



Come for the shaax.

All drinks available hot or iced.

Start with S&S.

House Shaax

Somali spiced tea, hot or iced.

Qaxwo Timir

Date and cardamom latte, hot or iced.

Sambuus

Crisp pastry with spiced halal beef.

Malawax

Soft Somali crêpes with cardamom.

Somali signatures

House Shaax

SIGNATURE

Somali milk tea brewed with our warm house spice blend.

Qaxwo Timir

S&S ORIGINAL

Somali date latte with espresso, date, cardamom, milk and sea salt.

Café classics

Spanish Latte

Espresso with rich, lightly sweetened milk.

Matcha Latte

Smooth premium matcha with milk.

Classic Latte

Espresso with silky milk.

Chocolate Mocha

Espresso and chocolate with milk.

Americano

Espresso and water for a clean, full-bodied cup.



Stay for the sheeko.

Something savoury. Something sweet. Something to share.

Somali favourites

Sambuus

BEEF

Crisp Somali pastry filled with savoury spiced halal beef.

Malawax

Soft, lightly sweet Somali crepe with cardamom, served warm.

Doolsho Timir - Date Cake

Moist date cake with warm spice and a tender crumb.

Doolshe Buuro - Somali Pound Cake

Rich Somali pound cake with vanilla and bright orange zest.

Xalwo - Somali Halwa

A treasured Somali sweet, cut into small bites for sharing.

Modern sweets

Sea-Salt Chocolate Chunk Cookie

Golden-edged, soft-centred and loaded with chocolate chunks.

Fudge Brownie

Deeply chocolatey with a rich, fudgy centre.

Butter Croissant

Buttery, golden and delicately layered.

Chocolate Croissant

Flaky pastry wrapped around rich dark chocolate.

Pistachio Croissant

Buttery layers filled with smooth pistachio cream.

Cake by the slice

Cardamom Milk Cake

Soft milk-soaked cake fragrant with cardamom.

Burnt Basque Cheesecake

Deeply caramelized outside and soft within.

Chocolate Fudge Cake

Rich chocolate layers with silky fudge frosting.

Pistachio Raspberry Cake

Nutty pistachio cake balanced with bright raspberry.