



EST. 2020

Hot on Coffee & Big on Food

Welcome

We're an independent restaurant serving speciality coffee, wholesome plates and sweet treats.

We passionately believe in supporting our community, local producers and take pride in preparing fresh and creative dishes, using quality ingredients from right here in Yorkshire.

KICKSTART WITH KOFI



Sponsored by our friends at KICKS football, inspiring children through sport

@kicksfootball_leeds

Porridge served with fresh fruit, chia seeds + maple V	5.5	Kofi BreakFEAST Burrito 8.5 sausage, bacon, omelette, beans, mushrooms + melted cheese, served in a tortilla wrap
Farmhouse White Toast served with butter + berry compote V	3	Veggie BreakFEAST Burrito 8.5 veggie sausage, omelette, grilled spinach, mushrooms, beans + cheese, served in a tortilla wrap V
Bacon Sandwich smoked back bacon served in a white buttered breadcake*	5	
Sausage Sandwich Cumberland sausages served in a white buttered breadcake*	5.5	<i>*Add grilled mushrooms, grilled tomatoes or a fried egg £1 each</i>

Eggs at Kofi

Eggs Any Way a choice of poached, scrambled, or fried eggs served on sourdough toast V	6	Spiced Eggs & Halloumi 2 poached eggs served on sourdough toast with grilled halloumi, garlic & thyme mushrooms + a spiced tomato sauce V	9.5
Kofi Royale 2 poached eggs on a toasted muffin, served with hollandaise + smoked salmon	9.5	Kofi Signature Eggs 2 poached eggs, bacon, on a bed of wilted spinach + grilled tomatoes, served on sourdough toast, finished with homemade pesto	9
Kofi Benedict 2 poached eggs on a toasted muffin, served with hollandaise + smoked back bacon	9	Three Egg Omelette filled with grilled tomatoes, red onion, red peppers, garlic & thyme mushrooms + cheese V	8.5

PANCAKES & FRENCH TOAST

Lemon & Blueberry Pancake Stack served with berry compote, lemon & maple yoghurt, toasted coconut + maple syrup V	10	Banoffee Pancake Stack served with caramelised bananas, toffee sauce + whipped cream, finished with a Biscoff crumb V	10
All American Pancake Stack served with scrambled eggs, smoked back bacon + maple syrup <i>go all out with a hash brown, £1 each</i>	10	Maple & Vanilla French Toast served with berry compote, lemon and maple yoghurt + maple syrup V	9
		Nutella French Toast dusted with sugar & cinnamon, served with fresh fruit + whipped cream V	10

CN – Contains nuts V – Vegetarian VE – Vegan

We can't guarantee that any of our food is 100% free from traces of allergens. Always advise a member of the team, before ordering, if you have any allergies or intolerances

Deli Club

Gluten free bread available, ask for details

Seasonal Soup served with farmhouse white bread V	6	BLT crispy smoked back bacon, plum tomatoes, lettuce + mayo served in toasted white bread	7.5
The Garden Bagel roasted courgette, aubergine, squash + red peppers, sliced tomato, lettuce + hummus served in a toasted bagel VE	7.5	Kofi Club grilled cajun chicken, tomato, lettuce, crispy bacon + sriracha mayo served in a toasted plain bagel	8.5
<i>Why not add a side of Kofi fries?</i>		New Yorker smoked salmon, cream cheese, red onion, gherkins, spinach + dill served in a toasted plain bagel	8.5

BRUNCH CLUB

Kofi Grill smoked back bacon, sausage, beans, plum tomato, garlic & thyme mushrooms, hash brown + a choice of poached, fried or scrambled eggs, served with white toast	12
The Farm Grill 2 veggie sausages, garlic & thyme mushrooms, hash brown, plum tomato, smashed avocado, beans + two poached eggs, served with white toast V	12
The Kofi Hash crispy potatoes, chorizo, kale, spinach, red onion topped with a poached egg + pesto	11
The Vegan Stack smashed avocado, sliced tomatoes, hash brown, grilled cheese + our Kofi tomato sauce, served in a toasted brioche bun VE	9
Smashed Avocado & Balsamic Thyme Mushrooms served on sourdough toast VE	9.5
Kofi Croque smoked back bacon and grilled cheese served in toasted sourdough, topped with a fried egg + crispy onions	9.5
Kofi Bowl pesto pasta, hummus, kale, balsamic & caramelised pineapple salad, roasted vegetable ratatouille + pickled mushrooms VE	9
Spiced Smoked Haddock Fish Cakes served with grilled spinach, kale, cherry tomatoes and fennel, topped with a poached egg + pesto	12
The Plant Stack garlic & thyme potato rosti, spiced ratatouille, kale, wilted spinach + pickled mushrooms, served with Kofi tomato sauce VE	11
The H Wrap fried buttermilk chicken, shredded lettuce, plum tomato, slaw, sriracha mayo + grilled cheese, served in a tortilla wrap	10.5
The H Burger fried buttermilk chicken, shredded lettuce, plum tomato, slaw, sriracha mayo + grilled cheese served in a brioche bun with a side of Kofi fries	13
The BBQ Burger beef patty, cooked in our BBQ sauce, baby gem lettuce, grilled cheese, smoked back bacon, crispy onions + gherkins, served in a brioche bun with a side of Kofi fries	13

Add a little extra

Cumberland sausage	2.5
Smoked back bacon (2)	2
Smoked salmon	4
Sliced avocado VE	3
Kofi fries VE	4
Hash brown VE	1
Halloumi V	3.5

Sweet Treats

Lauren's Goey Chocolate Raspberry Brownie filled with milk + white chocolate chunks V	3.75
Vegan Flapjack filled with raisins + pumpkin seeds VE	3.5
Biscoff & White Chocolate Blondie topped with melted Biscoff spread + white chocolate V	4
Fruit Scone with butter and berry compote V	3.5
Toasted tea cake served with butter and berry compote V	3

CN – Contains nuts **V** – Vegetarian **VE** – Vegan

We can't guarantee that any of our food is 100% free from traces of allergens. Always advise a member of the team, before ordering, if you have any allergies or intolerances

Drinks

KOFI HOUSE BLEND

Our House Blend is roasted for us by York Coffee Emporium. It's a unique blend of premium beans from Brazil, Honduras, Columbia and Vietnam; giving that rich, chocolate and caramel flavour that's hard to beat.

Americano	2.9	Single Espresso	2.4
Long Black	2.9	Double Espresso	2.7
Latte	3.2	Cortado	3.2
Cappuccino	3.2	Macchiato	3
Flat White	3.2	Mocha	3.4

OAT | SOYA | ALMOND MILK AVAILABLE

Special Blends

Oat Milk Caramel Latte	3.6
Vanilla Latte	3.6
Caramel Latte	3.6
Matcha Tea Latte + Oat milk	3.6
Gingerbread Latte	3.6

Iced Coffee

Iced Americano	3.2
Iced Latte	3.5
Iced Mocha	3.8
Iced Caramel Latte	3.8

SHAKES & SMOOTHIES

Acai Kooler pineapple, banana, acai + orange juice VE	4.75
Berry Burst blackberry, blueberry + apple juice VE	4.75
Matcha Boost apple, spinach, banana, matcha powder + apple juice VE	5

Kofi Brew

Yorkshire Tea	2.5	Peppermint	2.8
Earl Grey	2.8	Decaf English Breakfast	2.8
Green Tea	2.8		

Kofusions

Fresh mint VE	3
Ginger, lemon + mint VE	3
Apple cider vinegar, cayenne pepper, ginger + lemon VE	3

SIGNATURE HOT CHOCOLATE

Hot Chocolate	3
Ultimate Hot Chocolate <i>whipped cream + marshmallows</i>	3.5
Salted Caramel Hot Chocolate	3.4
Kids Hot Chocolate	2
Kids Ultimate Hot Chocolate	2.5

Fresh Juice

Freshly Squeezed Orange or Apple	4
Kofi Green spinach, apple, broccoli, ginger + cucumber VE	4.75
Kofi Orange carrot, apple + ginger VE	4.75
Kofi Red strawberry, orange + apple VE	4.75

Cold Drinks

Aqua Libra Cucumber, Mint + Lime Sparkling Water	2.5
Coca Cola	2.5
Diet Coke	2.5
Harrogate Spa Still Water	2
Harrogate Spa Sparkling Water	2

CN – Contains nuts **V** – Vegetarian **VE** – Vegan

We can't guarantee that any of our food is 100% free from traces of allergens. Always advise a member of the team, before ordering, if you have any allergies or intolerances

Drinks



Cocktails

Pornstar Martini 9

Vodka, Passoa, passion fruit syrup + lime juice served with a prosecco shot

Salted Caramel Espresso Martini 9.5

Kofi&Co. special espresso blend, vodka + salted caramel

Rum Ra Ra 9.5

Strawberry puree, lime juice, passion fruit syrup, dark rum + soda

Blueberry Kofito 9

Fresh blueberries, mint leaves, lime juice, white rum + soda

Passion Fruit Bellini 8.5

Passion fruit puree topped up with prosecco

1919 Spritz 9

Aperol + prosecco topped up with soda



Behind the bar

Beer + Cider 330ml

Peroni Azzuro 3.5

Kopperberg mixed fruits 3.5



Mocktail

Summer Sunshine 5.5

Fresh strawberries, mint leaves, passion fruit puree + sparkling water

Kofi Refresher 4.5

Cucumber, lime & mint leaves + sparkling water



Wine + Fizz

Ombrellino Pinot Grigio Catarratto

Italy - light and golden with sweet spices and fresh jasmine flavour

Bottle 23 | 175ml 6.5 | 250ml 8.5

Ko Ka Ko Sauvignon Blanc

New Zealand Marlborough - fresh gooseberry, hints of tropical fruit and citrus flavours

Bottle 27 | 175ml 7.5 | 250ml 9.5

Le Bois des Violettes Rose

South of France - fresh and crisp with subtle strawberry and raspberry notes

Bottle 26 | 175ml 7 | 250ml 9

King Rabbit Merlot

South of France - deep, full-bodied with bold plum and smooth black cherry finish

Bottle 26 | 175ml 7 | 250ml 9

Bel Canto Prosecco

Italy - plenty of peach and pear with an abundance of bubbles

Bottle 28 | glass 7.5

125ml available on request



Gin bar

Signature Gin & Tonic 25ml 50ml

served with cucumber, fresh lime + mint

Elderflower Sparkle 6.8 9


elderflower presse, lime + gin

Yorkshire Bramble Berry Gin & Tonic 7 9.5

served with fresh blueberries and lemon

CN – Contains nuts **V** – Vegetarian **VE** – Vegan

We can't guarantee that any of our food is 100% free from traces of allergens. Always advise a member of the team, before ordering, if you have any allergies or intolerances



The art you see around Kofi&Co
is created by
@ georgepinder_art

**Kofi
&Co.**

Be social. Spread the word.

@ kofiandco_

 Kofi&Co.