW & COLD-PRESSED JUICES**

*\* The best juices we've tried – pressed around the corner in Clapham*

Dulce Verde: kale, cucumber, apple, mint, lime	4.5
Zenzero: apple, ginger, lemon, thyme	4.5
O'Fresco: carrot, apple, turmeric, ginger, lemon	4.5
<sup>NEW</sup> Matcha nüsse: matcha, mejdool dates, almond milk	4.5

## **LUSCOMBE ORGANIC JUICES & POPS**

Orange juice	2.2	Wild elderflower bubbly	2.5
Devon apple juice	2.2	Sicilian lemonade	2.5
Apple and pear juice	2.2	Hot ginger beer	2.5

## **WATERS**

Harrogate still or sparkling	1.5	Vitacoco coconut water	2
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***New Tart!*** We're opening our second Tart at the beginning of October. Come find us at 65 Lordship Lane, SE22 8EP. Visit [tartlondon.com](http://tartlondon.com) to add your email for the launch party.

IG: [tart.london](https://www.instagram.com/tart.london)   fb.com/[tart](https://www.facebook.com/tart)   @TartClapham   **Wifi: Tart Guests | [t@styt@rts](mailto:t@styt@rts)**