

POIS CHICHE

CONSCIOUS MIDDLE EASTERN FOOD

ENGLISH
BRUNCH
MENU

First things first:

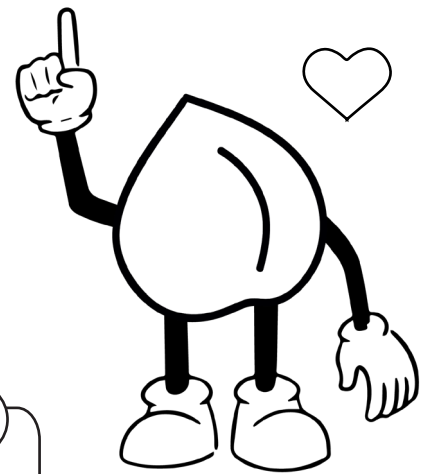
- Order at the bar and pay right away. We don't accept cash, only card.
- All dishes will come at the same time.
- We charge a small 'Compost in the city' fee of 1,5% to help us reduce our CO2 emission.
- One table = one bill.
- It means the world to us if you put your plate in the cleaning zone after eating. Thank you!
- Please inform us about any allergens.

BRUNCH

BRUNCH PLATE 19⁹

Chef's assortment of falafels, sabih, Belgian grilled halloumi & cauliflower shawarma accompagnied by hummus, seasonal salads & vegetables, garniture and fresh bread. With poached egg or hard boiled egg.

- *Vegan version possible.*
- *Kids plate for €10,5; Hummus, falafel, berloumi, cauliflower & bread.*



PIMP YOUR BRUNCH PLATE WITH THESE DELICIOUS ADDITIONS:

€1

ADD EXTRA PLANT-BASED SAUCE:

- Toun - garlic sauce
- Zhoug - spicy cilantro sauce 🌿🌿
- Harissa - red pepper spicy sauce 🌿
- Amba - pickled mango sauce
- Hummus - chickpea cream 🥄

€2⁵

ADD 2 MORE PIECES OF:

- Falafel
- Sabih
- Cauliflower Shawarma
- Berloumi



MEZZES *to share* (we won't tell if you don't)

Our top Middle Eastern inspired mezzes.

MEZZE EXPERIENCE 47⁹ ★

A royal mix of all our dips, sides and garnitures; (served with marinated olives, homemade pickles and grapeleaves and flatbread and za'atar crackers.)

COMBO DIPS 18²

Delicious homemade Middle Eastern and plant-based dips. Mix of hummus, muhammara, moutabal & baba ganoush. Comes with flatbread and crackers.

COMBO SIDES 18²

Combinations platter of all our specialties containing falafel, cauliflower shawarma, sabih and halloumi cheese. Comes with flatbread.

DESSERT

Homemade Middle Eastern inspired desserts.

Most desserts are plant-based but do ask us to be sure if it's of any importance to you!

DESSERT OF THE SEASON 6⁵

Ask our staff which desserts are available.



COCKTAILS

KUMQUAT GIN TONIC 12⁶

Cala - Belgian gin made of kumquat, organic tonic water & lemon

YALLA SPRITZ ROYAL 11⁰

Cala - Belgian bitter made of kumquat, natural cava, sparkling water, pomegrenate seeds & orange

BOTTLED BEERS

TISH 5⁰ *(our own beer, a must-try!)*

6% - lemon peel, cinnamon, cardamom, chickpeas

GOOSE ISLAND IPA 5²

5,9% - fruity IPA, rich, bittersweet

VICTORIA 5⁰

8,5% - strong blond beer

STELLA ARTOIS 0.0 3⁸

0,0% - alcohol-free blond beer

LA MARLOUF 75cl 15⁹

8% - Moroccan-Brussels tripel, floral

HOEGAARDEN 3⁵

4,9% - authentic Belgian white beer

KWAK ROUGE 5⁰

8% - specialty beer, hints of cherry & almond

DRAFT BEERS

GINETTE BLOND BIO 3⁸

5% - unfiltered bio beer, fresh & floral

TRIPLE KARMELIET 4²

8,4% - complex, hints of herbs & citrus

LEMONADES

HOMEMADE LEMONADE 5⁵

unlimited refill - yes, you read that right. check out our seasonal lemonades inside.

FILTERED WATER

GLASS 3⁰

still or sparkling - unlimited refill

HOT DRINKS

FRESH MINT TEA 4⁰

unlimited refill

COFFEE 3⁰

unlimited refill

WINES & BUBBLES

LES CHINEURS - NATURAL WINE

red, white or rosé

GLASS 4⁹

BOTTLE 24⁵

NATURAL CAVA OF THE MOMENT

GLASS 6³

BOTTLE 26⁰

Why are we a conscious Middle Eastern foodbar?



- We strive to serve 100% Belgian chickpeas.
- By composting our organic waste we save up to 1 t of CO² per year.
- We closely collaborate with organic farms in and around Brussels.
- Everything we serve is homemade with a big dollop of love.

Curious about our mission?

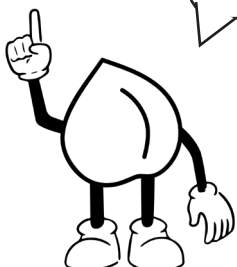
Scan the QR code!

Want to share an idea?

Send an e-mail to hello@poischiche.be

Via our website you can:

- Order in advance. *(pick-up only)*
- Subscribe to our newsletter and join the family!



www.poischiche.be

Thanks for helping us change the world of tomorrow today.