

Cover Art by Brooklyn Dolly

Welcome to A Little Happiness!

At A Little Happiness, We serve comfort food infused with Caribbean and Asian cooking styles — a tribute to our owners' cultural roots — drawing inspiration from familiar, modern menus.

Our dishes celebrate the diversity that shapes the British identity, offering a unique all-day experience of Japanese and Caribbean Dining in Notting Hill.

All Day Breakfast (Until 7pm)

EGGS YOUR WAY (V) 13

Two eggs, toasted sourdough, butter
Option for Scrambled, Fried or Poached eggs

AVOCADO TOAST (V) 15

Smashed avocado, toasted sourdough, poached egg
Add smoked salmon or bacon (+5)

EGGS BENEDICT 16

Toasted muffin, poached eggs, homemade hollandaise
and crsipy bacon

EGGS ROYALE 16

Toasted muffin, poached eggs, homemade hollandaise
and smoked salmon

BIGGEST BREAKFAST 20

Two eggs, sourdough, sausage, bacon, hashbrowns, avocado,
plantain, green beans and confit tomatoes

FRENCH TOAST 14

Fluffy shokupan bread, maple syrup, french cream
Add bacon or seasonal fruit (+5)

Please notify staff of any allergies or dietary requirements.
All prices are exclusive of a discretionary 12.5% service charge that will be added to your bill
we accept card only

Lunch

REUBEN SANDWICH 17

Saltbeef, melted cheese, sauerkraut, mustard and thousand island sauce in toasted sourdough
Served with crisps and a side of pickles

JERK LOADED WRAP 16

Fried plantain, creamy coleslaw, melted cheese and jerk mayo in a toasted tortilla wrap
Option for jerk chicken or halloumi

TROPICAL SALAD(VE) 13

Seasonal greens, mango, pineapple, avocado and cucumber, topped with a zesty citrus dressing
Add chicken, smoked salmon or halloumi (+7)

MISO BAKED SALMON 24

Miso-maple marinated salmon, served with steamed rice, sesame green beans, finished with a curry mayo sauce

TOKYO STRIPLOIN 32

Omugi grain fed striploin steak grilled to your liking
Served with a Japanese-inspired house sauce and side of your choice

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B*urgers*

DOUBLE SMASHED CHEESEBURGER 15

Two smashed beef patties, cheese, lettuce, pickles, jerk mayo in a toasted brioche bun

JERK CHICKEN BURGER 14

Jerk marinated chicken, homemade coleslaw, pickles, garlic herb mayo and jerk mayo in a toasted brioche bun

VEGAN BURGER (VE) 14

Carribean spiced bean and chickpea patty, lettuce, pickles and vegan jerk mayo in a gluten free bun

Add fries to any burger (+3)

Small Plates

Jamaican Pumpkin Soup (V)	9
Chicken Corn chowder	11
Mac and Cheese Balls (V)	9
Plantain Tempura (V)	11
Japanese Chicken Karaage	13

Sides

(All Gluten Free and Vegan)

Fries	8
Sweet Potato Fries	9
Hashbrowns	8
White rice	6
Fried plantain	7
Sesame green beans	6

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Cocktails

BLOODY MARY 14
42 Below Vodka, Tomato, Lemon
Worcestershire, Scotch bonnet

COCONUT MULE 14
Coconut Rum, Lime, Ginger beer
Angoustora bitters

ELDERFLOWER MARTINI 14
Gin/Vodka, Elderflower, Lychee

JAMAICAN GODFATHER 15
Aged Rum, Disaronno, Bitters

MANGO SWIZZLE 14
Spiced Rum, Campari, Mango
Lime

PORTOBELLO SUNSET 14
Navy Strength Rum, Grenadine
Orange, Pineapple, Bitters

SMOKY MARGARITA 15
Mezcal, Rum, Pineapple Juice
Lime

TOMMY'S MARGARITA 15
Tequila, Lime, Agave

UMESHU DAIQUIRI 14
Umeshu Sake, Rum, Limę, Plum

YUZU SOUTH SIDE 14
Yuzu Sake, Gin, Lime, Mint

Classic cocktails available upon request

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Spritz

ROKU LAVENDER 14
Japanese Gin, Lavender, Prosecco Soda

APEROL 13
Aperol, Prosecco, Soda

POMEGRANATE 13
Pomegranate, Gin, Prosecco, Soda

HUGO 13
St Germain, Prosecco, Mint, Soda

RASPBERRY ROSÉ 13
Raspberry, Rosé, Prosecco, Soda

SARTI 13
Sarti Liqueur, Prosecco, Soda

Mocktails

NOLO LYCHEE SPRITZ 9
Smiling Wolf Non-alcoholic Gin, Lychee, Lemonade

NUN PUNCH 8
Pineapple, Grenadine, Lime, Ginger Ale

PINITA COLADA 8
Reál coconut, Pineapple, Lime

NOJITO 8
Lime, Mint, Sugar, Soda

VIRGIN MARY 9
Tomato, Chilli, Worcestershire, Lemon

VIRGIN COCO-MULE 9
Reál Coconut, Lime, Ginger beer

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Beer/Cider

CAMDEN PALE ALE 6
4%
Hoppy, Fruity, Dry

GUINESS WEST INDIES 7
PORTER 6%
Smooth, Creamy, Bittersweet

GRAVITY THEORY 7
CIDER 4.5%
Sharp, sweet, Medium-dry

ESTRELLA GALICIA 6
0.0%
Crisp, Light, Pleasantly sweet

ESTRELLA GALICIA 6/7.5
4.7% (330ML/PINT)
Light, Golden, Crisp Finish

Soft Drinks

FRESH ORANGE 6

FRESH LEMONADE 6

COKE/COKE ZERO 3.5

LEMONADE 3.5

GINGER BEER/ALE 3.5

JUICE 4
Apple, Orange, Pineapple, Cranberry

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White

2024 WOLFTRAP, GRENACHE BLANC BLEND 9/43

Apricot, Peach, Lemon, Honeysuckle

2021 TWO PADDOCKS, DRY RIESLING 10/58

Nectarine, Green Apple, Peach, Jasmine

2023 AUNTSFIELD NZ, SAUVIGNON BLANC 11/60

Passionfruit, Goosberry, Lemongrass, Papaya

Red

2023 WOLFTRAP, SYRAH BLEND 9/43

Blackberries,Medium bodied, Smooth tannins

2022 TWO PADDOCKS, PICNIC PINOT NOIR 12/70

Red cherry, Wild herbs, Spice, Silky tannins

2021 TWO PADDOCKS, LAST CHANCE PINOT NOIR 98

Ripe Plum, Cherry, Wild thyme, Spice, Rich texture

Sparkling

NV POTTEGA PRONOL PROSECCO DOC 9/43

Pear, White peach, Off-dry finish

NV CHAMPAGNE PIAFF 15/85

Brutapple, Brioche, Crisp finish

Rosé

2023 CHAT LA MASCARONNE, PROVENCE 11/60

Delicate strawberries, Crisp, Dry, Mineral driven

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Dessert

DRUNKEN PLANTAIN CAKE 9

Rich chocolate and plantain sponge cake, infused with aged dark rum. Served with a silky rum syrup and ice cream

MATCHA TIRAMISU 9

Matcha soaked sponge, rich mascarpone cream, finished with matcha powder

STICKY TOFFEE BISCOFF CAKE (VE) 9

Vegan sticky toffee cake, topped with biscoff spread and crushed biscuit

Coffee

ESPRESSO	3.2
AMERICANO	3.8
FLAT WHITE	4.2
LATTE/CAPPUCCINO	4.5
MOCHA/CHAI	4.6
MATCHA LATTE	5.5
HOT CHOCOLATE	4.8

TEA 3.8

English,Earl grey, Green, Mint

Alt Milk: Oat, Coconut, Soya, Almond (+0.5)

Add Syrup: Vanilla, Caramel, Salted caramel, Hazelnut (+0.5)

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