

Adventure awaits,
but first
coffee...






Coffee

CAFFE LATTE	3.2
CAPPUCCINO	3.2
FLAT WHITE	3.2
AMERICANO	2.8
MOCHA	3.8
MACCHIATO	3.5
LONG BLACK	2.8
ESPRESSO	2.6
CORTADO	3.5
TURKISH COFFEE	7.5
RED ROOIBOS	
A clean, balanced rooibos tea espresso. Naturally caffeine free and good for the soul.	
Espresso	2.6
Cappuccino	3.2
Latte	3.2
ALEX'S COFFEE	5
Latte 12oz, single shot, maple syrup and oat milk.	
RIPPLE MAKER	7.5
Create any image you choose with the crema.	

EL&N Expressions

VELVET LATTE	7.5
Our alternative to coffee that makes for a picture perfect Instagram moment. Red espresso, rooibos sweet and condensed milk.	
BLACK MAGIC LATTE	7.5
Stimulate your brain with our activated charcoal latte. It really is magic, with a touch of glitter, made with condensed milk.	
LADY IN RED LATTE	7.5
Raw Beetroot juice, espresso and vanilla syrup make for the perfect vegan mocktail.	
SALTED CARAMEL HOT CHOCOLATE	7.5
A dark hot chocolate with salted caramel & marshmallows.	
LUCKY CHARMS LATTE	7.5
Sweet, crunchy and full of good fortune.	
BLUE SAPPHIRE LATTE	15
Crushed sapphire, blue flower petals, condensed milk and our exclusive matcha creates a royal blue gem of a drink.	
EXCLUSIVE TO SELFRIDGES	
GOLDEN PRINCESS	5
A cold brew tea, luxuriously infused over night. This fine tea combines carefully selected rare ingredients for a smooth, rich and nutty finish.	
NITRO MATCHA	5
The perfect partnership between aromatic matcha and lively nitrogen. This is a velvety, refreshing, creamy and tempting pick.	

Brew Bar

	AEROPRESS	7.5
	CHEMEX FOR TWO	10
	SYPHON	20
	V60	7.5
	FRENCH PRESS	5.5

Alternative Lattes

GOLDEN	6
Turmeric, cinnamon, pepper and an optional side of honey.	
RUBY	6
Raw beetroot base.	
JADE	6
Japanese matcha tea.	
SPICED CHAI	6
Bombay style tea with spices and an optional side of honey.	
SAFFRON	7.5
A sweet saffron syrup, with or without coffee.	

Spanish Lattes

All Spanish lattes have the option to be made with or without coffee.	
SPANISH	7.5
With sweetened condensed milk.	
ROSE SPANISH	7.5
Rose water, sweetened condensed milk and beetroot juice.	
PISTACHIO SPANISH	7.5
Pistachio paste, crushed nuts, fresh milk.	
DATE SPANISH	7.5
Date juice, sweetened condensed milk and dry dates	
SPANISH ROYAL	8.5
With a touch of saffron syrup.	

Tea

EL & N LONDON TEA 3.5
A pot of loose leaf quintessentially British tea.
Sylhet Garden / Rooibos Red Berry /
Lapsang Souchong / Gunpowder /
Fresh Mint / Peppermint / Camomile /
Earl Grey / Jasmine

FLORA TEA™ 5
A uniquely multi-sensorial journey through
flora and fauna from our multi-award
winning partners, Flora Tea™.

Lily Fairy / Flower Lover / Jasmine with Love /
Oriental Beauty / Aromatic Mayflower /
Hearts Desire / Flying Snow / Summer Love

MANGOSTEEN PINK TEA 5
Native to South East Asia the mysterious
Mangosteen has a flavour even we can't
quite describe. Notes of lychee and peach
combined with a tropical warmth. Super-charged
with antioxidants this wonder fruit is good
for the mind, body and soul.

Cold Brew

Sometimes all you need is a little time. We steep our rich
and aromatic coffee grounds in filtered water overnight
to release a deeper layer of flavour without the acidity.
For a clean smooth finish to savour.

COLD BREW COFFEE 4.8

NITRO COLD BREW 6
Single origin cold brew coffee infused with pure
nitrogen to create a creamy texture, foamy head
and natural sweetness.

Iced Coffee

Cold espresso based drinks in a Greek style.

FREDDO ESPRESSO 3.5

FREDDO CAPPUCCINO 3.5

FREDDO LATTE 3.5

Lemonade

Sweet lemonade with a fresh citrus after taste

Rose / Rhubarb / Mojito / Elderflower / 6.0
Cherry / Pineapple

Hot Chocolate

All the decadence you desire. Our hot chocolates are
created in collaboration with cocoa masters,
Valrhano Chocolate Company

DARK / MILK / WHITE / CHILLI 3.5
NUTELLA (N) / PRALINE (N)

Add mint, hazelnut, cherry, vanilla, caramel or
salted caramel + 40p

Frappés

Iced, sweet smoothness with milk to cool down your day.

VANILLA / CHOCOLATE 4.5
COFFEE / MOCHA

Refreshers

Let's chill! Take a moment to reflect and
refresh with our cold drinks list.

ICED TEA 4
Refreshing summer sweetness,
made with delicious flavoured syrups.
Peach / Jasmine & Lime /
Watermelon & Green Tea

JUICES 5.5
Apple / Pineapple / Orange / Carrot / Vegetable

SMOOTHIES
Premium fruit smoothies made with apple juice
and ice. For a richer, healthy flavour. (VG)
Mango & Passion Fruit / Strawberry & Banana /
Raspberry & Blackcurrent 4.5

SOFT DRINKS 3.5
Coke / Diet Coke / Sprite / Sparkling / Still Water

SUPER-CHARGED GOODNESS 4.8
Strawberry / Ginger Kombucha

GO CAJU 5.3
100% natural cashew fruit water. (N) (VE)

GINGER SHOT 4.9
Served hot or cold with a side of honey.

CHERRY SHOT 4.9

Beautiful Breakfast Bowls

SAMBAZON ACAI 9.5
Fresh Sambazon acai smoothie packed with
antioxidants, blended with banana and
blueberries. Topped with banana, passion
fruit, summer berries, ancient grain
granola and omega seeds. (VE) (N) (S)

PRETTY PINK BIRCHER 8.5
A velvety, light soaked bircher with coconut
yogurt. Finished with grated apple, cashew nuts,
fresh summer berries and omega seeds. (VE) (N) (S)

KEFIR SUPERFOOD 8.5
Probiotic Kefir yogurt with green matcha,
green apple, kiwi, dragon fruit and star fruit.
Garnished with toasted mixed nuts, omega seeds
and poppy seeds. (V) (N) (S)

FRUIT FUSION 7.25
Honeydew melon and chia soaked mango
puree with fresh berries, apple and dragon
fruit. Finished with toasted coconut chips. (VE)

EXCLUSIVE TO SELFRIDGES

SUPER BERRY POWER BOWL 10.95
Super berry and flax seed power bowl with
toasted coconut and flaked almonds. (V) (N)

CROISSANTS

Small Plain with Butter and Jam (V) 2

Large Plain with Butter and Jam (V) 2.5

**Chocolate & Hazelnut (V) (N) /
Raspberry (V) / Pistachio (V) (N)** 3

Guilt Free Sweet Treat

A healthy, alternative for your sugar cravings

**TOASTED RASPBERRY &
COCONUT BREAD** 8.25
Served with coconut yogurt, lemon curd,
mixed roasted nuts and fresh summer
berries. (V) (N) (S)

Eggs By EL&N

RED SHAKSHUKA 15.95
Baked Eggs in a rich red pepper and
tomato sauce with a hint of spice.
Served with hummus, feta, pomegranate
and grilled Dukkah flatbread. (V) (N) (S)

+ Marinated Courgette & Aubergine +3.25

GREEN SHAKSHUKA 15.95
Poached spinach, Burford Brown eggs
in a vibrant green vegetable base.
Topped with tender stem broccoli,
feta, beetroot hummus and grilled
Dukkah flatbread. (V) (N) (S)

+ Marinated Courgette & Aubergine +3.25

BREAKFAST DISH 15
Poached egg, beetroot hummus, whipped
feta pesto, muhammar, mint labneh, sliced
avocado, Dukkah flatbread. (V) (N) (S)

+ Smoked Salmon +3.95

SIGNATURE SMASHED AVO 10.5

A zesty smashed avocado with coriander
and chilli, beetroot hummus and omega
seeds on sourdough bread. Served with
a poached Burford Brown egg. (V) (S) (N)

+ Smoked Salmon +3.95

+ Crumbled Feta +1.5

+ Poached Burford Brown Egg +2.75

NAKED SMASHED AVO 9.5

A zesty smashed avocado with coriander
and chilli, beetroot hummus and omega
seeds without sourdough bread. Served with
a poached Burford Brown egg. (V) (N) (S)

+ Smoked Salmon +3.95

+ Crumbled Feta +1.5

+ Poached Burford Brown Egg +2.75

Artistic Artisan Flatbreads

Served with honey mustard dressed mixed leaves

GRILLED SICILIAN CHICKEN & MUHAMMARA 9.95

Served with tomatoes, spiced chickpeas, Dukkah and mint labneh. (N) (S)

SMOKED SALMON & WHIPPED PESTO FETA 10.95

Served with lightly pickled cucumber, fennel salad and toasted omega seeds. (N) (S)

BEEF HUMMUS & CAULIFLOWER RICE 8.25

Served with diced beetroot, tahini and beetroot dressing, cashew pesto and toasted omega seeds. (V) (N) (S)

Toasted Sandwiches

Pressed to perfection on our crispy artisanal sourdough bread, served with honey mustard dressed mixed leaves

SICILIAN CHICKEN 10.95

With pesto, sundried tomatoes, rocket and mozzarella. (N) (S)

RED MUHAMMARA 8.5

With a muhammara and red pepper tapenade. (V) (N) (S)

+ Halloumi (V) +1.5

WHITE TRUFFLE CHEESE 9.95

White truffle with a cheddar and mozzarella harissa. (V) (N) (S)

Fresh Salads

BEEF HUMMUS & CASHEW-PESTO CAULIFLOWER RICE 11.95

Served with lightly pickled shaved cucumber, omega seeds and fennel with a Tahini dressing. (V) (N) (S)

ROASTED CHICKEN & MEDITERRANEAN GIANT COUSCOUS 12.95

Served with muhammara, omega seeds and a honey mustard dressing. (N) (S)

SPICED CHICKPEA & HERBY BULGUR WHEAT 10.95

Served with mint labneh, toasted omega seeds and a honey mustard dressing. (V) (S)

GARDEN OF EL&N 8.95

Our in-house leaf mix, cucumber and plum vine tomatoes, shaved fennel salad, pea shoots and omega seeds. Finished beautifully with our fragrant honey and mustard dressing. (VE) (S)

EXCLUSIVE TO SELFRIDGES

ALLOTMENT SALAD 11

Put lentils, heritage tomatoes and glazed carrots, with a spinach and avocado dressing. (VE) (N)

*Eat
the
rainbow*

*You're
the
sweetest*

Cakes

ROSE MACARON	7
Rose and jivara milk chocolate ganache filled with raspberry compote. (V) (N)	
HAZELNUT PARIS-BREST	7
Crunchy pâte à choux and hazelnuts crème mousseline filled with hazelnut praline. (N)	
MIXED FRUIT TART	6.5
Vanilla tart, almonds frangipane, crème pâtissière and mixed fruit.(N)	
CARROT CAKE	5.5
Carrot sponge, whipped cream cheese frosting, roasted walnuts, dried pineapple, dried carrot powder and tonka bean.(V)(N)	
TIRAMISÚ	6.5
Traditional mascarpone mousse, soft Savoiardo sponge and espresso coffee.	
LEMON CURD TART	6.5
Shortcrust tart, poppy seeds dacquoise, Sorrento lemon curd and brown meringue.(N)	
ÈLAN	7.5
White chocolate and vanilla mousse perfumed with jasmine flower and lemon, strawberry insert, vanilla sable.(N)	
ELENA	7.5
Pistachio cremeux, Caraibe 66% dark chocolate mousse, raspberry insert, crunchy hazelnuts praline, chocolate sable.(N)	
EXCLUSIVE TO SELFRIDGES	
PISTACHIO & CHERRY FINANCIER	7.5
Pistachio financier, cherry compote, crunchy chocolate glaze, opalys ganache.(V)(N)	
SALTED CARAMEL & PEANUT TART	7.5
Chocolate shortcrust, salted caramel, caramelized peanuts and caraibe chocolate mousse.(N)	
YOGURT & MIXED BERRY CHEESECAKE	7.5
White chocolate yogurt and cream cheese crèmeux with a mixed berry compote and puffed rice.	
APPLE TART	6.5
Vanilla tart, almond and apple frangipane, crème patissier, apple compote and five spices.(N)	

Cakes

PISTACHIO & ROSE CAKE (V)(N)	4.5
MILLIONAIRE SHORTBREAD (V)	4.5
DATE AND WALNUT CAKE (V)(N)	4.5
GUANAJA CAKE (V)(N)	7
VEGAN PUMPKIN & COCONUT CAKE (VE)	4.5
GARSAGEEL SAFFRON & ROSE CAKE (V)(S)	7.5
CAKE OF THE WEEK	7.5
Please ask a member of staff for the special.	

Brownie

PLAIN BROWNIE (V)	4.5
VEGAN BROWNIE (VE)	4.5
WHITE CHOCOLATE & RASPBERRY BROWNIE (V)	4.5
CARAMEL POPCORN BLONDIE (V)	4.5

Canelés (V)

VANILLA / NUTELLA (N) /	4.5
SALTED CARAMEL / OREO /	
DULCE DE LECHE /	
RASPBERRY / STRAWBERRY	

Eat, live and nourish

Welcome to our world...

Stepping inside any one of EL&N's iconic cafes is more than just an experience, it's a journey.

Breathe in the vast fields of South America through our unique blend of coffee beans.

Discover only the freshest of ingredients from our stunning Mediterranean-inspired menu.

So whether you are looking for London's finest coffee, beautifully handcrafted cakes, or our famous Shakshuka, the promise is simple...

Uncompromising passion for coffee and food.

Tag us in your pictures @elan_cafe

(V) Vegetarian (VE) Vegan (N) Contains Nuts (S) Contains Sesame

Soy, almond, rice, oat and cashew milk alternatives are available at no extra cost. Please speak with a member of the team about any allergies before ordering, we cannot guarantee any of our dishes are free from allergens and therefore cannot accept any liability in this respect. Desserts may contain traces of gluten and nuts.

Please note that the maximum stay is 45 minutes.

Park Lane • Brompton Road • Market Place • Selfridges • Hans Crescent • Lowndes Street