

# all-day breakfast and brunch

## CLASSICS

### MOKSHA BREAKFAST

Sussex pork sausage, Sussex bacon, slow-roasted zaatar tomatoes, roasted thyme mushrooms, organic eggs, homemade baked beans and toasted sourdough • 16.50  
– add black pudding 2.50

### GARDEN BREAKFAST

Slow-roasted zaatar tomatoes, roasted thyme mushrooms, buttered kale, organic eggs, homemade baked beans and toasted sourdough • 15.50 [v] [pbo]  
– add halloumi 3.50 | add smashed avocado 4.50

### HALF BREAKFAST

Sussex pork sausage, slow-roasted zaatar tomatoes, organic eggs, homemade baked beans and toasted sourdough • 11.50  
– Add extras to make it your own

## SIGNATURES

### HAM HOCK

Our famous hash browns topped with slow-cooked Sussex ham hock, buttered kale, smashed peas, poached organic eggs and hollandaise sauce • 15 [gfi]

### CHORIZO HASH

Sussex chorizo, roasted smoky chickpeas, fried potatoes, buttered kale and fried organic eggs topped with zhoug and pink onions • 15 [gfi]

### HUEVOS BENEDICTOS

Sussex chorizo, poached organic eggs, chipotle hollandaise, avocado and tomato salsa on toasted sourdough • 14.50

## PANCAKES

Our fluffy buttermilk American style pancakes are made with organic eggs and cooked fresh to order.

### SAVOURY

**BACON** Three buttermilk pancakes, Sussex streaky bacon and Canadian maple syrup • 15

**FULL AMERICAN** Two buttermilk pancakes, fried or scrambled organic eggs, pork sausage, Sussex streaky bacon, house beans and maple syrup • 17

### SWEET

**CLASSIC** Two buttermilk pancakes with maple syrup or lemon and sugar • 8.50 [v]

**BLUEBERRY** Three buttermilk pancakes, blueberry compote, fresh blueberries and maple syrup • 12 [v]

**SUMMER BERRIES** Two buttermilk pancakes, Greek yogurt, berry compote and Biscoff crumb • 14 [v]

**BAKLAVA** Two buttermilk pancakes, Greek yogurt, chopped nuts, crispy filo and spiced date syrup • 14 [v]

## BENEDICT'S

Our Benedicts are served on a homemade English muffin with poached organic eggs, hollandaise sauce and toasted seeds.

**BENEDICT** — Sussex bacon • 13.50

**ROYALE** — smoked salmon • 14.50

**FLORENTINE** — buttered kale • 13 [v]

**CRAB BENEDICT** Hand-picked crab and smashed minted peas on a homemade English muffin with poached organic eggs and hollandaise sauce • 14.50

**TOFU BENEDICT** Grilled organic tofu, pan-fried tenderstem, edamame beans and kale with a tamari, chilli and ginger marinade on toasted sourdough with our homemade vegan hollandaise • 13.50 [pb]

## DON'T MISS OUR FAMOUS HASH BROWNS 5

## EGGS

### SHAKSHUKA

Slow-cooked harissa, tomato and red pepper sauce with poached organic eggs, garlic yoghurt and crumbled feta, served with homemade pitta • 15 [v]  
– add free-range Sussex chorizo 3.50

### HUEVOS RANCHEROS

Smoked chipotle black bean, sweetcorn and tomato sauce on a crisp tortilla, topped with melted cheese, fried organic eggs, avocado and tomato salsa • 15

### TURKISH EGGS

Garlic yoghurt, green olives, sun-blushed tomatoes, poached organic eggs and Aleppo chilli butter, served with homemade pitta • 13 [v]

### ON TOAST

#### SMASHED AVOCADO

Sun-blushed tomatoes, feta, poached organic eggs, toasted seeds and pomegranate molasses on toasted sourdough • 13 [v]

#### SMOKED SALMON & SCRAMBLED EGGS

Smoked salmon and scrambled organic eggs on toasted sourdough • 14.50

#### CHILLI SCRAMBLE

Scrambled organic eggs, feta, sun-blushed tomatoes, homemade chilli jam, pickled chillies, crispy onions and coriander on toasted sourdough • 13 [v]

#### 2 ORGANIC EGGS ON TOAST

Poached or fried • 8.50 [v]  
Scrambled • 9.50 [v]

– Make it a meal, add a side or some extras

## DESSERTS

### TUNISIAN ORANGE & ALMOND CAKE

Served with Greek yoghurt and cardamom syrup • 8 [v] [gfi]

### TAHINI & SEA SALT CHOCOLATE BROWNIE

Warm, served with local vanilla ice cream • 8 [v]

### MOKSHA AFFOGATO

House espresso, local vanilla ice cream, spiced date syrup and toasted pistachios • 8 [v]

## DIRTY BURGERS

Homemade Challah bun, our famous hash brown, melted cheese and a fried organic egg. Served with house chilli jam.

**CLASSIC** — Sussex bacon • 10

**HOCK** — slow-cooked Sussex ham hock • 10

**EARTHY** — thyme-roasted flat mushrooms • 10 [v]

**VEGAN** — grilled tofu and smashed avocado in a homemade vegan bun • 10 [pb]  
– Add rosemary salted fries 3.50

## SALADS & BOWLS

### FATTOUSH

Romaine lettuce, cucumber, red onion, slow-roasted zaatar tomatoes, sourdough croutons, lemon and olive oil dressing, sumac and whipped feta • 12 [v]  
– add halloumi 3.50 | add marinated tofu 4

### HARVEST BOWL

Lemon and herb quinoa, smacked cucumber, zaatar roasted tomatoes, pink onions, harissa houmous, toasted pistachios, crispy onions and pomegranate molasses • 14 [pb]  
– add halloumi 3.50 | add marinated tofu 4

### MEZZE

Harissa houmous, whipped feta with honey and toasted pistachios, smoky tomato rub, smacked cucumber, roasted courgettes, pickled onions and homemade pitta • 14.50 [v] [pbo]

## SIDES

**Our famous hash browns** • 5 [pb] [gfi]

**Loaded hash browns** — ask your server • 6.50

**Smashed avocado**, chilli lime • 4.50 [pb][gfi]

**Smacked cucumber**, crispy onion, chilli oil • 5.50 [pb]

**Zaatar roasted courgettes**, whipped feta, mint and Aleppo chilli • 6.50 [v] [gfi]

**Harissa halloumi** • 4.50 [v] [gfi]

**Rosemary salted fries** • 5 [pb] [gfi]

**Crispy tofu bites**, harissa rub, crispy onion chilli oil • 6.50 [pb]

### EXTRAS

House beans • 3.50 [pb] [gfi] | Sussex bacon • 4 [gfi]  
pork sausage • 3.50 [gfi] | chorizo • 3.50 [gfi] | black pudding • 2.50

Toast & salted butter with jam • 5.50 [v]

# Moksha

KITCHEN & COFFEE

We are proud to be an independent, family-owned Brighton brunch café, established in 2007. Moksha is a Sanskrit word meaning liberation — and a little of that is what we hope to pass on.

Proud to work with fellow independents:  
Coffee Compass, Rookery Farm, Downsview Farm, Brighton Sausage Co, Flour Pot Bakery, Unbarred Brewery and Holos Kombucha.



## fresh juices

ALL JUICED HERE BY US

ORANGE • 6

APPLE • 6

CARROT, GINGER, APPLE & TURMERIC • 6.50

SHOTS

GINGER & APPLE SHOT • 4



Scan for allergens and FAQs

[gfi] Gluten-free [v] Vegetarian

[pb] Plant-Based [pbo] Plant-Based option

Most dishes can be made **gluten-free**; ask your server.

Our dishes are crafted as they come — we're unable to make changes or swaps outside of essential dietary needs.

Please let us know about any allergies or dietary requirements when you order, our kitchen handles allergens, so we can't guarantee against cross-contamination.

All prices include VAT. We add an optional 10% service charge to your bill, which goes straight to the team.



Please pay  
by card