

LIGHT & FRESH

Chickpea hummus, Spanish extra virgin olive oil, smoked paprika **9.50**

Olivas aliñadas & Spanish almond **9.50**

Greek yoghurt, house granola, fresh seasonal fruit & citrus honey **14.50**

Chia pudding, almond milk, roasted nuts & housemade berry compote **12**

EGGS

Soft scrambled eggs, pan de coca & Cornish leaf salad **16**

Black pudding Spanish tortilla & aioli **16.50**

SWEET

Buttermilk pancakes, caramelised banana & muscovado toffee, nuts and vanilla ice cream **12**

Basque cheesecake **13**

Pistachio & chocolate tart, dulce de leche cream **13**

Ensaïmada **6**

Strawberries & cream **9**

TOASTS & BREADS

Pan con tomate & cecina **12**

House-baked warm bread with butter & olive oil **9.80**

Avocado toast, spinach, sundried tomatoes, green pesto & poached egg **16.50**

Baby spinach & melted cheese toastie with crisps **14.50**

Crisp bikini toastie, pulled ibérico pork cheeks, tetilla cheese & truffle **18.50**



SIGNATURE



Catalan shakshuka, eggs baked in samfaina **18**

Iberian ham croquettes **8.50**

Mojama with salted almonds **17.50**

Hand carved Jamon de Jabugo **23**

Spanish breakfast: chips, sobrasada from Mallorca, ham & runny yolk fried eggs **20.50**

Lobster tail with shoe string potato & poached egg **43.50**

DRINKS

Spanish Mimosa **13**

Agua de Valencia **14**

White Sangria **15**

Bloody Mary **16**

Fresh orange juice **6**

Iced americano **4.90**

Seville orange espresso **6.50**

Matcha latte **5.50**

Homemade lemonade **5.50**

Spinach, cucumber, kale, apple, ginger, lime & mint **9**

**BOTTOMLESS
Sangria/Cava 29 pp**

Enjoy for 90 minutes
Available for the whole
table only

