

# ALL DAY EVERY DAY

## OZONE COFFEE

Hailing from a rural New Zealand dairy farming town, our culture is one of respect for the land and the people who tend to it with the greatest love for Papatūānuku (our earth mother). We see it as our responsibility in helping to shape the future of our industry to support good people who share these values - our journey is just beginning but we're getting stuck in and are humbled by the support of our customers and the transparency of our peers.

We are proud to play a role in Old Street's community of the creative, ambitious and like-minded.

We work hard to remain true to our kiwi roots and endeavour to create an environment where everyone is welcome to enjoy the space and use it as their living room, office, studio, and sometimes even as their local restaurant.

The kitchen is open all day, every day to suit your schedule. Our menus are created in the endeavour of sustainable and whole-cycle cooking and we aim to maximise healthiness without sacrificing flavour. Dedication to provenance is paramount and we work with some of the most sustainable producers in the UK in our quest to minimise restaurant waste. We are happy to share our suppliers with you. We ferment, we pickle and we work with like-minded people to deliver an exceptional menu which changes with the seasons. Our actions mirror our words.

Be nourished and fire the passion.

Arohanui  
(Big Love)

The Ozone Family

## COFFEE

### ESPRESSO

Espresso	2.4	Flat White	3
Long Black	2.6	Latte	3
Americano	2.6	Cappuccino	3
		Mocha	3
Piccolo	2.5		
Short Macchiato	2.5	Soy / Oat /	
Long Macchiato	2.6	Extra Shot / Decaf	0.5

*During this month all of our white espresso drinks will be prepared w our Empire Blend. All of our black espresso drinks will be prepared w our Brothers Blend by default – please ask you server if you would prefer the Burundi Munyinya.*

### BREW BAR

Batch Filter / coffee changes daily	3
V60 / V60 for two	4 / 7
Burundi - Gaharo Hill - Cocoa, purple grape, passion-fruit	
Aeropress	4
Brazil - Santa Izabel South East YB - Lime, praline, brown sugar	
Syphon (allow extra time)	8
Ethiopian - Ardi - Strawberry, cocoa, cream	

*Beans & brew kit available to purchase here. Talk to one of our crew for advice and recommendations.*

### COLD

Espresso Tonic w lime	4
Cold Brew	4
Cold Brew w infused milk	4.5
Cold Drip Spritz	4.5

## SOFT + HOT DRINKS

### JUICES

Orange	3.5
Grapefruit	
Coconut water w lime + ice	4

### DAILY DOSE JUICE

Orange - Carrot, turmeric, apple, ginger, lemon	4.5
Green - Kale, apple, cucumber, lemon, mint	
Red - Beetroot, lemon, apple, ginger, aloe vera	

### HOUSE SODAS

Apple + Mint	3
Lemongrass + Lime	
Mixed Berry	
Ginger + Kashmiri Chilli Beer	
Hibiscus + Lemonade	

*All served with sparkling water.*

### TEAS + MORE

<b>GOOD &amp; PROPER TEA CO</b>	
Ozone Breakfast Tea	2.8
Earl Grey	
Green Tea	
Lemongrass	2.8
Peppermint	
<b>WEST COAST COCOA</b>	
Delux / Chilli / Peppermint Hot Choc	3
Spiced Chai / Vanilla Chai	

### COLD

Oolong Iced Tea	3
Rhubarb Iced Tea	4
Hibiscus & Ginger w lime	4
<b>ICED PIRATE CHOCOLATE</b>	
w toasted coconut & oat milk	4
w oat milk & espresso	4.5

*A discretionary 12.5% service charge will be applied to your bill. 100% of this goes to our team.*

# OZONE COFFEE

## BRUNCH MENU

8:30am - 4:30pm

Blackberry & banana chia pudding w pirate chocolate & lemon thyme (vf) (gf)	5	Omelette – roast kumara, chard & mushroom w sumac yoghurt & fried shallots (v) <i>add pastrami spiced salmon 3.5</i> <i>add 100g free range chicken 3.5</i>	8.9	Sourdough French toast w pulled pork, fresh pear, pepitas & kumara ketchup	11.9
Seeded granola w burnt honey yoghurt & Yorkshire rhubarb (v) (gf) <i>add oat milk 0.5</i>	6	Big brekkie – eggs any style w smoked sausage, streaky bacon, hash brown & slow roast tomatoes	12.5	Braised wagyu mince on toast w Essex smoked cheddar & piccalilli <i>add a poached egg 1.5</i>	11.9
Spiced banana bread w nut butter, berry jam & salted butter (vf without salted butter) (n)	6.5	Veggie brekkie – eggs any style w Kupros halloumi, miso chard, hash brown & slow roast tomatoes (v)	12.5	Kumara fry-bread w herbed avo, smacked cucumber, sumac yoghurt & a poached egg (v) <i>add pastrami spiced salmon 3.5</i>	10.9
GF Pancake w smoked pear custard, hazelnut meringue & rhubarb ambrosia (v) (n) (gf) <i>add bacon 3</i>	10.9	Green brekkie w house kimchi, broccoli, soft tofu, seaweed rosti & spring leaves (vf) <i>add fried egg 1.5</i>	12	Smoked haddock kedgeree w poached egg, fried shallots, labneh & chimichurri	12.9
Breckland brown eggs any style on The Dusty Knuckle seeded sourdough (v) <i>cracked rye &amp; linseed 0.9</i> <i>house made gluten free 0.9</i>	6	Eggs benedict on spring bubble 'n' squeak cakes w hollandaise <i>choose: pastrami spiced salmon</i> <i>OR halloumi (v)</i> <i>OR belly bacon</i>	11.9	Scrambled silken tofu on rye w chickpea masala, brinjal kasundi, fennel & dark rye dukkah (vf) <i>add a fried egg 1.5</i>	9.9
Field mushrooms on sourdough w smoked chilli, parmesan, pickled onion & crème fraiche (v) <i>add poached egg 1.5</i>	9.9			Spiced beetroot, quinoa & ricotta tortilla w chard, halloumi, poached egg & brinjal kasundi (v) (gf)	11
				Buttermilk chicken burger w chilli slaw, bacon jam, gherkin & hand-cut fries	12.9
<b>ADD A SIDE</b>					
Field mushrooms w smoked chiles & pickled onion (v)	3	Cobble lane cured smoked Kielbasa (gf)	4		
Slow roasted beefsteak tomatoes (vf)	3	Rocket salad w preserved lemon dressing (v) (gf)	4.5		
Herbed avocado (vf)	3.5	Hand-cut fries w 7-spice salt & aioli (v)	4.5		
Pastrami spiced salmon (gf)	4	Corn bread w chilli butter (v)	4		
Halloumi (v)	5	Burnt broccoli w kimchi powder (vf)	3		
Belly bacon	4	Rainbow chard w spiced oats (vf)	3		
		Hash brown (vf)	3.5		

(gf) gluten intolerance friendly (v) vegetarian  
(vf) vegan friendly (df) dairy free (n) nuts  
(rc) raw cheese

All dishes may contain traces of any of the above. Allergen information available on request. All extras will be charged as sides.

### BEERS

40ft Pale Ale 4.1%	4.5
40ft Larger 4.8%	
Pressure Drop Pale Fire 4.8%	
Pressure Drop Bosko IPA 6.5%	
Pressure Drop Wallbanger Witbier 4.7%	
Hills Apple Cider 5%	

### COCKTAILS

Ozone Bloody Mary - Vodka, tomato juice, spiced kimchi salsa, lemon	7.5
Apple of My Eye - Rum, spiced apple shrub, soda	7.5
Green Margarita - Tequila, cucumber, mint, lime, dehydrated chilli salt	7
Clissold Park - Gin, Aquavit, mix berry, lemon, soda	7.5
Fruit Cup - Strawberry infused Pimms, mint, ginger, cucumber, soda	7.5
French Affair - Pear, caraway, lemon, prosecco	7
L&P G&T - gin, tonic & L&P lemonade	

### WHITE

	175 / 500 / 750
Borsao Macabeo, 2016, Spain <i>floral, lemon, nutty stone fruit</i>	5.5 / 15 / 21
Pinot Grigio 2015, Le Pianure, Italy <i>apple, herbs, smokey</i>	6.5 / 18 / 26
Crowded House Sauvignon Blanc, 2015, Marlborough, New Zealand - <i>citrus, crisp, herbs</i>	7 / 21 / 29
Signos de Origin Chardonnay Viognier, 2016, Casablanca Valley, Chile - Organic/ Biodynamic - apricot, toasted almonds, butter	7.5 / 23 / 31
Vermentino 2014, Il Torchio, Liguria, Italy <i>apple, crisp, savoury</i>	31

### BUBBLES

Prosecco 'Sottoriva' - Ita <i>light, crisp, smooth</i>	6 / - / 26
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### ROSE

Cerasuolo d'Aruzzo, 2015, Valle Reale, Italy Organic - <i>ripe berries, cherry, vanilla</i>	7 / 21 / 29
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### RED

	175 / 500 / 750
Borsao Garnacha, 2016, Spain <i>bright, blackberry, cherry</i>	5.5 / 15 / 21
Pablo Y Walter Malbec, 2016, Argentina <i>pepper, plum, oak</i>	6 / 17 / 24
Primitivo del Salento 2016, Mocavero, Italy <i>blackberry, anise, light</i>	6.5 / 18 / 26
Aliança Foral, 2016, Duro, Portugal <i>plum, blackberry, spice</i>	6.5 / 18 / 26
The Cloud Factory Pinot Noir, 2016, Marlborough, New Zealand - <i>light, cranberry, smooth</i>	31
Alpha Domus Merlot Cabernet Sauvignon, 2014, New Zealand- <i>fragrant spice, dark fruit</i>	32

SWEET TREATS - please see the front cabinet for freshly baked cakes created daily in the Ozone Kitchen.

Head Chef Joe O'Connell