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HARMONIUM BAR + KITCHEN
TEL: +44 131 555 3160
60 HENDERSON ST LEITH



ALL OUR FOOD IS FREE FROM
ANY ANIMAL PRODUCE

ON ARRIVAL

TO START & SHARE

- GLUTEN FREE
- GLUTEN FREE OPTION

SOURDOUGH BREAD 1⁵

WHOLE GREEN SICILIAN OLIVES ● 2

SOUP OF THE DAY ○ 4
with bread or oatcakes



PAN CATALAN 4⁵
plum tomatoes on toasted sourdough with crispy chorizo,
garlic and olive oil

PAN SEARED KING OYSTER ● 4⁹
MUSHROOM SCALLOPS
with samphire, sage butter & rocket

LAVERBREAD CAKES WITH ● 4⁵
STREAKY BACON
Pan fried Pembrokeshire seaweed and oat patties
with a creamy mushroom, garlic & dill sauce

GRILLED ARTICHOKE ● 4²
with lemon and olive oil

HEART OF PALM CALAMARI ● 4⁵
Deep fried calamari with sautéed mix peppers and
onion, rocket and soy glaze

HARISSA BAKED CAULIFLOWER ● 4⁹
with za'atar, pomegranate, coriander seed, mint, dill, parsley,
lemon and almond

Allergen information can be provided upon request
Nuts & other allergens are used in the kitchen & bar
A discretionary 10% service charge will be applied to tables
of six or more

1.

TO START & TO SHARE

PIZZA

our pizzas are freshly prepared with a light, stonebaked sourdough base

MAINS

:: SIDES ::

HANDCUT CHIPS ● 3⁵

BLACKENED CAJUN CHIPS with mayo ● 3⁹

MACARONI CHEESE 3⁵

CRISPY SEAWEED ● 3

GREEN SIDE SALAD ● 3

MARGHERITA 9⁷⁵

tomato confit, soft cheese, olive oil, basil, rocket

SPEZIATO SPECIALE 10⁷⁵

spicy n'duja salami, ground beef, jalapeno, cheese, smoked ricotta

VERDE E BIANCA 10⁵

bianca base with soft cheese, grilled artichoke, topped with toasted pine nuts and watercress

SALSICCIA ITALIANA 10⁷⁵

roast fennel, green olive, sausage, white onion, green chilli, cheese

THAI STYLE CRAB CAKES 9⁵

with carrot, cucumber, kohlrabi, basil & coriander dressed in a sesame soy vinaigrette. Roast peanuts, spring onions, chilli & sriracha mayo

PAN SEARED KING OYSTER 10⁵

MUSHROOM & SAMPHIRE LINGUINE

with tomato and chilli in a shallot white wine sauce

SALT BAKED CELERIAC ● 9⁵

in a shallot & potato crust with sauce vierge, ribboned seasonal vegetables & chilli dressing

THE HARMONIUM QUARTER POUNDER 10⁵

homemade seitan patty with classic burger sauce, diced white onion, beef tomato and crispy lettuce

ADD FOR 1/- cheese, jalapenos, olives, rocket, sausage, chorizo, bacon, n'duja salami

JACKFRUIT KUZHAMBU ● 9⁷⁵

Tamil style curry with tomatoes & tamarind. Served with basmati rice & warm chapati. Heat: 3/5

MACARONI CHEESE 9⁷⁵

with leaf and handcut chips or garlic bread

TO-FISH SUPPER 10⁵

beer battered nori tofu with handcut chips, mushy peas, sourdough and tartare

DESSERTS

AFTER DINNER DRINKS

HOT DRINKS

our coffee is supplied by
WILLIAMS & JOHNSON
CUSTOM LN, LEITH

All our teas are supplied by
ETEAKET
FREDERICK ST, EDINBURGH

RUM & DARK CHOCOLATE MOUSSE 5^{.5}
with walnut & raisin shortbread

PASSIONFRUIT GLAZED
LEMON CHEESECAKE 5^{.75}
with vanilla icecream

RASPBERRY SORBET ● 4

HARMONIUM SUNDAE ● 5^{.25}
With banana, mixed chopped nuts,
chocolate sauce and cherry

ESPRESSO MARTINI 6^{.5}
Smirnoff vodka, Cross Brew Coffee Liqueur,
Williams & Johnson Espresso, Vanilla Syrup

COFFEE & CIGARETTES 6^{.75}
QuiQuiRikui Matalan Mezcal, Cynar, Agave,
Williams & Johnson Espresso, Aquafaba

THE SIGNATURE 6^{.75}
Dark Matter Spiced Rum, Cross Brew Coffee Liqueur,
Williams & Johnson Espresso, Chilli

CHAMOMILE MARTEANI 6^{.5}
Pickering's Gin, chamomile syrup, lemon, rose jam

ESPRESSO 1⁸/₂^{.1}

LONG BLACK 2^{.1}

MACCHIATO 2^{.2}

LATTE / CAPPUCCINO / FLAT WHITE 2^{.6}

MOCHACCINO 2^{.8}

HOT CHOCOLATE 2^{.8}

TEA 2^{.2}

Breakfast / Early Grey / Peppermint / Green / Chamomile
Cranberry & Apple / Chai / Rooibos