



Brunch - Dinner - Wine  
COVENT GARDEN LONDON



## OUR MENU

CALL: 020 7240 9388  
VISIT: 38A TAVISTOCK STREET,  
LONDON, WC2E 7PB

[VIOLAS.CO.UK](http://VIOLAS.CO.UK)



**OPENING HOURS**

Mon-Sun	10:00 AM - 08:00 PM
Breakfast	10:00 AM - 17:00 PM
Dinner	17:00 PM - 19:30 PM

**AFTERNOON TEA**

**Afternoon tea per person** ..... £30

Black truffle mushrooms brioche toast, smoked salmon bagel, avo on toasted focaccia with boiled egg and dukkah, Non alcoholic Tiramisu, our famous Banana Bread French Toast, macaroons, brownie with chocolate ganache, fruit tart, tea or coffee (please note specialty coffees are not included)

Add: Plain scone, clotted cream, strawberry jam ..... £5

**BRUNCH (until 5pm weekends)**

**Black Forest French Toast** ..... £15

clotted cream, dark chocolate, cherry compote, edible flowers

**Banana Bread French Toast** ..... £14

our signature and most instagramable dish - fresh fruits, Greek yoghurt, edible flowers

**Taco Pancakes** ..... £15

American style buttermilk pancakes, whipped mascarpone, fresh fruits, edible flowers and glitter, white and milk chocolate pots.

**Black Truffle Forest Mushrooms Toast** ..... £15

toasted brioche, wild cultivated mushrooms, grilled cheese, shaved black truffle

Add fried eggs ..... £3

**Hot Honey Burrata** ..... £16

Whole Burrata on sourdough toast, avocado and hot honey, baked tomatoes, pistachio dukkah

Add fried eggs ..... £2.50

**Truffle Breakfast Tacos** ..... £17

folded eggs, avocado and Jalapeños puree, truffle mayo, crispy bacon, tomato, parmesan, and freshly shaved truffle

**Salmon Loaded Croissants** ..... £15

Scottish Salmon, charred asparagus soldiers, poached egg, house Hollandaise, rocket

**Salmon Tartine** ..... £15

Scottish smoked salmon, sourdough, herbed cream cheese, caperberries, poached egg, herb oil gremolata, pickled onions

## DINNER (from 5pm)

**Truffle burrata** ..... £16

whole burrata on sourdough, cherry tomatoes, smoked sea salt

**Beef Tagliatelle** ..... £17

tender beef, wild mushroom, burrata and white wine sauce

**Black Truffle Pasta** ..... £17

forest mushrooms and ricotta ravioli in creamy sauce, shaved black truffle

**Big Breakfast Plate** ..... £14

Spanish Chorizo, goat's curd, 2 poached eggs, avocado, wilted spinach, thyme backed cherry tomatoes on sourdough toast

**Scrambled Eggs with Extras** ..... £14

Creamy Cacklebean scrambled eggs on sourdough with streaky bacon, Cumberland sausage, mushrooms, thyme baked cherry tomatoes

**Eggs Benny** ..... £13

Toasted brioche, streaky bacon, poached eggs, house Hollandaise

**Chicken Caesar Salad** ..... £16

pan fried chicken fillet, house Caesar dressing, romaine lettuce, rusks

**Salmon and saffron risotto** ..... £17

cauliflower cream and baked cherry tomatoes

**Chicken Schnitzel** ..... £17

fries, green salad, mushrooms sauce

Chicken and broccoli ..... £15

fresh egg linguine, broccoli, chicken,  
and cream

Pork fillet ..... £17

herb crusted pork fillet, baked potatoes  
and carrot

Truffle Risotto ..... £16

wild mushrooms, carrots, shaved truffle

Prawn pasta ..... £15

fresh egg linguine, king prawns,  
pancetta, cherry tomatoes, white wine,  
and chillies

Homemade meatballs ..... £16

Iberico pork and beef meatballs,  
mashed potatoes, tomatoes chutney

## SMALL BITES

Nuts ..... £4

smoked mixed nuts

Noccelara olives ..... £4

Focaccia with balsamic ..... £5  
and Olive oil

Spinach feta croquettes ..... £9

(with tzatziki)

Calamari ..... £9

Deep fried, lightly battered  
calamari, aioli, chilli

Fried chicken ..... £8

chili mayo, fermented honey  
and cucumber pickled

Crispy Cheese Bites ..... £9

blueberry coulis

CHARCUTERIE AND CHEESE WITH WINE FOR 2 ..... £25

coppa, prosciutto, salami Milano, cheese selection, crackers, grapes, nuts

## SIDES

Truffle parmesan fries ..... £6

Fries ..... £4

Green salad, lemon, parmesan ..... £5.50

## HAPPY HOUR

Mon-Fri 03:00 – 05:00 PM

Half price cocktails

### LOADED FOCCACIAS served with fries:

#### **Eat Your Vegetables** ..... £13

whole burrata, charred asparagus,  
chermoula courgettes and peppers,  
parmesan, pine nuts

#### **Prosciutto Crudo** ..... £14

Prosciutto, Italian mozzarella,  
tomatoes, rocket, balsamic

#### **Beef Bresaola** ..... £15

Bresaola, burrata, pistachio  
pesto, basil

#### **Smoked ham and Cheese** ..... £13

lightly toasted focaccia, smoked  
British ham, Philadelphia, cheddar  
cheese, chermoula courgettes,  
parmesan

## COCKTAILS

#### **Seasonal Bellini** ..... £10

Homemade seasonal fruit puree

#### **Iced Irish Coffee** ..... £10

Jameson, brown sugar, espresso,  
whipped cream

#### **Unicorn Tears Gin Spritz** ..... £11

sparkling pink raspberry gin, prosecco,  
rose lemonade

#### **Rhubarb Fizz** ..... £11

Rhubarb Absolute, Prosecco and  
Sprite on the rocks

#### **Strawberry Mojito** ..... £10

#### **Passion Fruit Mojito** ..... £10

Bacardi, crushed passion fruit,  
mint, lime, brown sugar, club sod

#### **Espresso Martini** ..... £11

Mr. Black coffee liqueur, vodka and  
espresso shaken until foamy -  
something to wake you up and mess  
you up

#### **PornStar Martini** ..... £10

Passion fruit, mango and vodka  
shaken, served with Prosecco shot

#### **Aperol Spritz** ..... £9

Aperol, prosecco, soda

## CAKES

### Chocolate Cake ..... £7

Chocolate brownie layers sandwiched between whipped mascarpone and white chocolate with milk chocolate shavings

### Red velvet cake..... £6.50

a true classic of dense red sponge cake with white chocolate cream cheese frosting

### Baked New York Style Cheesecake ..... £7

Velvety mascarpone baked cheesecake, cherry compote

### Carrot Cake ..... £6.50

Considered as one of your 5 a day, made with carrots, freshly squeezed orange juice, mascarpone, muscovado, walnuts

### Chocolate Brownie and Vanilla Gelato ..... £6.50

Made for the dark chocolate lovers with 70% Callebaut chocolate, ground almonds and hazelnuts

### Tiramisu ..... £7

True pick me up experience with whipped mascarpone, soaked savoyardi in house espresso (non alcoholic)

### Honey Pistachio Loaf Cake ..... £6

honey and yoghurt sponge, pistachio frosting

Please inform our staff members of any food allergies and intolerances prior to ordering, no substitutions will be allowed once the food is served.

\*a discretionary service charge of 12.5% will be added to your bill

\*seating time is 60 minutes

**Thank you for your cooperation!**

## OUR WINES

### RED

Cabernet Sauvignon ..... £33  
Scalapetra, Italy, Bottle

Cabernet Sauvignon ..... £8.50  
Scalapetra, Italy, 175ml

Malbec Ornella Bellia, ..... £34  
Italy, Bottle

Malbec Ornella Bellia, ..... £9  
Italy, 175ml

Rioja Izadi Reserva, ..... £34  
Spain, Bottle

Rioja Izadi Reserva, ..... £9  
Spain, 175ml

Merlot Grave, Italy, ..... £32  
Bottle

Merlot Grave, Italy, ..... £8  
175ml

### WHITE

Pinot Grigio Mezzacorona, ..... £32  
Burgundy, Bottle

Pinot Grigio Mezzacorona, ..... £8  
Burgundy, 175ml

Sauvignon Blanc, Friuli, ..... £32  
DOC, Italy, Bottle

Sauvignon Blanc, Friuli, ..... £8  
DOC, Italy, 175ml

Chardonnay Delle Venezie, ..... £28  
Italy, Bottle

Chardonnay Delle Venezie, ..... £7  
Italy, 175ml

### ROSE WINE

Rose Domaine De La Pastoure , France by the glass, 125ml ..... £9

Rose Domaine De La Pastoure Bottle ..... £35

## SPARKLING WINES

Prosecco Spumante Brut, ..... £8  
Italy, 175ml

Prosecco Spumante ..... £38  
Brut Bottle

Fitz Rose English Sparkling ..... £10  
Wine, 175ml

Fitz Rose English Sparkling ..... £49  
Wine, Bottle

Hibiscus flower ..... £5

Add Australian Hibiscus flower to your sparkling wine to see all the bubbles stream off and gently unfurl the flower. You can eat the flower, it has delicious raspberries and rhubarb flavour

Fitz English White Sparkling ..... £10  
Wine, 175ml

From Sussex, notes of pear and golden apple

Fitz English White Sparkling ..... £10  
Wine, Bottle

From Sussex, notes of pear and golden apple

## BEER

Stella Artois 330ml ..... £5

Peroni 330ml ..... £5

Budweiser 330ml ..... £5

Beer Moretti ..... £5

Cider 330ml ..... £5

Corona 330ml ..... £5



## COFFEE AND SOFT DRINKS

**BonBon Coffee** ..... £7

White chocolate, dark chocolate, steamed milk, espresso topped with whipped cream

**Caramel Iced Latte** ..... £7

Caramel sauce, milk, coffee on ice

**Pistachio Ice Cream Latte** ..... £7

Italian pistachio ice cream, milk and coffee on ice

**Blue Matcha** ..... £6.50

One of the most Insta worthy drinks with rose petals, edible flowers, glitter

**Pink Latte** ..... £6.50

Made with Pink pitaya, edible flowers, glitter

**Latte/Cappuccino/Flat white** ..... £4

**Americano** ..... £3

**Sticky Honey Chai Latte** ..... £5

**Mocha (contains nuts – we use hazelnut type liquid chocolate)** ..... £4.50

**Mörk Hot Chocolate (contains nuts – we use hazelnut type liquid chocolate)** ..... £4.50

**Tea (pot for one)** ..... £4

English breakfast, Earl Grey, Peppermint, Green tea, Berries tea, Camomile

**Still /Sparkling Water 330ml** ..... £3

**Coke/Diet Coke/Coke Zero/Sprite** ..... £4

**Tropical Breeze Mocktail** ..... £7

Fresh orange juice, passion fruit and mango

**Freshly squeezed Juices** ..... £6.50

orange / apple

**Bailey Affogato** ..... £9

Baileys, salted caramel and vanilla ice cream, espresso

**Nice Shake** ..... £7

nice to you version of milkshake - frozen strawberries, bananas and organic coconut milk

**Real Milkshakes- Strawberry, Oreo, Banana, Caramel** ..... £7

All milkshakes are made using 3 ingredients only- frozen fruit/Oreo biscuits or Caramel sauce, vanilla ice cream and milk

**Syrups- vanilla, hazelnut, gingerbread** ..... £0.50

**Organic oat, almond, soya milk** ..... £0.50

**Freddo Espresso** ..... £4.50

**Freddo Cappuccino** ..... £5

**Bailey Hot Chocolate** ..... £8