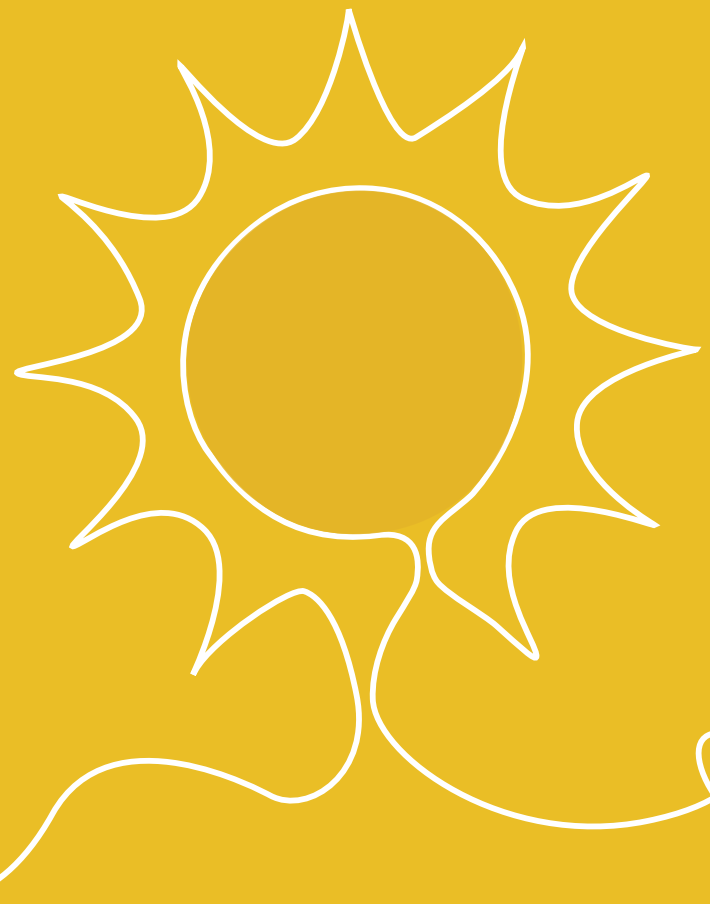




*Reineta*



*Reineta*



Follow us  [reineta\\_uk](#)

Please speak to our staff about allergens.

A discretionary service charge of 12.5% will be added to table service.

Summer Menu  
Breakfast, Brunch & Lunch

## Toasts & Eggs

All sourdough bread, with gluten free option available. All our eggs are cooked 'to order', so they are lovely and hot, please allow 10 minutes to be ready. You can change your poached eggs for scrambled or fried eggs.

Add for 4.00

	Poached Eggs	Salmon	Jamón	Bacon	
Toast .....					3,95
	With butter and our organic jam or 1st day of harvest Olive Oil & garlic.				
Tomato & Garlic Toast.....					7,95
	A touch of garlic, a whole fresh tomato grated onto the bread and sealed with olive oil.				
Avocado Toast .....					7,95
	Avocado crushed with salt, black pepper, olive oil and a squeeze of lime.				
Spanish Tortilla .....					7,95
	Maybe the best combination for potatoes, onions and eggs.				
Avocado Bruschetta .....					9,95
	Avocado chunks, cherry tomatoes, basil and some balsamic over crispy garlic bread.				
“Pisto Manchego” .....					11,95
	4 hours slow cooked tomato Ratatouille over the bread, topped with two poached eggs.				
“Sobrasada” .....					11,95
	A spreadable chorizo from Mallorca, topped with two poached eggs.				
“Morcilla Matachana” .....					11,95
	Traditional black pudding from Leon, a little spicy, topped with two poached eggs.				
“Portobello Mushroom” .....					11,95
	A big portobello mushroom nesting poached eggs and cherry tomatoes.				
Eggs Royale .....					15,95
	Bun made with croissant dough, poached eggs and hollandaise sauce with salmon and chives.				
Eggs, Bacon & Cheddar .....					15,95
	Bun made with croissant dough, poached eggs, smoked bacon and a cheddar sauce.				

## Huevos Rotos 17.95

Full Spanish Breakfast. Soft potatoes, fried organic eggs, La Vera paprika and

**El Bierzo Spicy Chorizo**

**Smoked Bacon**

**Morcilla ( Black Pudding)**

**Pisto Ratatouille**

## Rayuela's Kitchen

Available from 12pm.. We cook daily all our dishes, so please allow that some ingredients may change according to disponibility or Andres creative decisions. Ask our Staff if any doubt.

Padrón Peppers .....					5,95
	Lime & Paprika Zest				
Ox Tail Empanadillas .....					6,95
	Filo Pastry stuffed with Slow Cooked Ox Tail ( 3 Units)				
Croquettes .....					6,95
	Flavour may vary: Jamón, Mushroom, Cod Fish...(3 Units)				
Spanish Tortilla .....					6,95
	Probably the best combination of onions, potatoes and eggs.				
Patatas Bravas .....					7,95
	Alioli & Brava Sauce				
Burnt Aubergine .....					11,95
	Feta Cheese & Green Mojo				
Grilled Asparagus & Broccoli Sprouts .....					11,95
	Charcoal Grilled & Romesco Sauce				
Fried Calamari .....					13,95
	Fresh Squid fried & Alioli Lime				
Chef's Tacos .....					13,95
	Meat of the day with a special Marinade				
Grilled King Prawns .....					14,95
	Red Mojo (5 Units)				

## Salads

Apple & Goat Cheese .....					14,50
	Green leaves, apple, a slice of flamed goat cheese and walnuts.				
IOW Tomatoes & Avocado .....					14,50
	Our signature IOW Tomatoes, chunks of tender avocado, red onions and grated Manchego cheese on top.				

## Special for Kids

Tortitas" Pancakes .....					7,50
	With berries, banana, chocolate and caramel syrup				

