

THE  
**POPULUS**  
 COFFEE & FOOD CO.

WEEKEND MENU

**ESPRESSO COFFEE**

**MONOLITH** Comforting & Reassuring

**CALDERA** Uplifting & Refreshing

**DUXTON VICE** Cheeky & Adventurous

Espresso	4.5
Macchiato	4.5
Long Black	5
'Magic'	5.5
Caffé Latte	5.5
Piccolo Latte	5
Cappuccino	5.5
Flat White	5.5
Caffé Mocha	6
+ Iced	1
+ French Vanilla;Toffeenut;Hazelnut,Caramel	0.5
+ Soy Milk	0.6

**FILTER COFFEE**

KENYA THIRIKU AB . Fully Washed	
RWANDA CYEBUMBA LOT 2 . FullyWashed	6.5
ETHIOPIA KOCHERE DUMERSO . Natural	6.5
PANAMA FINCA SANTA TERESA . Honey Process	6.5
COLD DRIP COFFEE	6.5
	6

**TEA (BY THE POT)**

Momo in Black	7.5
Straight Earl	7.5
Lemongrass & Jasmine	7.5
Four Seasons Green	7.5
French Rose Buds	7.5
Camomile	7.5
Fresh Mint; Peppermint	7.5
Artisan 'Apple in Black' Iced Tea (330ml)	7.5
Artisan 'Pineapple Sencha' Iced Tea (330ml)	7.5
Artisan 'Lychee Oolong' Iced Tea (330ml)	7.5

**CHOCOLATE**

Valrhona Hot Chocolate	6
+ Iced	1

**COLD DRINKS**

Berryfruit smoothie	7
Coconut, lemon & lime smoothie	7
Freshly Squeezed Juice :	6
Orange;Apple;Carrot	

**ALL DAY MENU**

**THE POPULUS Scramble** 

signature soft creamy scrambled eggs, fresh herb melange, marinated feta, streaky bacon, toasted croissant 18

**Ricotta & Herb Bread Pudding (V)**

baked ricotta brioche bread pudding, signature scrambled eggs, roasted rosemary portobello mushrooms 20

**Harissa Baked Eggs (~20min)**

rich chunky homemade tomato sauce, spicy harissa chicken sausage, soft eggs, morroccan spice, greek yoghurt, sumac 19

**Spring Pancake & Fried Chicken (~20min)** 

spring onion & corn pancake, crispy succulent fried chicken fillets, hint of cumin, house special ranch dressing 22

**Buckwheat Pancakes (V, ~20min)** 

soft & fluffy buckwheat pancake, berry fruit compote, passionfruit curd, cornflake crumb, thyme infused maple syrup, flowers 20.5

**Baked Pistachio 'French Toast' (V)**

candy crusted brioche bread pudding, red wine poached pears, lemon curd, yuzu mascarpone, pistachio crumb, thyme infused pure maple syrup, flowers 19

**Pork Belly Sandwich**

roasted tom yum pork belly, carrot & daikon pickles, fresh coriander, green chilli, garlic mayo, ciabatta 17

**Delhi Chicken Sandwich**

tandoori spiced chicken, dill & greek yoghurt raita, apple & red cabbage slaw, ciabatta 17

**Roast Chicken Grain Bowl**

juicy slow roasted chicken, cous cous, furikake baby corn, red cabbage & apple slaw, chargrilled zucchini, roasted butternut squash, sautéed cherry tomatoes, L&P mixed mushrooms 19.5

**Pulled Pork Grain Bowl**

slow cooked pulled pork, quinoa, bulgar wheat & pearl barley, furikake baby corn, red cabbage & apple slaw, chargrilled zucchini, roasted butternut squash, sautéed cherry tomatoes, L&P mixed mushrooms 19.5

**Beef Ragu Pappardelle** 

slow cooked hand pulled grass fed beef, rich spiced tomato sauce, pappardelle, shiso 20

**Seafood Linguine** 

linguine braised in homemade seafood bisque, crab meat, scallops 25

**Deluxe + Butter poached Boston Lobster tail** +10

**'Ginger Beer' Pork Collar (~20min)** 

charred ginger beer marinated pork collar, roasted butternut squash with spicy yoghurt, honey coriander salsa verde, apple slaw 23

**SWEETS**   
 FROM 1130AM

**Lemon & White Chocolate Sundae**

Tahitian vanilla ice cream, fresh lemon jelly, white chocolate sauce, meringue kisses, white chocolate crumb, cornflake crumble, citron mascarpone 14

**Dark Chocolate Sundae**

Dark Chocolate ice cream, passionfruit curd, raspberry puree, hazelnut crumb, honeycomb, chocolate crumb, whipped cream 14

**Strawberry Sundae**

Tahitian vanilla ice cream, strawberry sauce, thyme strawberries, pistachio crumb, meringue kisses, mascarpone, sumac, pomegranate, whipped cream 14

**+ BUTTERMILK WAFFLES** +5

**Cakes** Selection of cakes at counter display 4 - 7

**SMALL BITES**

Truffle Fries with Parmesan cheese	12
Shoestring Fries	7
Populus 'Veggie' Bowl	8

**EXTRAS**

+ Smoked salmon	5
+ Harissa chicken sausage	4
+ Thyme roasted portobello mushroom	3.5
+ Streaky Bacon	5
+ Eggs	6
+ Extra toast	4
+ Extra Pulled pork / roast chicken / beef ragu	5
+ Extra Boston Lobster tail	10

**'THE FINE PRINT'**

No changes to the menu, thank you  
 No outside food/drink permitted  
 ~30 min wait during peak times  
 Food/drink should be consumed right away  
 Apologies if your choice is unavailable today  
 All food/drink is served once prepared, kindly request for any items to be served at a later time  
 \$2 surcharge to pack leftover food  
 Minimum \$50 spend for payment by VISA or MASTERCARD