

Welcome to The Pink Tree

A glamorous, modern dining destination in the heart of Sheffield! Step into a world of culinary elegance and contemporary flair, where every detail contributes to an unforgettable experience.

Our restaurant boasts a stylish and sophisticated interior with sleek lines, chic décor and a captivating vibe. Indulge yourself with our menu of culinary delights that are crafted with passion and flair for your delectation!

Whether you are joining us for breakfast or brunch, the Pink Tree promises to delight your senses and heighten your dining experience. Join us as we redefine what London Road can be, in an enchanted setting that is sure to leave a lasting impression.

EAT GOOD FOOD, DO GOOD THINGS.

1% OF ALL PROCEEDS GO TO GREENLAND ORPHANAGE.

Indulge in the flavours of compassion at The Pink Tree. With our motto, 'Eat Good, Do Good Things,' we proudly commit to giving back 1% of our proceeds to the Greenland Orphanage in Kampala, Uganda.

For over 22 years, this family-run orphanage has provided a loving home and support to countless children in need.

By dining with us, you help us make a positive impact and contribute to their bright future.



Whilst we take every care to ensure your meal is allergen free, please bare in mind we are a general purpose kitchen so there is always the smallest risk of contamination.

The Pink Tree

BREAKFAST & BRUNCH

EGGSTRAORDINARY

ENGLISH STYLE BREAKFAST

A classical full English Breakfast with Turkey bacon, mild spicy chicken sausage, tomatoes, hash browns, baked beans, sauted mushrooms, white toast or brown toast and choice of your eggs (Scambled, Poached and fried). **11.9**

ARABIC BREAKFAST

A healthy and tasty start to anyone's day, a true flavor of the Middle East, with homemade hummus, baba ghanoush, fava beans, tzatziki, with marinated olives, feta cheese, tomatoes, cucumber, pitta bread and homemade falafel (V) **11.9**

AMERICAN BREAKFAST

A classic American breakfast with one fried egg with turkey rasher, crispy fried chicken with a shot of Maple syrup. **11.9**

DESI BREAKFAST

A light and delightful taste of South Asian a good kickstart to your day, a beautiful plate of our homemade paratha, egg burji and halwa sided with our in-house pickles, boondi raita with Aloo Channa **12 (Aloo Parata 14)**

VEGAN ENGLISH BREAKFAST

Our vegan friendly take on the classic breakfast with diced with vegan sausage, tomatoes, hash browns, baked beans, saute mushrooms, brushed spinach, avocado slices and thick slice bloomer Toast . **12.4**

MADAM CROQUE

Decadent French sandwich with slow-cooked meat, melted cheese on sourdough, rich béchamel, and a sunny-side-up egg. **14**

EGGS ROYALE

A fabulously upper-class way of having your breakfast/brunch. Toasted and buttered English Muffin, layered with delicious smoked salmon, poached eggs and hollandaise sauce garnished with smoked paprika **9.5**

EGGS FLORENTINE

A classical breakfast/brunch Toasted and buttered English muffin, layered with delicious saute mushrooms, poached eggs and hollandaise sauce garnished with smoked paprika **9.5**

SHAKSHOUKA

A fresh blend of tomatoes, onion and spices served with poached eggs, feta cheese and toasted Garlic bread. **10.5 with spicy keema (lamb mince meat) 13**

EGGS BENEDICT

A truly breakfast / brunch choice. Toasted English muffin topped with a perfectly poached egg and drizzled with creamy hollandaise sauce garnished with smoked paprika **9.5**

AVOCADO ON TOAST

Freshly toasted sourdough layered with crushed avocado, smoked salmon, and your choice of poached or fried eggs. **10.90**

BENNY BENEDICT

Two perfectly poached eggs on a brioche muffin, topped with beef and drenched in hollandaise sauce garnished with smoked paprika **12**

Mon - Fri Served between 9:30 AM - 16:00PM
Sat and Sun Served between 10:00 AM - 16:00 PM

OMELETTES

MASALA OMELETTE 8

South Asian-style omelette cooked in the chef's special spice mix, topped with coriander, green chillies, onions & tomatoes served with one slice of toast

CHEESE OMELETTE 8.5

Classic omelette with your choice of cheese Choose from feta, cheddar cheese or parmesan, served with one slice of toast

SPINACH & MUSHROOM 8.5

Mediterranean-style breakfast omelette, with mushrooms, spinach & feta cheese with one slice of toast.

SMOOTHIES

Strawberry & Banana 5

Pineapple Mango & Passion Fruit 5

Supergreen Smoothie 5

Mango & Dragon Fruit 5



SALADS

CHICKEN CEASER SALAD 9

Tender grilled chicken breast atop fresh romaine lettuce, showered with grated Parmesan, garlic croutons, and tossed in a creamy, zesty Caesar dressing with a hint of lemon and black pepper.

SANDWICHES

BOMBAY TOAST SANDWICH 9.5

Two slices of white bread filled with a spicy mashed potato, flavoured with spices and minty mayo spread served with fries.

CHICKEN TIKKA CIABATTA 10.5

Shredded chicken flavoured with tikka masala with slice of tomato, pickled onion and lettuce served with fries.

BRISKET AND CHIMICHURRI 13

Slow pulled braised beef topped with Chimichurri sauce.
Served with chips and pickled onions.

DYNAMITE CHICKEN SANDWICH 10.70

Crispy fried chicken with a creamy, spicy dynamite sauce in a soft toasted bread.

TEA

Moroccan Tea	3
Peppermint Tea	3
English Tea	3
Cardamom Tea	3
Green Tea	3
Karak Chai	3.5

HOTBEVRAGES

Cappuccino	3.5
Espresso	2.5
Double Espresso	3
Americano	3.5
Matcha Latte	4
Chai Latte	4
Latte	4
Spanish Latte	4
Cortado	3
Caffe Mocha	3.5
Hot Chocolate	3.5
Decaf Drink Tea	3.5

AFTERNOON TEA FOR 2

Cheese Sandwich
Egg Mayo
Chicken Sandwich

Desserts

Rose Cheesecake
Three Tiered dessert stand
Petit Four
Scones

(Allow 60 mins for preparing Fresh)

31.99



Share the love feast

Meat Platter 24

A sizzling mix of malai tikka, juicy lamb chops in garlic butter, fiery jerk chicken wings, and Lamb Rib. Packed with flavour, grilled to perfection – made for meat lovers to share.

Perfect for sharing! Choose between our hearty Grilled Meat platter each loaded with flavour and made to satisfy.

An Elegant Treat

'CAUSE YOU DESERVE IT.

 **Served till 4 PM**

APPETIZERS & BITES

SERVED AFTER 12PM

HARA BHARA KEBAB 7.5 (4 PIECES)

A beautiful spiced Indian vegan patty of green peas, spinach, potato & spices some with our homemade green chutney. (VG)

ARANCINI 8.5

A light Mediterranean dish made with a blend of Risotto rice, feta cheese, and spinach coated in crisp breadcrumbs with a velvety mushroom truffle sauce. (V)

DYNAMITE CHICKEN 9.5

Ignite your taste buds with our Dynamite Chicken! This mouth-watering dish features succulent, crispy chicken pieces tossed in a bold and spicy dynamite sauce. Perfectly balanced with a hint of sweetness and a fiery kick, each bite is a burst of flavor.

DYNAMITE PRAWNS 10.5

Ignite your taste buds with our Dynamite Prawns! This mouth-watering dish features succulent, crispy king prawn pieces tossed in a bold and spicy dynamite sauce. Perfectly balanced with a hint of sweetness and a fiery kick, each bite is a burst of flavor.

MASALA FISH PANOKA 9

Fresh fish fillets coated in a seasoned batter before frying until golden and crispy

DYNAMITE CAULIFLOWER WINGS 9.5



Vegan appetizers bursting with flavours Crispy cauliflower florets, battered and cooked until golden, then glazed in a rich in-house sauce.

TEMPURA PRAWNS 10.5

Crispy tempura prawns coated in a light, airy batter, fried to a delicate golden finish and served hot for a perfectly crunchy bite.

BANG BANG CHICKEN WINGS 10.5

Fried to perfection and glazed in a signature sweet-spicy sauce.

LAMB CHOPS (4 PEICES) 15

Succulent, tender lamb chops marinated in aromatic herbs and spices, char-grilled to perfection, and served with a rich, savory glaze. Perfectly balanced flavor with a juicy, melt-in-your-mouth texture.

BURGER



LAMB BURGER. 14.7

Our juicy lamb koft-style patty served on a toasted brioche bun. baby gem lettuce, tomato, red onion, our in-house burger relish, served with fries.

FISH BURGER 14

Experience our Coastal Crunch fish burger! A panko-crusted fish fillet, lightly fried for a delightful crunch, served on a toasted brioche bun our in-house burger relish, served with fries

CHICKEN BURGER 14

Experience a juicy fried chicken with a delicate crunch, paired with crisp lettuce, in-house raddish tomatoes and sauce, all embraced by a soft, toasted bun.

VEGAN BURGER. 15.5

Home- made vegan patty of green peas, spinach, potato & spices on a toasted vegan brioche, vegan cheese, topped with vegan sauce and served with fries.

PINK TREE BURGER. 15.5

Experienced a burst of flavors in Eastern spices a combination of shredded chicken and Lamb Minc patty on a toasted brioche bun with our in- house relish served with fries.



CHATPATA CHAAT

*It's light, It's bright
It's nature delights*

SAMOSAS CHAAT 6.5

Smashed crunchy samosanis served with tangy, spicy chutney and sweet yogurt

ALOO CHANNA PAPDI CHAAT 7.5

Enjoy the tangy crunch of our Aloo Channa with crispy Papdi Chaat, potatoes. Tossed in tamarind chutney, Sweet yogurt, aromatic spices, garnished with saves, boondi and chatpata masala.

SIDES

HALLOUMI FRIES	5
PLAIN FRIES	3.5
MASALA FRIES	6.5
GALIC BREAD	1.5



AFTERNOON & EVENING

T E M P T A T I O N S

SERVED AFTER 13:00

MAINS -Preparation time 25-30mins

ORANGE CHILLY CHICKEN 13.9 (vegan opt available)

A popular Indo-Chinese dish of fried chicken in a spicy chilly sauce with mixed peppers and onions served on a bed of (opt rice, chips, noodles).

BARRIS ISKUKARIS 16

A Somali traditional dish, inspired by style rice cooked with raisins and onions served with banana, lamb cooked with potato served with chilly red sauce.

SPICED BATTERED FISH (MASALA FISH) 11

Fresh coated in a seasoned spicy batter before frying until golden and crispy, served with a side of fries, In-house sauce, salad.

CHICKEN STEAK 16

A tender and juicy chicken breast, expertly grilled to perfection, served with mashed potatoes, veggies and In-house sauce, salad.

LAMB STEAK 17.5

A tender and juicy lamb, expertly grilled to perfection, served with mashed potatoes, peppercorn sauce, veggies and in-house chimichuri sauce (For the Best Experience).

Spice Level: Mild, Medium, Spicy

CAULIFLOWER STEAK 15.5

Thick-cut cauliflower steak, lightly seasoned and roasted to golden perfection, offering a tender bite with subtle, nutty flavors.

Spice Level: Mild, Medium, Spicy

LAMB SHANK NIHARI 24

Savor the rich, aromatic flavors of our slow-cooked Lamb shank immersed in a fragrant blend of spices. Served with lemon biriyani rice or mashed potatoes along with the veggies.

JERK CHICKEN 16.5

A authentic Jamaican jerk chicken, marinated in a fiery, aromatic blend of hot chilly pepper, allspice, thyme, ginger and garlic, cooked into tender perfection served with rice.

LAST ORDERS MONDAY-THURSDAY (22:00 PM, FRIDAY - SAT, 22:45 - SUNDAY 22:00)



SEA BASS 16

Crispy sea bass fillets roasted with garlic, Italian herbs, and lemon. Served on seasoned potatoes, tenderstem broccoli, and baked vine cherry tomatoes with a caper sauce.

BEEF LASAGNE 14.9

Traditional layers of slow-cooked minced beef in a savory tomato sauce and delicate pasta sheets, baked to a golden finish.

Spice Level: Mild, Medium, Spicy

ROASTED VEG LASAGNE 14.9

Layers of tender pasta and a medley of caramelized seasonal vegetables, enveloped in a rich tomato sauce and baked to a golden finish

Spice Level: Mild, Medium, Spicy

TAGLIATELLE 13.5

Tagliatelle pasta with a rich Alfredo creamy sauce and Mushrooms (Add chicken -3.5, chicken Steak - 4.5, Salmon 4.5, King prawns - 4.9)

Spice Level: Mild, Medium, Spicy

PINK TREE LASAGNE 14.9

Classic lasagne made in a rich Bolognese tomato sauce with a touch of south asian spices and creamy bechamel. Beef or Chicken served with fries and garlic bread. Choose option of base sauce - spicy pink tree sauce or creamy bechamel sauce.

Spice Level: Mild, Medium, Spicy

PINK TREE PASTA. 13.5

Inspired by the arrabbiata with lightly spiced Pink Tree special sauce, topped with Parmesan.

{Add chicken - 3.5, chicken steak - 4.5, salmon - 4.5, king prawns - 4.9

Spice Level: Mild, Medium, Spicy

PAN SEARED SALMON 17.5

Served on creamy mashed potatoes, grilled asparagus & tomatoes salsa with a citrusy cream sauce.

YUMMY YUMMY IN MY TUMMY...



kids MENU

Age-restricted: Aged 12 and below only.

BURGER

CHICKEN PATTY AND TOMATO SAUCE

5

CHICKEN NUGGETS

LIGHTLY BATTERED

5.5

MINI PIZZA

MARGARITA PIZZA

5.9

PASTA IN TOMATO SAUCE

SERVED WITH GARLIC BREAD

4.8

FISH FINGERS

SERVED WITH CHIPS

5.9



**The burger, chicken nuggets and
pizza are both served with fries.**

Kids Drinks

Fruit Shoots

Blackcurrant

Orange

1.5



Only on a Sunday

Served between 12:00 PM - TILL SERVINGS FINISH

SLOW ROASTED LAMB SHANK 24

Tender slow roasted lamb shank spiced and seasoned to perfection, served on a bed of blended mashed potato with roasted carrots, roasted potatoes and tenderstem broccoli, all served with a Yorkshire pudding with a jug of our traditional gravy or butter chicken (spicy gravy).

SLOW COOKED BEEF BRISKET 18

Ten hours slow cooked beef brisket, served with a homemade Yorkshire Puddings, Roast and mashed potatoes and tenderstem broccoli and a rich vegan traditional beef gravy. Served with mint sauce and horse radish.

ROASTED CHICKEN SUPREME 16.9

Succulent chicken breast (opt bone) roasted with garlic, herbs & lemon, served with a creamy mashed potato, and chantanay carrots, sage and onion stuffing, tenderstem broccoli, homemade Yorkshire pudding with butter chicken (spicy gravy) or vegan beef gravy.

VEGAN NUT ROAST 17

A blend of chestnuts, pumpkin and sunflower seeds served with mashed potatoes, roasted potatoes, tenderstem broccoli, roasted parsnip and chantanay carrots served with a vegan mustard gravy.

SUNDAY SEA BASS 17.5

Baked sea bass with a crisp skin seasoned with olive oil, garlic, lemon and Italian herbs, served on seasoned potatoes with tenderstem broccoli, honey- roasted parship and chantanay carrots and a citrus butter sauce.

UNDER 12s SUNDAY DINNER

Beef/ Boneless Chicken opt (6.5)

THAT LITTLE BIT MORE

A PAIR OF YORKSHIRE PUDDING	3.5
EXTRA ROASTIES	4.5
TENDERSTEM BROCCOLI	3.5
MASHED POTATOES	4.5
BUTTER CHICKEN GRAVY	3
HOME-MADE GRAVY	2.5
HONEY ROASTED CARROTS AND PARSNIPS	4.9
CAULIFLOWER CHEESE	4.5





PURE AMBROSIA

SWEETEN YOUR SENSES WITHOUT
DIVINE CREATIONS

TARTS

GOLDEN HAZELNUT TART	6.5
FRUIT TART	6
PISTACHIO TART	6.5

PIES

KINDER COOKIE PIE	8.5
FERRERO COOKIE PIE	8.5
LOTUS COOKIE PIE	8.5
OREO COOKIE PIE	8.5

MILKSHAKES

FERRERO & NUTELLA	5.5
BLUEBERRY AND BANANA	5.5
CHOCOLATE	5.5
HONEY & NUT	5.5
PISTACHIO PARADISE	6.5
AVOCADO	6.5

PREMIUM DESSERTS

PINK TREE SIGNATURE DESSERT

Made of sponge cake with cream cheese, milk chocolate ganache, finished it with fresh fruits, chocolate nuts, edible viola flower, chocolate tree trunk, and cotton candy. Served with strawberry ripple ice cream.

12

SORBET

MANGO	5.5
PINK GUAVA PASSION FRUIT	5.5

ICE CREAM

VANILLA	6
STRAWBERRY RIPPLE	6.5
MANGO & PASSION FRUIT	7.5
CHOCOLATE MISO	7.5
SALTED CARAMELIZED CREAM	6
BLACK SESAME	6.5
MATCHA GREEN TEA	6.5
YUZU	6.5
CHAI	6.5
VIETNAMESE COFFEE	6.5

CHEESE CAKE

SAN SABASTIN CHEESECAKE	8
LOTUS CHEESECAKE	8
STRAWBERRY CHEESECAKE	8
BLUEBERRY CHEESECAKE	8
NUTELLA CHEESECAKE	8
MANGO PASSIONFRUIT	8
BISCOFF PIE	8
PISTACHIO CAKE	8

Each Serving contains 3 scoops of ice cream / sorbet garnish with fresh fruits.



MOCKTAILS

BERRY BERRY DRIVER • 7.95

This brightly coloured beverage contains blueberries, strawberries & raspberries, fresh lime juice, blended with ice and syrup

FASHION FRESH • 7.95

This contains squeezed green apples, spiced syrup & freshly squeezed lime juice for the acidic taste.

STRAWBERRY DAQUIRI • 7.95

Best seller slushy beverage with ice, fresh strawberries, freshly squeezed lime juice.

MENTHA VILLOSA • 7.95

Fresh Cuban mint leaves, zest, freshly squeezed lime, soda water and crushed ice to quench your thirst.

PIÑA COLADA • 7.95

(Ladies Favorite) tropical drink that mimics the creamy, sweet flavours of its classical colada syrup.

SHO CHOS MOCKTAIL MOJITO • 7.95

(VIP) A chilled sweet slushy drink crafted with a mango flavour, fresh mint leaves and a blend of refreshing juices .

Served from 11:00



TOO HOT TO HANDLE. TOO COLD TO HOLD.

HOT BEVERAGES

Experience the tantalizing allure of our piping-hot elixirs that will envelop you in a comforting embrace!

Cappuccino	2.9	Cortado	2.6
Espresso	2	Caffé Mocha	3
Double Espresso	2.5	Hot Chocolate	2.9
Americano	2.9	Decaf Drink Tea	2.9
Matcha Latte	3.5	Add Whipped cream	0.5
Chai Latte	3.5	Add Syrup	0.5
Latte	3.5	Hazelnut, Caramel, Vanilla	
Spanish Latte	3.5		

CUP / POT

Moroccan Tea	2.5	5.5
Peppermint Tea	2.5	5.5
English Tea	2.5	5.5
Cardamom Tea	2.5	5.5
Green Tea	2.5	5.5
Karak Chai	2.9	12

SOFT BEVERAGES

(S/L) Water Still	2/4	Diet cola	2.7
(S/L) Water Sparkling	2/4	Cola	2.7
Redbull	2.8	Orange Fizz	2.7
Lemonade	2.7	Fresh Orange Juice	3
Appletizer	2.7	Apple Juice	3
IRN BRU	2.7	J2O	2.7
		(Apple Raspberry, Apple Mango, Orange Passionfruit)	

EXTRAS



• ALOO PARATHA	4.5
• PLAIN PARATHA	3
• ALOO CHANNA	4
• HUMMUS	3
• FRIED EGG	3
• POACHED EGG	3
• SCRAMBLED EGG	3
• BABA GHANUS	3
• TZATZIKI	3
• GRILLED TOMATO	2
• TURKEY RASHERS	3
• HASH BROWN (2)	3
• CHICKEN SAUSAGE	4
• VEGAN SAUSAGE	3.5
• PITTA BREAD	1.5
• SOURDOUGH TOAST	2.5
• TOASTED BREAD (WHITE/ WHOLEMEAL)	1.5
• AVOCADO SMASH	3
• BEANS	2.5
• SAUTE MUSHROOMS	2
• MASALA BEANS	3.5
• HALWA	3
• BHURJI	2.5