

MENU

caramello

BRUNCH • GELATO • COFFEE



BRUNCH

SERVED ALL DAY

TOAST WITH PRESERVES (V)

SERVED WITH BUTTER AND JAM ON
SOURDOUGH/BLOOMER 4.00

EGGS YOUR WAY

TWO POACHED, SCRAMBLED OR FRIED
EGGS ON SOURDOUGH/BLOOMER 7.50

ADD ONS

MUSHROOM/TOMATO/TOAST 1.0
HASH BROWN/EGG YOUR WAY 1.5
SPINACH 2.50
TURKEY RASHERS 3.0
SLICED OR SMASHED AVOCADO 3.0
HOMEMADE SAUSAGE (LAMB OR CHICKEN) 3.0
FRIED HALLOUMI 3.5
SMOKED SALMON 4.0
SIRLOIN STEAK HALF 8.5 FULL 16.5

CARAMELLO ENGLISH

HOMEMADE LAMB MERGUEZ OR CHICKEN
SAUSAGES, TURKEY RASHERS, TWO FRIED EGGS,
HASH-BROWN, BEANS, GRILLED TOMATO,
MUSHROOM & SOURDOUGH/BLOOMER
..... 15.00

CARAMELLO VEGETARIAN (V)

HOMEMADE VEGETARIAN SAUSAGES,
FRIED HALLOUMI, TWO FRIED EGGS,
HASH-BROWN, BEANS, GRILLED TOMATO,
MUSHROOMS & SOURDOUGH/BLOOMER
..... 15.00

BREAKFAST BRIOCHE

TOASTED BRIOCHE BUN, LAMB MERGUEZ
SAUSAGE, HASH-BROWN, FRIED EGG, CHEESE,
& YOUR CHOICE OF KETCHUP OR BROWN SAUCE
..... 11.50

SMASHED AVOCADO (V)

POACHED EGG, SEASONED SMASHED AVOCADO,
CRUMBLed FETA, BEETROOT HUMMUS, CHILLI
FLAKES, CHERRY TOMATOES ON SOURDOUGH
WITH A WEDGE OF LIME..... 13.50

AÇAÍ BOWL (VE)

FRÖZEN ACAI BERRIES BLENDED WITH OAT
MILK AND ROLLED OATS. TOPPED WITH
GRANOLA, SEASONAL FRUIT AND BERRIES,
DESICCATED COCONUT, SUNFLOWER SEEDS
AND TOASTED ALMONDS
..... 11.50
TOP WITH PISTACHIO, HAZELNUT OR BISCOFF SAUCE 2.0

EGGS BENEDICT - YOUR WAY

TWO POACHED EGGS ON A TOASTED ENGLISH
MUFFIN WITH WILTED SPINACH AND
HOLLANDAISE SAUCE.....11.00

ADD TURKEY RASHERS 3.0 SMOKED SALMON 4.0

WILD MUSHROOMS

GARLIC INFUSED MIXED WILD MUSHROOMS,
TOPPED WITH GOATS' CHEESE, GREEN PESTO,
WALNUTS, PARSLEY AND BALSAMIC GLAZE
ON SOURDOUGH/BLOOMER 13.50

ROSTI ROYAL (GF)

SMOKED SALMON, HOMEMADE CRISPY POTATO
CAKES, TWO POACHED EGGS, PESTO
& BALSAMIC GLAZE..... 14.50

TURKISH EGGS (V)

GARLIC GREEK YOGURT, 2 POACHED EGGS,
TOASTED SOURDOUGH, FRESH DILL, HARISSA OIL
..... 12.50

ADD SAUSAGE 3.0 HALLOUMI (V) 3.5

HOT HONEY FRENCH TOAST

HOMEMADE BUTTERMILK FRIED CHICKEN STRIPS,
HARISSA FRIED EGG, HOT HONEY, FINISHED WITH
CHILLI & SPRING ONION..... 16.50

STEAK AND AVOCADO

SIRLOIN STEAK, SEASONED SMASHED
AVOCADO, GRATED PARMESAN, BUTTERNUT
SQUASH PURÉE, ROASTED CHERRY TOMATOES,
WEDGE OF LIME, CHIMICHURRI &
SOURDOUGH/BLOOMER 19.00

STEAK & EGGS

SIRLOIN STEAK, TWO FRIED EGGS, BUTTERNUT
SQUASH PURÉE, CHIMICHURRI,
SAUTÉED GARLIC POTATOES..... 22.00

SHAKSHUKA

BELL PEPPERS, ONIONS, ROASTED TOMATOES,
GARLIC, FRESH PARSLEY, TOPPED WITH
CRUMBLed FETA, POACHED EGG AND
SOURDOUGH 13.00

SMOKED SALMON

TOASTED SOURDOUGH TOPPED WITH CREAM
CHEESE, BUTTERED SPINACH, SMOKED SALMON,
FRESH LEMON, CAPERS, FINISHED WITH DILL
AND BALSAMIC GLAZE..... 12.50

MEDITERRANEAN OMELETTE

FLUFFY THREE-EGG OMELETTE FILLED WITH BABY
SPINACH, RED ONIONS, CHERRY TOMATOES,
AND MATURE CHEDDAR, SERVED WITH TOASTED
SOURDOUGH/BLOOMER..... 11.50

ALL EGGS PREPARED RUNNY UNLESS REQUESTED OTHERWISE

SWEET FRENCH TOAST

PREPARED FRESH TO ORDER USING OUR HOMEMADE BRIOCHE RECIPE

BISCOFF FRENCH TOAST (V)

HOMEMADE TOASTED BRIOCHE, LOTUS BISCOFF CRUNCH, MASCARPONE, CINNAMON DUST, WHIPPED CREAM, BISCOFF SAUCE & MAPLE SYRUP 13.50

PISTACHIO FRENCH TOAST (V)

HOMEMADE TOASTED BRIOCHE, SICILIAN PISTACHIO CREAM, MASCARPONE, PISTACHIO PIECES, WHIPPED CREAM & MAPLE SYRUP. 13.50

BERRY FRENCH TOAST (V)

HOMEMADE TOASTED BRIOCHE, FRESH BERRIES, MASCARPONE MIXED BERRY COMPOTE, WHIPPED CREAM, CINNAMON & MAPLE SYRUP. . . 13.50

CINNAMON PEACH FRENCH TOAST (V)

HOMEMADE TOASTED BRIOCHE, ROASTED PEACH COMPOTE, MASCARPONE, CRUNCHY HOMEMADE GRANOLA, WHIPPED CREAM & MAPLE SYRUP 14.50

FRESHLY HOMEMADE PANCAKES

NUTELLA (V)

SANDWICHED WITH NUTELLA, TOPPED WITH VANILLA GELATO & WHIPPED CREAM (NUTS). . . . 11.50
ADD STRAWBERRIES & BANANA 1.5

BERRIES AND BANANA (V)

TOPPED WITH FRESH BERRIES, BANANA, MAPLE SYRUP 11.50

KINDER (V)

TOPPED WITH LAYERS OF BUENO AND MILK CHOCOLATE SAUCE, CRUSHED WAFER, VANILLA GELATO, WHIPPED CREAM (NUTS). 13.50

PISTACHIO (V)

TOPPED WITH SICILIAN PISTACHIO PIECES, VANILLA GELATO, WHIPPED CREAM AND PISTACHIO CREAM (NUTS). 13.50

COOKIES & CREAM (V)

TOPPED WITH COOKIE CRUMBLE, HOMEMADE VANILLA GELATO, WHIPPED CREAM AND MILK CHOCOLATE & WHITE CHOCOLATE SAUCE 13.50

LUNCH

SERVED FROM NOON

STEAK TOASTIE

PRIME STRIPS OF SIRLOIN STEAK WITH ROASTED RED PEPPERS AND ONIONS, ON A TOASTED CIABATTA ROLL WITH CHIMICHURRI, GRATED PARMESAN & ROCKET. SERVED WITH SKIN ON FRIES *VEGETARIAN ALTERNATIVE AVAILABLE 16.50

LAMB MEZZE

WARM PITTA BREAD, BRAISED LAMB SHOULDER, HUMMUS, FETA, PICKLED RED ONION, FRESH CORIANDER, PADRON PEPPERS AND HARISSA OIL 16.00

BUTTERMILK FRIED CHICKEN BURGER

BUTTERMILK FRIED CHICKEN STRIPS, TOASTED BRIOCHE BUN, MONTEREY JACK CHEESE, ICEBERG & BURGER SAUCE, SERVED WITH SKIN ON FRIES 14.00

HOT HONEY CHICKEN BURGER

HOMEMADE BUTTERMILK FRIED CHICKEN STRIPS, TOASTED BRIOCHE BUN, SMOKED APPLEWOOD CHEESE, ICEBERG, HOT HONEY SAUCE, BURGER SAUCE WITH SKIN ON FRIES 14.00

UPGRADE TO PARMESAN & GARLIC BUTTER, TRUFFLE FRIES OR GUNPOWDER FRIES 1.50

SIDES

SERVED ALL DAY

SKIN ON FRIES. 4.50
PARMESAN & GARLIC FRIES. . . 5.50
GUNPOWDER FRIES. 5.50
TRUFFLE & PARMESAN FRIES. . 6.50

INFORMATION

PLEASE CHAT TO A MEMBER OF STAFF REGARDING ANY ALLERGENS | GLUTEN FREE ALTERNATIVES AVAILABLE
KIDS MENU AVAILABLE
(V) VEGETARIAN (VE) VEGAN (GF) GLUTEN FREE. ALL MENU ITEMS ARE HALAL. ALTERATIONS PAUSED DURING BUSY PERIODS
A DISCRETIONARY 10% SERVICE CHARGE IS ADDED TO YOUR BILL
THANK YOU FOR SUPPORTING OUR TEAM!
WE HOPE YOU ENJOY YOUR VISIT TO CARMELLO!

DRINKS

COFFEE

DOUBLE ESPRESSO.....	3.00
AMERICANO.....	3.70
LATTE.....	3.90
FLAT WHITE.....	3.90
CAPPUCCINO.....	3.90
MOCHA & WHITE MOCHA...	4.75
CORTADO.....	3.75
CHAI LATTE.....	4.50
DIRTY CHAI LATTE.....	5.50
SPANISH LATTE.....	6.50
MATCHA.....	5.50

ICED COFFEE

ICED LATTE	4.50
ICED MOCHA	5.50
ICED WHITE MOCHA.....	5.50
ICED SPANISH LATTE.....	6.50
ESPRESSO FRAPPE.....	6.00
BISCOFF FRAPPE.....	6.50
PISTACHIO FRAPPE.....	6.50

ALTERNATIVE MILK

OAT / ALMOND0.50

ADD SYRUP CARAMEL, VANILLA,
HAZELNUT, GINGERBREAD0.50

ICED MATCHA

CHOOSE FROM WHITE CHOCOLATE,
STRAWBERRY, WHITE HAZELNUT,
OR VANILLA 6.50

ALL MATCHAS SERVED WITH WHOLE MILK

HOT CHOCOLATE

MILK CHOCOLATE	4.75
HAZELNUT	5.50
WHITE HAZELNUT	5.50
ADD MARSHMALLOW OR CREAM	0.50

TEA

CHOOSE FROM BREAKFAST, EARLY GREY,
LEMON & GINGER, WILD BERRY OR
MOROCCAN MINT..... 3.50

SHAKES

CLASSIC
(VANILLA, BANANA, STRAWBERRY
OR CHOCOLATE)..... 6.00
LOTUS/COOKIES/BANOFFEE 6.50
ADD CREAM OR MARSHMALLOWS..... 0.50

COLD DRINKS

PALESTINE DRINKS 330ML
COLA, DIET COLA, LEMON & LIME,
ORANGEADE 2.50
IRN BRU 330ML 3.50
FRESH ORANGE 5.00
JUICE APPLE, CRANBERRY, PINEAPPLE 3.00
WATER 330ML STILL/SPARKING ... 2.50

SUPER SMOOTHIES

MANGO MAGIC
MANGO & PINEAPPLE
BLUEBERRY
BLUEBERRY & STRAWBERRY
SUMMER BERRY
CRANBERRIES, BLUEBERRIES, STRAWBERRY, RASPBERRIES
..... 6.50

CLASSIC AÇAÍ HONEY, ACAI,
GRAINOLA, MIXED BERRIES..... 7.50
SUPER AÇAÍ BANANA, ACAI, GRANOLA,
MANGO & BLUEBERRIES..... 8.50

**ALL OF OUR SMOOTHIES ARE BLENDED
WITH APPLE JUICE**

MOCKTAILS

PINA COLADA
COCONUT SORBET, PINEAPPLE & CREAM

MOJITO
CHOOSE FROM CLASSIC, WATERMELON,
RASPBERRY OR MANGO SYRUP MUDDLED WITH FRESH
MINT, FRESH LIME & LEMONADE WITH CRUSHED ICE

GREEN EMERALD
CREAM SODA, LIME JUICE, FRESH MINT & APPLE JUICE

BLUE RASPBERRY
BLUE CURACAO, RASPBERRY SYRUP, LIME JUICE, APPLE JUICE

STRAWBERRY SUNRISE
STRAWBERRY, FRESH ORANGE, LIME & LEMONADE

DRAGON FRUIT DAIQUIRI
FRESH WATERMELON, PITAYA, LIME BLENDED
WITH CRANBERRY JUICE
..... 6.50

