

# Brunch à la Carte

From 8.30am to 4pm

## AVO SMASHED ON SOURDOUGH BREAD

We kindly invite you not to change our Signature recipes.  
They are delicious as they are!

Two poached eggs & fresh sliced chilli 	£ 10. <sup>50</sup>
Two fried eggs & bacon served on toast	£ 10. <sup>80</sup>
Burrata cheese & cherry tomatoes 	£ 10. <sup>80</sup>
Burrata cheese, cherry tomatoes & two poached eggs	£ 12. <sup>90</sup>
Burrata cheese, cherry tomatoes & scrambled eggs	£ 12. <sup>90</sup>
LONDON NIGHT avo, endive, fried eggs, nuts & honey	£ 13. <sup>90</sup>
SUNRISE avo, smoked salmon & black wholegrain rice	£ 13. <sup>90</sup>
MONT BLANC sliced avo & soft philadelphia cheese	£ 10. <sup>80</sup>
KISSES avo, strawberries with balsamic dressing & yellow wholegrain rice	£ 13. <sup>90</sup>
V&V sliced avo, cucumber & black wholegrain rice 	£ 11. <sup>90</sup>
NEW YORK avo, chicken, cheese flakes & yellow wholegrain rice	£ 13. <sup>90</sup>

## BAKED ORGANIC OMELETTE

Super green with spinach & ricotta cheese 	£ 9. <sup>90</sup>
Ham & mozzarella cheese	£ 10. <sup>90</sup>

## SCRAMBLED EGGS

<u>Two scrambled organic eggs served on toast and:</u>	
Just two scrambled eggs	£ 6. <sup>50</sup>
Avocado	£ 9. <sup>50</sup>
Crispy bacon	£ 8. <sup>50</sup>
Smoked salmon	£ 9. <sup>50</sup>
Grilled pork sausages	£ 8. <sup>50</sup>

## CHOICE OF HOMEMADE PANETTONE & CROISSANT FROM OUR COUNTER

Soft Panettone with vanilla cream or chocolate	£ 4. <sup>80</sup>
Croissant with Nutella	£ 3. <sup>80</sup>
Croissant with pistachio	£ 3. <sup>80</sup>
Croissant with fresh vanilla cream	£ 3. <sup>80</sup>
Gluten free croissant 	£ 3. <sup>80</sup>

## ORGANIC BOWLS

Porridge with fresh berries, sunflower seeds & mix nuts	£ 6. <sup>00</sup>
Porridge with banana & honey	£ 5. <sup>20</sup>
Yogurt with granola & mix of fresh berries	£ 5. <sup>20</sup>

## ENERGETIC & FRESH JUICES

**COLD PRESSED** £ 4.<sup>10</sup>

**EASY GREEN** Kale, spinach, celery, romaine lettuce, cucumber, apple & lemon

**BERRY BOOST** Strawberry, apple, lemon & mint

**CLEAN CARROT** Carrot, orange, apple & ginger

**FRESHLY SQUEEZED** £ 4.<sup>30</sup>

Orange - Apple - Pineapple

**YELLOW SUNSHINE** Apple, pineapple & ginger

## Our Signature

### THE LADY ARRO GOLDEN FRESH TRUFFLE EGGS

Organic eggs, cream, Grana Padano cheese & fresh truffle carpaccio.

And sourdough bread on side.

£ 14.<sup>00</sup>

Add one of our fresh Energy juices for

£ 3.<sup>50</sup>



### THE LADY ARRO SILVER FRESH TRUFFLE EGGS

Two poached organic eggs, cheese fondue with fresh truffle flakes.

And sourdough bread on side.

£ 12.<sup>00</sup>

Add one of our fresh Energy juices for

£ 3.<sup>50</sup>



### FULHAM SUNSHINE BREAKFAST

Smashed avocado on toast with two poached eggs, fresh sliced chilli & black wholegrain rice.

£ 12.<sup>80</sup>

### GORGEOUS INTERCONTINENTAL BREAKFAST

Two fried organic eggs on toast, crispy bacon, grilled pork sausages, bresaola (air-dried beef), Portobello mushrooms, cucumber salad, sun-dried tomatoes, olives, mixed nuts, yogurt with granola and honey & a slice of Panettone.

And sourdough bread on side.

£ 15.<sup>90</sup>

Add one of our fresh Energy juices for

£ 3.<sup>50</sup>

### FISH & BURRATA LOVERS

Scrambled organic eggs, prawn cocktail with avocado, burrata cheese with basil, fresh cherry tomatoes.

And sourdough bread on side.

£ 12.<sup>80</sup>

### PARSONS GREEN ROYALE

Two poached eggs on toast, dry tomatoes, Parma ham, ricotta cheese, grilled pork sausages & lemon mayo on the side.

£ 11.<sup>90</sup>

### LIGHT VEGETARIAN

Two scrambled organic eggs, sliced avocado, cherry tomatoes with basil, cucumber salad, pitted olives & Portobello mushrooms.

£ 11.<sup>90</sup>

#### ARRO'S EXTRA

add truffle	£ 3. <sup>00</sup>
extra bacon / sausage / eggs	£ 2. <sup>00</sup>
extra avocado / salmon	£ 3. <sup>50</sup>
extra mushrooms / toast	£ 1. <sup>50</sup>



Discover more about our Academy in Italy  
ICIF - Italian Culinary Institute for Foreigners.  
www.icif.com

# Aperitivo & Wines

All drinks are served with our Signature bites

## Our selection

### APERITIVO

#### BELLINI

Prosecco & peach pulp £ 7.<sup>00</sup>

#### LADIES' MIMOSA

Fresh orange juice & Fizz £ 7.<sup>00</sup>

#### FRAGOLINO

Prosecco, strawberries juice & lemon £ 7.<sup>00</sup>

#### APEROL SPRITZ

£ 7.<sup>00</sup>

#### VERMOUTH

£ 7.<sup>00</sup>

### BEERS

Nastro Azzurro £ 3.<sup>70</sup>

Peroni Red Label Premium Lager £ 3.<sup>70</sup>

### SPARKLING WINE

	GLASS 175ml	BOTTLE
Prosecco DOC Extra dry - Vallate	£ 6. <sup>00</sup>	£ 20. <sup>00</sup>
Franciacorta DOCG Cà del Bosco Cuvée Prestige	£ 8. <sup>00</sup>	£ 49. <sup>00</sup>

### WHITE WINE

	GLASS 175ml	BOTTLE
Arneis Blangè - Ceretto	£ 8. <sup>00</sup>	£ 27. <sup>00</sup>
Sauvignon DOC - Stelvin	£ 7. <sup>00</sup>	£ 19. <sup>00</sup>
Pinot Grigio DOC - Stelvin	£ 7. <sup>00</sup>	£ 20. <sup>00</sup>

### RED WINE

	GLASS 175ml	BOTTLE
Pinot Noir DOC - Girlan 2016	£ 8. <sup>00</sup>	£ 29. <sup>00</sup>
Cabernet Sauvignon DOC - Forchir 2017	£ 7. <sup>00</sup>	£ 21. <sup>00</sup>

### ROSE' WINE

	GLASS 175ml	BOTTLE
Terre di Sicilia la Ferla DOCG	£ 6. <sup>00</sup>	£ 19. <sup>00</sup>

Please note all the wines by the glass are available in 125ml

Guests with allergies and intolerances should make a member of the team aware before placing an order for food or beverages. Please be aware that although all due care is taken, there is a risk of allergen ingredients still being present.

gluten free  vegetarian 

277 NEW KINGS RD FULHAM, SW6 4RD LONDON | TEL 02077519955  
WWW.ARROCOFFEE.COM    

YOU CAN ALSO FIND US HERE  
ARRO SEVEN DIALS, 36 MONMOUTH STREET WC2H 9HA LONDON  
ARRO BAYSWATER, 77 BISHOPS BRIDGE W2 6BG LONDON  
ARRO MARYLEBONE, 67 CHILTERN STREET W1 U6NJ LONDON

# From our Kitchen

From 11am to 4pm



Board of cuts, Italian cheese, olives, sun dried tomatoes, onions with balsamic vinegar and fried artichokes

for 1 person

£ 11.<sup>00</sup>

for 2 persons

£ 16.<sup>00</sup>

### Classics

Bresaola (air-dried beef) with rocket & Grana Padano cheese flakes

£ 9.<sup>00</sup>

Parma ham with Bufala mozzarella & balsamic radicchio

£ 11.<sup>00</sup>

Mortadella platter with Pecorino romano cheese, fresh grapes & mint

£ 10.<sup>50</sup>

### Main

Soup of the day

£ 7.<sup>00</sup>

Risotto with pumpkin, mascarpone cheese & amaretti biscuits

£ 11.<sup>00</sup>

Maccheroni with tomato sauce, fresh burrata & basil

£ 10.<sup>00</sup>

Lasagna of the day

£ 9.<sup>50</sup>

Baked chicken breast with balsamic radicchio, pumpkin cream & walnuts

£ 12.<sup>50</sup>

### Bowls & Grains

Burrata cheese with cherry tomatoes & basil sauce

£ 9.<sup>00</sup>

Caesar salad bowl with salad mix, croutons, cheese flakes, chicken, walnuts & Caesar dressing

£ 11.<sup>50</sup>

Nicoise salad bowl with lettuce, tomatoes, cucumber, mixed peppers, boiled eggs & tuna in sunflower oil

£ 11.<sup>50</sup>

Quinoa salad bowl with fresh vegetables & mint   
add chicken for

£ 11.<sup>90</sup>

£ 3.<sup>00</sup>

### Sides

Green salad

£ 4.<sup>50</sup>

Mixed salad with green salad, tomatoes & cucumbers

£ 5.<sup>50</sup>

Balsamic radicchio & walnuts salad

£ 6.<sup>50</sup>

### DESSERTS

Croissant with gelato & chocolate

£ 4.<sup>90</sup>

Soft Panettone with vanilla cream & melted chocolate

£ 4.<sup>80</sup>

Tiramisù

£ 4.<sup>90</sup>

Chocolate mousse

£ 4.<sup>90</sup>

Panna cotta

£ 4.<sup>90</sup>

Apple strudel

£ 4.<sup>50</sup>

French toast Panettone with mascarpone cream & fresh berries

£ 6.<sup>00</sup>

A discretionary service charge of 12.50% will be added to your bill

