

tart

brunch cocktails & spirits:

cocktails from friday to sunday from 10:30am

Bloody mary	8	2 glasses of prosecco	10
Espresso martini	8	Gin, mint & elderflower bubbly	7.5
Aperol spritz	8	Vodka, lemon and thyme	7
Bellini or mimosa	7.5	Gin/vodka & tonic/soda	sgl/dbl 6, 7

wine & beer:

175cc, 250cc, Btl

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Sauvignon blanc, yealands (nz)	6.5, 8, 26	Pinot noir, de gras	5.75, 7.25, 23
Sauvignon blanc, lanyu (chile)	4.8, 6.5, 18	Rioja, ramon bilbao	5.5, 7, 22
Pinot grigio, madaross	5, 7, 21	Cabernet sauvignon, de gras	5.5, 7, 22
Zinfandel rosé, de gras	4.8, 6.5, 18	Champion lager by canopy	4
Prosecco, stelle	7, 25	Brockwell ipa by canopy	4

smoothies:

Rubilicious: red berries, yoghurt & banana	3.95
Greenorama: apple, spinach, kiwi & avocado	3.95
Gingerella: peach, tumeric, ginger, almond milk	3.95

volcano coffee:

Espresso	2
Macchiato	2.2
Americano	2.5
Flat white	2.6
Cappuccino	2.6
Latte	2.7
Hot chocolate	2.95
Café mocha	2.95
Chai latte	2.6
Matcha latte (green-tea latte)	2.95
Iced americano or latte	3, 3.5
Decaf	0.5
Soy, oat or almond milk	0.4
Extra shot	0.6

pops, juices & waters:

Organic sicilian lemonade	2.75
Wild elderflower bubbly	2.75
Organic orange or apple juice	2.5
San pellegrino blood orange	2
Vitacoco coconut water	2
Harrogate still or sparkling water	1.5

good and proper teas:

Brockley breakfast: 4 single-origin black teas	2.4
Earl grey: old classic with cornflowers & bergamot	2.4
Jade tips: chinese green tea with a little sweetness	2.4
Chai: vegan, slightly spicy blend made with agave	2.4
Peppermint: decaf, deliciously fresh & peppery	2.4
Rooibos: decaf, honey-sweet & notes of vanilla	2.4
Ruby oolong: everyday oolong - rich & smooth	2.4

 tart.london

 tarteastdulwich

 @hellotartlondon

 t@styt@rts

An optional 10% service charge is added to bills over £15. Want to remove it? No problem.