

# 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	Cappucino	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 your 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

#### GOOD & PROPER TEA CO

Ozone Breakfast Tea	2.8
Earl Grey	
Green Tea	

Lemongrass	2.8
Peppermint	

#### WEST COAST COCOA

Delux / Chilli / Peppermint Hot Choc	3
Spiced Chai / Vanilla Chai	

### COLD

Oolong Iced Tea	3
Rhubarb Iced Tea	4
Hibiscus & Ginger w lime	4

#### ICED PIRATE CHOCOLATE

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

### DAYTIME MENU

7am - 4pm

7am - 11:30am	7am - 4pm	11:45am - 4pm
Blackberry & banana chia pudding w pirate chocolate & lemon thyme (vf) (gf) 5	Field mushrooms on sourdough w smoked chilli, aged parmesan, pickled onion & crème fraiche (v) add poached egg 1.5 9.9	Soup of the day w The Dusty Knuckle seeded sourdough (v) 7.9 <i>cracked English rye &amp; linseed 0.9</i> <i>house made gluten free 0.9</i>
Seeded granola w burnt honey yoghurt & Yorkshire rhubarb (v) (gf) add oat milk 0.5 6	Spiced beetroot, quinoa & ricotta tortilla w chard, halloumi, poached egg & brinjal kasundi (v) (gf) 11	Carrot sauerkraut falafel w pear, smacked cucumber, hummus & popped quinoa (vf) (gf) 8.9
Spring porridge w organic brown sugar, banana & scroggin (gf) (vf) add oat milk 0.5 6	Eggs benedict on spring bubble 'n' squeak cakes w hollandaise 11.9 <i>choose: pastrami spiced salmon</i> <i>OR halloumi (v)</i> <i>OR belly bacon</i>	Spring salad w broccoli, fennel, chard, citrus & smoked almond (vf) (gf) (n) 9.9 <i>add 100g poached chicken 3.5</i>
Spiced banana bread w nut butter, berry jam & salted butter (vf – without salted butter) (n) 6.5	Omelette – roast kumara, chard & mushroom w sumac yoghurt & fried shallots (v) 8.9 <i>add pastrami spiced salmon 3.5</i> <i>add 100g free range chicken 3.5</i>	Smoked fish finger open sarnie w yoghurt tartare, pea miso, cured egg yolk, preserved lemon slaw & fries 10.9
Breckland brown eggs any style on The Dusty Knuckle seeded sourdough (v) 6 <i>cracked English rye &amp; linseed 0.9</i> <i>house made gluten free 0.9</i>	Smoked haddock kedgerree w poached egg, fried shallots, labneh & chimichurri 12.9	Spring pea risotto w house ricotta, lemon, & pea tendrils (v) 12
	Braised wagyu mince on toast w Essex smoked cheddar & piccalilli add a poached egg 1.5 11.9	Tagliatelle w smoked crème, wild mushroom, oregano & cured yolk (v) 12.9
<b>ADD A SIDE</b>		Line-caught catch of the day – your server will advise 14
<b>ALL DAY</b>	<b>WHITE</b> 175 / 500 / 750	Buttermilk chicken burger w chilli slaw, bacon jam, gherkin & hand-cut fries 12.9
Field mushrooms w smoked chilli & pickled onion (v) 3	Borsao Macabeo, 2016, Spain <i>floral, lemon, nutty stone fruit</i> 5.5 / 15 / 21	BBQ pork rib-eye w pressed potato, seaweed butter, chard & kumara ketchup (gf) 14.9
Slow roasted beefsteak tomatoes (vf) 3	Pinot Grigio 2015, Le Pianure, Italy <i>apple, herbs, smokey</i> 6.5 / 18 / 26	Braised lamb shoulder w merguez spiced croquette, smoked beetroot, red cabbage & sumac yoghurt 15
Herbed avocado (vf) 3.5	Crowded House Sauvignon Blanc, 2015, Marlborough, New Zealand - <i>citrus, crisp, herbs</i> 7 / 21 / 29	
Pastrami spiced salmon (gf) 4	Signos de Origin Chardonnay Viognier, 2016, Casablanca Valley, Chile - Organic/ Biodynamic - <i>apricot, toasted almonds, butter</i> 7.5 / 23 / 31	<b>LIGHT BITES 11:45am - 5pm</b>
Halloumi (v) 5	Vermentino 2014, Il Torchio, Liguria, Italy <i>apple, crisp, savoury</i> 31	Hummus w sourdough, olive oil & garden veg (vf) 7
Belly bacon 4	<b>RED</b>	Miso nuts (vf) 3.5
	Borsao Garnacha, 2016, Spain <i>bright, blackberry, cherry</i> 5.5 / 15 / 21	Smoked fish & mascarpone rilette w sourdough & radish 8.9
	Pablo y Walter Malbec, 2016, Argentina <i>pepper, plum, oak</i> 6 / 17 / 24	Lamb merguez croquettes w sumac yoghurt 8.9
	Primitivo del Salento 2016, Mocavero, Italy <i>blackberry, anise, light</i> 6.5 / 18 / 26	Beetroot arancini w vegan chilli mayo (vf) 7
	Aliança Foral, 2016, Duro, Portugal <i>plum, blackberry, spice</i> 6.5 / 18 / 26	Buttermilk fried chicken w seaweed salt, wild garlic aioli & gherkins (gf) 8.9
	The Cloud Factory Pinot Noir, 2016, Marlborough, New Zealand - <i>light, cranberry, smooth</i> 31	Spring tomato bruschetta w fresh cheese, lemon pickled beets & black olive (v) 8
	Alpha Domus Merlot Cabernet Sauvignon, 2014, New Zealand- <i>fragrant spice, dark fruit</i> 32	Burrata w fig leaf oil, broccoli pesto, rye dukkah & toast (v) 9.9
<b>BEERS</b>	<b>ROSE</b>	
40ft Pale Ale 4.1% 4.5	Cerasuolo d'Aruzzo, 2015, Valle Reale, Italy Organic - <i>ripe berries, cherry, vanilla</i> 7 / 21 / 29	<i>SWEET TREATS - please see the front cabinet for freshly baked cakes created daily in the Ozone Kitchen.</i>
40ft Larger 4.8%	<b>BUBBLES</b>	<i>Head Chef Joe O'Connell</i>
Pressure Drop Pale Fire 4.8%	Prosecco 'Sottoriva' - Ita <i>light, crisp, smooth</i> 6 / - / 26	
Pressure Drop Bosko IPA 6.5%		
Pressure Drop Wallbanger Witbier 4.7%		
Hills Apple Cider 5%		
<b>COCKTAILS</b>		
Ozone Bloody Mary - Vodka, tomato juice, spiced kimchi salsa, lemon 7.5		
Apple of My Eye - Rum, spiced apple shrub, soda 8		
Green Margarita - Tequila, cucumber, mint, lime, dehydrated chilli salt 7.5		
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 8		
L&P G&T - gin, tonic & L&P lemonade 7		

(gf) gluten intolerant 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.