



detox / detox

IN-HOUSE COLD PRESSED JUICES

- carrot, orange, ginger 5.2
- green juice (cucumber, kale, pear, apple, grape) 5.5

TOMMY'S MARGARITA 10.5

el tequileño reposado, lime, agave, salt, served on the rocks

BLOODY MARY 10

wasabi infused pod vodka, soy, lemon, tomato, chilli lime salt

brunch

EVELYN'S GRANOLA (nuts) 8.5	house wholenut granola, yoghurt, banana, blueberries
HONEY BUTTER BRIOCHE 12	caramelised honey butter brioche toast, strawberries, chocolate cremeux, caramel, whipped cream
EGGS ROYALE 12.9	soft poached st. ewe free range eggs, oak smoked salmon, evelyn's hollandaise, pickled dill, sumac, served on toasted sourdough
SHAKSHUKA 12	spiced tomato, red pepper, feta, crispy chickpeas, egg, coriander, toasted sourdough + merguez sausage 3.5 + pan fried halloumi 3.9
AVOCADO ON TOAST 11	smashed avo, sourdough, grapefruit, coriander + poached egg 1.5 + pan fried halloumi 3.9 + smoked salmon 4 + oyster shrooms 3.5
FRIED CHICKEN SANDO 11.3	ECB fried chicken, kimchi slaw, smoked chilli mayo, st. ewe free range fried egg, brioche style bun
BUTTERMILK PANCAKES 13	blueberries, whipped mascarpone, organic maple syrup, honeycomb
ZA'ATAR MUSHROOMS ON TOAST 12.9	chickpea purée, dukkah, st. ewe free range poached egg, toasted sourdough, herb oil
ECB BREAKFAST 16	merguez sausage, free range fried eggs, slow roasted tomato, avocado, coriander, zhoug, toasted sourdough

extras

FRIED EGG / POACHED EGG (gf)	1.5
AVOCADO (gf)	2.5
SPINACH (gf)	3.5
SMOKED SALMON (gf)	4
MERGUEZ SAUSAGE	3.5
PAN FRIED HALLOUMI (gf)	3.9
ZA'ATAR OYSTER MUSHROOMS (gf)	3.5

evelyn's classics

STEAK & EGG (gf) 24	8oz sirloin steak, st. ewe free range fried egg, crushed confit fried potatoes, zhoug (steak served pink or cooked through)
FISH & CHIPS (gf) 16.5	ginger beer tempura haddock, chips, peas, tartare sauce
CHEESEBURGER 12	american cheese, burger sauce, onion, dill pickles

salads

HOUSE SALAD (gf, nuts) 13.9	braised tofu, green beans, red cabbage, soft boiled egg, cucumber, mint, lime, roasted peanut chilli dressing
POKE BOWL (gf)** 16.1	raw tuna, avocado, mango, wakame, rice, sriracha mayo, pickled ginger, sesame (*available with vegan salmon)
SUMAC CHICKEN 15.5	cucumber, edamame, feta, croutons, watercress, lemon dressing

sides

HAND-CUT FRIES 4.5	
HUMMUS 6.9	aleppo chilli oil, fresh warm pitta
CAESAR SALAD 8	sourdough, cantabrian anchovy, parmesan

All tables are subject to discretionary 10% service charge of which 100% is distributed to the team. Please let us know if you have any allergies or require information on the ingredients we use

EVELYN'S, SMITHFIELD BUILDING, TIB ST, NORTHERN QUARTER, M4 1LA
@EVELYNSCAFE BAR EVELYNSCAFE BAR.COM

hot drinks

ESPRESSO	2.9
AMERICANO	3.1
CORTADO	3.1
FLAT WHITE/ CAPPUCINO	3.5
LATTE	3.7

all syrups & alternative milks +30p

LOOSE TEAS

ENGLISH BREAKFAST / EARL GREY	3.5
PEPPERMINT	3.5
CHUN MEE GREEN/ CHERRY BLOSSOM GREEN	3.5
BLOOD ORANGE ROOIBOS	3.5

brunch cocktails

0% COCONUT + LYCHEE MARTINI (non-alc)	7.5
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tanqueray 0.0%, lychee, coconut water, citric

BREAKFAST MARTINI	10.9
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roku gin, white port, mirabelle plum conserve, fresh lemon

softs

LAVENDER LEMONADE	4
HIBISCUS LEMONADE	4
COKE / DIET COKE	3
LAI D BEAR GINGER KOMBUCHA	4
COCONUT WATER	3.2

FEVER TREE

TONIC / SLIMLINE TONIC	3
LEMONADE	3
GINGER BEER / GINGER ALE	3

beer/ cider

PERONI RED 330ml - 4.7%	5
ASAHI 330ml - 5.2%	5.2
NOAM berlin lager 340ml - 5.2%	8
TRACK SONOMA 440ml - 3.8%	5.8
ASPALLS CIDER 330ml - 5.5%	5.7

dessert

CHOCOLATE CREMEUX brioche crisp, extra virgin olive oil, sea salt (V) 6.5

CREME CARAMEL peanut brittle (V) (nuts) 6.4

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speciality

VIETNAMESE ICED COFFEE	4.5
ORGANIC MATCHA LATTE	4.5

ICED STRAWBERRY MATCHA LATTE	5
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organic matcha, strawberry, vanilla, whipped milk

ROSE, HONEY, CARDAMOM LATTE	5.5
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house infusion of rose, blossom honey, green cardamom and espresso. our take on a dirty chai latte

ORANGE HOT CHOCOLATE	5.5
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house orange hot chocolate blend, torched harry's marshmallow (not vegetarian)

BLOODY MARY	10
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wasabi infused pod vodka, soy, lemon, tomato, chilli lime salt

LYCHEE + ROSE PORNSTAR MARTINI	11.9
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bonomi vodka, lychee, rose, pineapple, passoa, cava

wine (more available on our drinks menu)

WHITE	125ml / Btl
HERE & THERE, grenache blanc, 2022, wo swartland	5.4 / 29
SAMURAI, FREE RUN JUICE, chardonnay, 2020, aus	5.9 / 30
LA PATAGUA, semillon moscatel, 2023, chile	- / 30
GRAN CERDO, the wine love, tempranillo, 2018, spain	6.2 / 32

RED

CAMINANTE, tempranillo, vina albergada, 2022, spain	5.4 / 29
SAMURAI, FREE RUN JUICE, shiraz 2019, aus	5.9 / 30
CECCHIN, malbec, 2022, argentina, mendoza	8.2 / 45

ROSE

VILA NOVA, vinho verde rose, vinho verde 2022, portugal	5.9 / 30
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SPARKLING

SERENELLO PROSECCO, treviso, padova, pordenone, veneto, italy	7.5 / 38
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(V) vegetarian

(V) vegan

** can be made vegan

(gf) indicates non gluten containing ingredients