CAFÉ CIEL

RAFFLES LONDON AT THE OWO

MENUS

ALL DAY

ALL DAY BRUNCH

Coconut Chia Granola (vg) 11
Coconut and chia yoghurt with homemade granola, fresh berries, coconut shavings, drizzled with lavender syrup

Avocado on Sourdough (vg) 17
A zesty and fiery crushed avocado mix served on sourdough toast and topped with maple cream, balsamic tomatoes and crispy basil. Add a poached egg £3.50

Ciel French Toast 20
Stuffed brioche bread filled with homemade lemon curd and garnished with sweet burnt meringue

Fluffy Pancakes 16
Vanilla pancakes served with chocolate hazelnut spread, berry compote and garnished with toasted hazelnuts. Vegan option available

Smashed Croissant 18
Smashed & toasted butter croissant topped with crushed avocado and a poached egg, rocket salad and parmesan shavings

Ciel Omelette 16
Choose from: stilton blue cheese & hot honey; spinach & goat cheese; mushroom & mature cheddar. All served with: whipped cream cheese, hazelnut romesco and crispy potato. Add sourdough bread £3.50

Truffle Scramble Eggs 19
Scrambled eggs served on sourdough toast, with summer truffles and fresh cream

Ciel Florentine 16
Griddled potato pavé with braised baby spinach and garlic, topped with poached eggs and served with whipped hollandaise

SEASONAL

Gazpacho 17
Traditional cold soup with ripe tomatoes, cucumbers, melons, bell peppers, garlic, olive oil, sherry vinegar & bread. Served with a crispy courgette flower stuffed with seasoned ricotta.

Peach Salad 18
A refreshing summer salad with grilled peaches, halloumi, baby gem, carousel cucumber, fried almonds and limoncello dressing

VEGAN

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ALL DAY

SEASONAL · CONTINUED

Egg Sando 17
Toasted buttery brioche stuffed with capers, dill, pickled cucumber egg mayo mix topped with a jammy egg.

Croque Monsieur 18
Baked and pan finished brioche bread sandwich with field mushrooms, creamy bechamel & gruyère cheese

Korean Burger (vg) 18
Pan-roasted portobello mushroom glazed with Korean style bulgogi BBQ Sauce, toasted brioche bun, kimchi mayo, gochujang coleslaw & pickled cucumbers

Cauliflower Taco (vg/gf) 17
Three blue corn tacos with oven finished cauliflower, a fiery mango & avocado mix garnished with pickled red onion

Pea and Pesto Risotto 19
Roasted baby fennel and carrots, pistachio pesto and garden pea risotto with caramelised figs

SIDES AND SNACKS

Herby Chips 8

Cheese Puffs 12

Aubergine Chips 10

Mushroom Croquettes 12

COFFEE

Espresso 3.5
Single or Double

Macchiato 4
Espresso with a dollop of foamy milk

Americano 4
Espresso with hot water or over ice

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ALL DAY

COFFEE · CONTINUED

Cortado 4
Espresso with equal parts of steamed milk

Cappuccino 5
Espresso, steamed milk & a thick layer of foam

Flat White 5
Espresso, steamed milk & a flat layer of foam

Latte 5
Espresso & steamed milk

Freddo Espresso 5
Espresso blended & served over ice

Freddo Cappuccino 5.5
Espresso blended & served over ice layered with thick milk froth

Mocha 7.5
Hot chocolate with a double shot of an espresso

CHOCOLATE

Hot or Iced Chocolate 6
Premium Valrhona chocolate melted over milk & cream. Add marshmallow & whipped cream £2

JUICE & FIZZ

Fresh Orange Juice 6.5

Homemade Peach & Verbena Fizz 7

MATCHA

Matcha Latte 6.5
Lalani ceremonial grade matcha served over steamed & frothy milk. Served hot or iced. Add homemade vanilla or strawberry syrup £1.50

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ALL DAY

TEA

Assam Breakfast	4
Earl Grey	4
Chamomile	4
Moroccan Mint	4
Lemongrass & Ginger	4
Roiboos	4.5
Lemon Verbena	4.5
Genmaicha	5
Sencha	5
Tisane	5

MOCKTAILS

Matcha Roasted Pineapple 9.5
Fizzy roasted pineapple & matcha served over ice and garnished with dehydrated pineapple

Blood Orange Spritz 9.5
Italian orange & white peach & jasmine fizz finished with a hint of lime juice

Spiced Lemonade 9.5
Alc. free wine, lemonade & homemade spice mix with star anise

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EARLY

EGGS

Baked Egg 16
Tomato sauce with onion, red peppers, kalamata olives, basil

Omelette 16
Choose from plain, mushroom, spinach, cheese or herbs

Frittata 11
Courgette and sheep ricotta

Sandwich 14
Milk bread gribiche, hard boiled eggs, mayo, celery, capers, gherkins, soft herbs

Rösti 15
Fried eggs, potato rösti, crème fraîche with chives. Dairy free option with white bean purée

BOWLS

Granola 9
Maple and olive oil granola, vanilla yogurt, strawberry compote, olive oil

Peach salad 18
Grilled peach, goat curd, orange blossom, purple basil, olive oil, fried Marcona almonds

Artichoke frekkeh 18
Frekkeh, artichokes, broadbeans, parmesan, kalamata olives, olive oil, soft herbs

TARTINE

Summer Tomato 14
Costeluto tomato, extra virgin olive oil, crumbled feta and za'atar

Avocado 14
Avocado and lemon, pickled pink radish, yuzu togarashi

Creamy Honey 16
Creamy honey, sea salt, olive oil, cottage cheese, caramelised walnuts

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EARLY

TARTINE · CONTINUED

Mushrooms 16
Shiitake mushrooms, shallots, parsley, olive oil

Scrambled Eggs 14
Gruyère or soft herbs

PLATES

Fluffy Pancakes 15
Chocolate hazelnut spread, apricot compote, Piedmonte hazelnuts. Make it vegan/gf with a buckwheat crêpe

Caramelised French Toast 18
Raspberry compote, summer berries

Selection of pastries and cakes

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DRINKS

COFFEE

Espresso 3.5
Single or Double Shot

Macchiato 4
Espresso with a dollop of foamy milk

Americano 4
Espresso with hot water or over ice

Cortado 4
Espresso with equal parts of steamed milk

Flat White 5
Espresso, steamed milk and flat layer of foam

Cappuccino 5
Espresso, steamed milk and extra foam

Latte 5
Espresso and steamed milk

Mocha 6
Espresso, steamed milk and chocolate

MATCHA

Matcha Latte 6.5
Ceremonial Grade with steamed milk. Served Hot or Iced

Matcha Specials 7
Ceremonial Grade with seasonal flavours

CHOCOLATE

Hot or Iced Chocolate 6
Premium 70% Valrhona chocolate served with cloud marshmallow and sea salt

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DRINKS

TEA

Breakfast	3.5
Earl Grey	3.5
Chamomile	3.5
Peppermint	3.5
Postcard Teas Sourced from Postcard Teas, pioneers of small farm sourcing, crafted with care and poured with purpose	
Tisane Lemon verbena, chamomile and rosebuds	4.5
Genmaicha Green tea with roasted popped brown rice	4.5
Sencha Green tea sourced from Mount Fuji	4.5
Lemon Verbena Fragrent lemon verbena from Provence	4.5

MILK

Whole	
Semi-Skimmed	
Oat	+0.50
Soya	+0.50
Almond	+0.50
Coconut	+0.50

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DRINKS

SPRITZES

La Vie en Rose 16
Malfy Rosa, Plymouth Sloe, Lillet Rose, Perrier Jouet Champagne

Ciel Spritz 18
Italicus Rosolio di Bergamotto, Elderflower, Perrier Jouet Champagne, Mint

Vin Blanc 15
Martell VS, Lillet Rouge, Verjuice, Fever Tree Apricot & Grape Soda

SIGNATURES

Cafe Bamboo 15
Lillet Blanc, Fino Sherry, Coffee, Orange Bitters

White Negroni Sbagliato 18
Axia Mastiha, Aker Dry, Pear, Suze

Madeleine Gimlet 16
Plymouth Gin, Beurre Noisette, Jasmine, Lime Cordial

Apple Tart Sour 17
Monkey 47, Sipello, Green Apple, Salted Vanilla, Lemon, Egg White

Ciel Paloma 18
Codigo 1530 Blanco Tequila, Timur Berry, Fever Tree Pink Grapefruit Soda

Strawberries & Cream 17
Havana 7y Rum, La Hechichera Rum, Strawberry, Cream, Fig Leaf Liqueur

ALCOHOL FREE

ALL AT 6.5

Peach and Verbena Fizz 6.5

Raspberry and Ginger Fizz 6.5

Fig leaf and Lemon Fizz 6.5

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DRINKS

BEERS

On Tap	8
Bottle & Can Selection	7
Alcohol Free	6

SOFT DRINKS

Still/Sparkling Water	6
Coca Cola	3.5
Diet Coke	3.5
Lemonade	4
Ginger Ale	4
Selection of Sodas	4

WINE: RED

House Red Ask your server for more details	16
2022 Château Gachon, Merlot Blend Bordeaux, France	18
2017 Penfolds Bin 28 Kalimna Shiraz South Australia	22

WINE: WHITE

House White Ask your server for more details	16

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DRINKS

WINE: WHITE · CONTINUED

2021 Penfolds Bin 311 Chardonnay — 18
Australia

2022 Sancerre ‘La Mercy Dieu’ — 20
Loire Valley, France

WINE: ROSÉ AND SPARKLING

Whispering Angel — 16
Provence, France

Telmont Brut “Reserve” — 22

Perrier Jouët Grand Brut — 25

Please ask your server for our bottle selection

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