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 experience of Asian and Caribbean Dining in Notting Hill.

Burgers

WAGYU ROYAL — 22

Wagyu beef patty, caramelised onions, melted cheese, lettuce, truffle may in a toasted brioche bun, served with seasoned fries

JERK CHICKEN BURGER — 15

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

VEGAN BURGER (VE) — 15

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

Add fries to any burger (+3)

Sides

(All Gluten Free and Vegan)

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

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

Starters

JAMAICAN PUMPKIN SOUP (V) 9

Roasted pumpkin, coconut milk, carribean spices
served with toasted sourdough

CHICKEN CORN CHOWDER 11

Chicken, sweetcorn, coconut milk, fresh herbs, served with toasted sourdough

MAC AND CHEESE BALLS (V) 9

Mac and cheese with a crispy crumb,
Served with a smoky sauce

PLANTAIN TEMPURA (V) 11

Lightly battered plantain, served with spicy mayo

JAPANESE KARAAGE 13

Japanese style crispy marinated chicken, served with fresh lemon and kewpie mayo

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Mains - Caribbean Classics

CURRY GOAT — 22

Slow cooked tender goat in a Jamaican curry sauce, served with rice and peas

JERK CHICKEN SUPREME — 19

Jerk marinated chicken supreme cut, griddled and finished with our house jerk glaze, served with rice and peas

OXTAIL STEW — 24

Slow braised oxtail with butter beans in a rich Jamaican gravy, served with rice and peas

TROPICAL SALAD (VE) — 13

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

Mains - Taste of Japan

TERIYAKI CHICKEN — 19

Tender chicken thigh with a sweet and savoury teriyaki glaze, served with rice, seasonal greens and toasted sesame

MISO BAKED SALMON — 25

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

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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Cocktails

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

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

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

SMOKY MARGARITA 15
Mezcal, Rum, Pineapple, Lime

ELDERFLOWER MARTINI 14
Gin/Vodka, Elderflower, Lychee

TOMMY'S MARGARITA 15
Tequila, Lime, Agave

JAMAICAN GODFATHER 15
Aged Rum, Disaronno, Bitters

UMESHU DAIQUIRI 14
Umeshu Sake, Rum, Limę, Plum

MANGO SWIZZLE 14
Spiced Rum, Campari, Mango, Lime

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 8
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

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

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

GUINESS WEST INDIES 8
PORTER 6%
Smooth, Creamy, Bittersweet

ESTRELLA GALICIA 6
0.0%
Crisp, Light, Pleasantly sweet

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, Gooseberry, 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 biscoff biscuits

ESPRESSO MARTINI AFFOGATO 14

Fresh espresso, Licor 43, Vanilla ice cream

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