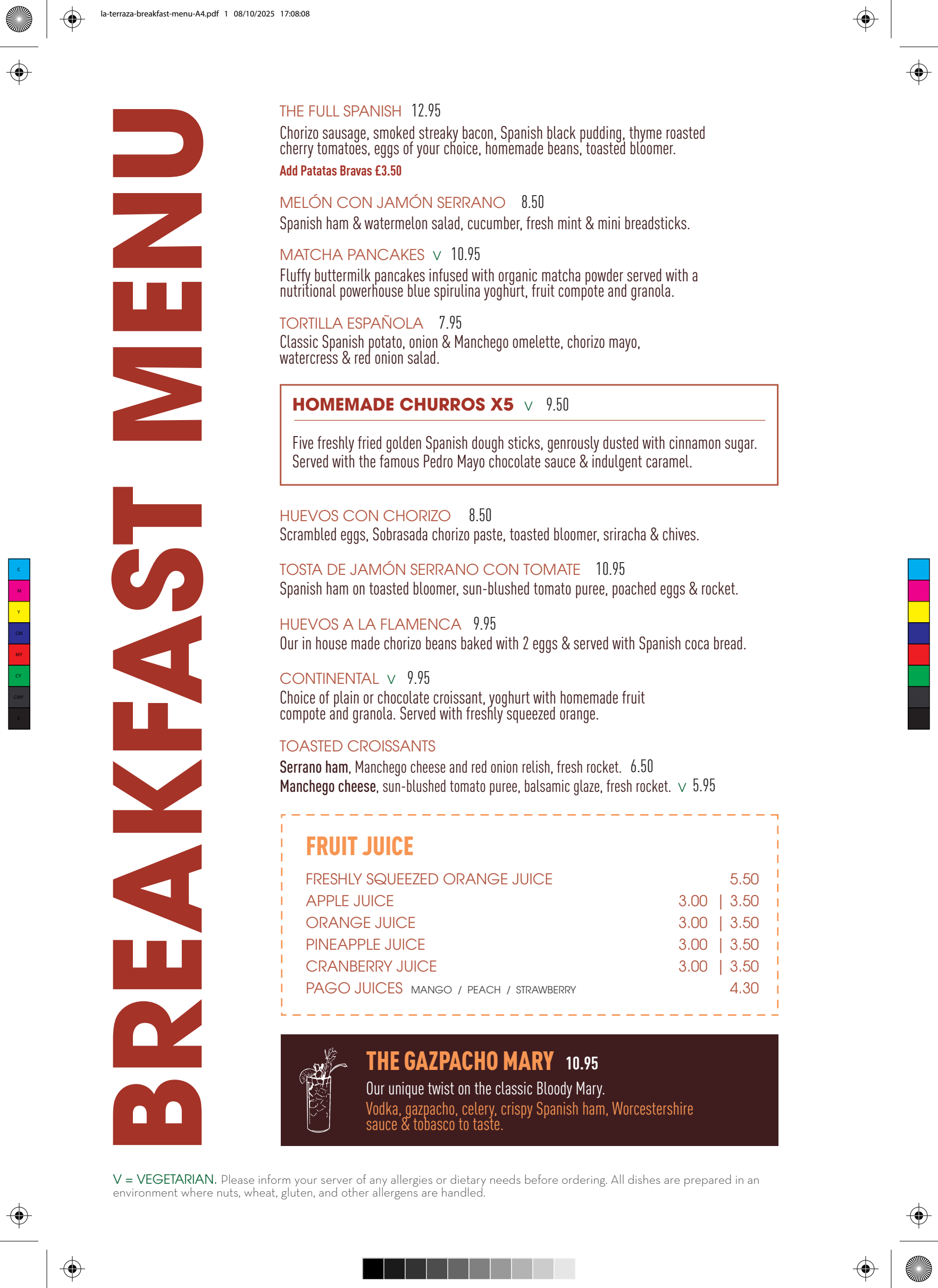




BREAKFAST MENU

THE FULL SPANISH 12.95

Chorizo sausage, smoked streaky bacon, Spanish black pudding, thyme roasted cherry tomatoes, eggs of your choice, homemade beans, toasted bloomer.

Add Patatas Bravas £3.50

MELÓN CON JAMÓN SERRANO 8.50

Spanish ham & watermelon salad, cucumber, fresh mint & mini breadsticks.

MATCHA PANCAKES ✓ 10.95

Fluffy buttermilk pancakes infused with organic matcha powder served with a nutritional powerhouse blue spirulina yoghurt, fruit compote and granola.

TORTILLA ESPAÑOLA 7.95

Classic Spanish potato, onion & Manchego omelette, chorizo mayo, watercress & red onion salad.

HOMEMADE CHURROS X5 ✓ 9.50

Five freshly fried golden Spanish dough sticks, generously dusted with cinnamon sugar. Served with the famous Pedro Mayo chocolate sauce & indulgent caramel.

HUEVOS CON CHORIZO 8.50

Scrambled eggs, Sobrasada chorizo paste, toasted bloomer, sriracha & chives.

TOSTA DE JAMÓN SERRANO CON TOMATE 10.95

Spanish ham on toasted bloomer, sun-blushed tomato puree, poached eggs & rocket.

HUEVOS A LA FLAMENCA 9.95

Our in house made chorizo beans baked with 2 eggs & served with Spanish coca bread.

CONTINENTAL ✓ 9.95

Choice of plain or chocolate croissant, yoghurt with homemade fruit compote and granola. Served with freshly squeezed orange.

TOASTED CROISSANTS

Serrano ham, Manchego cheese and red onion relish, fresh rocket. 6.50

Manchego cheese, sun-blushed tomato puree, balsamic glaze, fresh rocket. ✓ 5.95

FRUIT JUICE

FRESHLY SQUEEZED ORANGE JUICE	5.50
APPLE JUICE	3.00 3.50
ORANGE JUICE	3.00 3.50
PINEAPPLE JUICE	3.00 3.50
CRANBERRY JUICE	3.00 3.50
PAGO JUICES MANGO / PEACH / STRAWBERRY	4.30



THE GAZPACHO MARY 10.95

Our unique twist on the classic Bloody Mary.

Vodka, gazpacho, celery, crispy Spanish ham, Worcestershire sauce & tobasco to taste.

✓ = VEGETARIAN. Please inform your server of any allergies or dietary needs before ordering. All dishes are prepared in an environment where nuts, wheat, gluten, and other allergens are handled.

HOT DRINKS

CAFÉS DE ESPAÑA

100% ARABICA COFFEE BEANS

BARRAQUITO 9.95

A beloved specialty from Tenerife in the Canary Islands, often enjoyed mid-morning or after lunch.
Condensed milk, Licor 43, espresso, steamed milk, milk foam, a touch of lemon zest and cinnamon.

LECHE Y LECHE 4.15

Popular in coastal cafés, this comforting drink is both simple and indulgent.
A layer of sweetened condensed milk, topped with espresso and a dash of steamed milk.

CAFÉ BOMBÓN 4.15

Originating in Valencia, this small but rich coffee is served in a glass to showcase its beautiful layers. Equal parts espresso and condensed milk, carefully layered.

CARAJILLO 4.15

Rooted in Spanish working-class tradition, this bold drink combines caffeine and spirit in one. Espresso with a shot of brandy (or whisky), sometimes flamed before.

CORTADO 4.15

A classic in every Spanish café, perfect for those who want their coffee strong but balanced. Espresso cut with a small amount of steamed milk, typically in equal parts.

CLASSICS

LATTE 4.15

MATCHA LATTE 4.50

AMERICANO 3.95

CAPPUCCINO 4.15

FLAT WHITE 4.15

MOCHA 4.15

ESPRESSO 3.50

DOUBLE ESPRESSO 4.15

ADD A SYRUP 1.15

CARAMEL , VANILLA , HAZELNUT

HOT CHOCOLATE 4.15

TEA 3.45

BREAKFAST, EARL GREY, GREEN, PEPPERMINT, FRUIT

ICED COFFEE 4.15

Freshly brewed coffee, served over ice.
Add milk or syrup for a custom touch.

ICED MANGO MATCHA 4.50

La Terraza

TAPAS & COCKTAILS