

BREAKFAST

ONLY 1 SUBSTITUTION / CHANGE ALLOWED

Full English / 12.5

Free range fried egg, dry cured back bacon, Cumberland sausage, portobello mushroom, hash browns, Heinz beans & toast

Vegetarian / 13.5 V H

Free range fried egg, portobello mushroom, grilled cherry tomatoes, hash browns, sliced avocado, grilled halloumi, Turkish borek, Heinz beans & toast

Vegan / 13.5 VG H

Portobello mushroom, grilled cherry tomatoes, sautéed baby spinach, hash browns, falafel, hummus, sliced avocado, marinated olives, Heinz beans & toast

Mediterranean / 14 H

2 Free range fried eggs, spicy beef sausage, portobello mushroom, grilled cherry tomatoes, grilled halloumi, Turkish borek, feta cheese, marinated olives, cream with honey & toast

Turkish Eggs / 11.5 H

2 free range poached eggs on a bed of spicy beef sausage & garlic yoghurt topped with chilli oil & chilli flakes, served with toast

Shakshuka / 11.5 V H

2 free range fried eggs slowly cooked in a rich tomato sauce with peppers & mixed herb, served with toast

Breakfast Wrap / 8

2 free range fried eggs, dry cured back bacon, Cumberland sausage, hash browns & melted mature cheddar cheese in a toasted tortilla wrap

Porridge / 9.5 V H

Porridge oats topped with mixed fruits & honey

Granola / 9.5 V H

Greek yoghurt topped with mixed fruits, granola & honey

PANCAKE / FRENCH TOAST

ONLY 1 SUBSTITUTION / CHANGE ALLOWED

American / 13.5

2 fresh pancakes, free range fried egg, dry cured back bacon, Cumberland sausage, hash browns, golden syrup, crème Chantilly & mixed fruits

Veggie Deluxe / 14 V H

2 fresh pancakes, free range fried egg, portobello mushroom, grilled cherry tomatoes, sliced avocado, hash browns, golden syrup, crème Chantilly & mixed fruits

French Twist / 14

French toast, free range fried egg, dry cured back bacon, Cumberland sausage, hash browns, golden syrup, crème Chantilly & mixed fruits

Nutella Dream / 13.5 V H

Layers of pancakes with melted Nutella spread in between, served with mixed fruits, crème Chantilly & icing powder, finished off with a drizzle of golden syrup

French Delight / 13.5 V H

2 slices of thick cut brioche French Toast, served with mixed fruits, crème Chantilly & icing powder, finished off with a drizzle or golden syrup

OMELETTES

All served with chips & salad

Mexican Omelette / 11 H GF

Jalapeño, onion, pepper, chicken & cheese

Meat Omelette / 11 GF

Dry cured back bacon, Cumberland sausage, cheese, onion & mushroom

Veggie Omelette / 11 V H GF

Spinach, cheese, mushroom, tomato, pepper & onion

Plain Omelette / 8 V H GF

Create Your Own / 11 GF

Cheese, mushroom, bacon, Cumberland sausage, chicken, onion, spinach jalapeño, pepper, tomato

BRUNCH

Eggs Benedict / 11.5

Toasted brioche bun topped with dry cured back bacon & 2 free range poached eggs, drizzled with hollandaise sauce, served with mixed salad

Eggs Royale / 13 H

Toasted brioche bun topped with Scottish smoked salmon & 2 free range poached eggs, drizzled with hollandaise sauce, served with mixed salad

Scramble Royale / 13 H

Toasted sourdough topped with Scottish smoked salmon & free range scrambled eggs, served with mixed salad

Smashed Avocado / 11.5 V H

Toasted sourdough topped with seasoned smashed avocado & 2 free range poached eggs, served with mixed salad

Scrambled Eggs On Sourdough / 8 V H

Free range scrambled eggs on sourdough toast served with a small garnish of salad

Poached Eggs On Sourdough / 7.5 V H

Free range poached eggs on sourdough toast served with a small garnish of salad

EXTRAS

Free Range Fried Egg / 1.5

Free Range Scrambled Eggs / 2

Free Range Poached Egg / 2

Dry Cured Back Bacon / 2.5

Cumberland Sausage / 2

Spicy Beef Sausage / 2.5

Portobello Mushroom / 2

Grilled Cherry Tomatoes / 2

Chips / 3

Cheesy Chips / 4

Heinz Beans / 2

2 Hash Browns / 2

Fried Slice / 1

Grilled Halloumi / 3

Sliced Avocado / 2

200g Homemade Burger / 4.5

Scottish Smoked Salmon / 4.5

Falafel / 3

Hummus / 2.5

Side Salad / 4

French Toast / 3

Pancake / 1.5

Fruit Bowl / 6.5

Golden Syrup / 0.5

1 Slice Toast / 1.5

About Double J's

Double J's Café is a small, family run business established in 2010. Since then, our aim has always been the same: to satisfy the needs of our customers. We value each customer and do our best to cater to everybody's needs individually and to give everyone the best possible dining experience in Fitzrovia. We love hearing your opinion and receiving feedback from everyone who comes to our café, whether it's via Google or Tripadvisor, let us know how we've done. Share your photos with us on Instagram, tag us and follow us @cafedoubles

Food Allergies & Intolerances

Should you have any concerns about a food allergy or intolerance, please speak to our staff before you order.

V Vegetarian VG Vegan H Halal GF Gluten Free

TOASTED 12" TORTILLA WRAPS

Falafel Wrap / 8 V H

Falafel, roasted vegetables, hummus, home-made salsa, tomatoes, lettuce & yoghurt mint sauce

Falafel & Halloumi Wrap / 9 V H

Falafel, grilled halloumi, roasted vegetables, hummus, home-made salsa, tomatoes, lettuce & yoghurt mint sauce

Halloumi Wrap / 8 V H

Grilled halloumi, roasted vegetables, hummus, home-made salsa, tomatoes & lettuce

Marinated Chicken Wrap / 8.5 H

Grilled marinated chicken shish, hummus, home-made salsa, tomatoes & lettuce

Marinated Chicken & Halloumi Wrap / 9.5 H

Grilled marinated chicken shish, grilled halloumi, hummus, home-made salsa, tomatoes & lettuce

+ Chips / 3 + Cheesy Chips / 4 + Side Salad / 4

PENNE PASTA

Al Arrabiata / 10 V H

Penne pasta cooked in a rich & spicy tomato sauce, with hot peppers, garlic, pecorino & basil

Chicken & Creamy Mushroom / 11 H

Free range chicken, mixed with Penne pasta, slowly cooked in a creamy mushroom sauce

GRILLED CHICKEN

Marinated Chicken Kebab / 13.5 H

Grilled free range fresh chicken breast, marinated in our home-made special sauce, served with red rice, salad & Turkish flat bread

SALADS

Chicken Caesar Salad / 11 H

Grilled marinated chicken breast, croutons, fresh mixed leaves, cherry tomatoes & parmesan cheese topped with Caesar dressing

Salmon Avocado Salad / 13 H GF

Fresh Scottish smoked salmon, sliced avocado, fresh mixed leaves, cherry tomatoes, cucumber, mixed olives & red onions with extra virgin olive oil & lemon juice dressing

Falafel & Halloumi Salad / 11 V H

Falafel, fresh mixed leaves, cherry tomatoes, hummus, grilled halloumi & mixed olives

HOME-MADE GOURMET BURGERS

Smash Burger / 12.5 H

Home-made 200g beef burger, with melted burger cheese, garnished with lettuce, tomatoes & fried onions inside a brioche bun, served with chips

DJ Whopper / 13.5

Homemade 200g beef burger, topped with grilled halloumi, hash brown & dry cured back bacon, garnished with lettuce, tomatoes & fried onions inside a brioche bun, served with chips

Marinated Chicken Burger / 11.5 H

Grilled marinated chicken breast, with melted cheese, garnished with lettuce, tomatoes & mayonnaise inside a brioche bun, served with chips

+ Cheese on chips / 1

SMOOTHIES

Merry Berry / 4.5

Blackberry, Strawberry & Raspberry

Strawberry Sunshine / 4.5

Strawberry, Banana & Mango

Tropical Crush / 4.5

Passion Fruit, Mango & Pineapple

SOFT DRINKS

Bottle / 2.8

(Coke, Diet Coke, Coke Zero, Fanta Orange, Sprite, Sparkling Water)

Still Water / 2

BEER

Efes Draft 500ml / 6

FRESH JUICES

Freshly Squeezed Orange Juice / 4.5

COFFEE

Espresso / 2

Flat White / 3

Latte / 3

Cappuccino / 3

Americano / 3

Mocha / 3.2

Hot Chocolate / 3

Macchiato / 2.5

Iced Latte / 3.5

Alternative milk / + 0.40
(Soya - Oat - Almond)

Syrup / + 0.40
(Hazelnut - Caramel - Vanilla)

TEA

English Tea / 2

Teapigs,

Herbal Teas / 2.5

(Earl Grey, Peppermint, Green Tea)

ON YOUR PLATE

Everything we prepare and cook is fresh, nothing is pre-cooked or held.

Our Bacon:

We proudly use Norfolk Smoked Back Bacon - bacon prepared from center-cut boneless pork loin, and cold-smoked at a low temperature over a long period of time, ensuring that you get the maximum smoke penetration giving the meat a richer taste, all grilled to perfection and freshly cooked on demand.

Our Cumberland Sausages:

Our top of the range traditional Cumberland Sausages are made from boneless pork cuts and includes pork fat, de-rinded to remove any skin and gristle from the sausage, delivered and cut daily to ensure nothing but freshness to your plate.

Our Home-made Pancakes:

We prioritise coming in early to whip up and mix fresh pancake batter every morning, ensuring freshness and tastefulness using the highest quality of ingredients, with added extracts of vanilla essence to ensure that light, but sweet tooth craving. All pancakes are strictly cooked upon demand, never pre-cooked or reheated.

Our Portobello Mushrooms:

Our portobello mushrooms have always been a factor of our success, with its rich, savoury flavour, and dense, toothsome texture. Our fresh mushrooms are delivered per business morning, sliced and cooked with lightly salted butter in a mixture of herbs, ensuring maximum flavour

Our Home-made Burgers:

Our burgers consist of premium cut, grass fed beef. Each patty is cooked to your desire, ensuring beyond satisfactory texture, taste, and succulence. Seasoned with rock salt and freshly cracked pepper, the simplicity unlocks our tender meats potential flavour.