

BEBIDAS DRINKS

CAFÉ Y TÉ COFFEE & TEA

TÉ £2.50

Black, Camomile, Earl Grey, Mint

CAFÉ SOLO

SINGLE 2.25 / DOUBLE 2.50

Espresso

CAFÉ CORTADO £2.50

Espresso coffee with steamed milk

CAFÉ AMERICANO £2.50

With or without milk

CAFÉ CON LECHE £2.75

Latte

CAFÉ BOMBÓN Valencia £2.50

Espresso coffee layered upon condensed milk - great alternative to a latte with sugar

CAFÉ LECHE Y LECHE £2.50

Bombón coffee with steamed milk

CARAJILLO £4.95

Espresso with a shot of brandy (25ml) and flambéed lemon zest - a popular aperitif in Spain

BARRAQUITO CANARIO

Islas Canarias £4.95

Layers of condensed milk, Licor 43 and espresso topped with foamed milk, cinnamon and lemon peel (contains alcohol)

CAFÉ BOMBÓN



CAFÉ LECHE Y LECHE



BARRAQUITO CANARIO



JEREZ Y DIGESTIVOS SHERRY & DIGESTIFS

LA GUITA MANZANILLA NV

Andalucía GLASS £3.60

Dry & nutty - Award-winning aged sherry

PEDRO XIMÉNEZ ANADA, ALVEAR

Andalucía GLASS £5.95

Sweet & sticky - Sweet caramel and chocolate flavours

LA INA FINO, LUIS CABALLERO

Jerez GLASS £3.60

Crisp & refreshing - Super dry and rich, made for tapas

BRANDY TORRES 10

JAIME 1 £6.50

Aged in the oldest soleras to give its distinct flavour

LICOR DE AVELLANA £4.50

Hazelnut liqueur

LICOR DE HIERBAS £4.50

Aromatic blended herbs liqueur

LICOR DE CAFÉ £4.50

Coffee liqueur from Galicia

LICOR 43 £6.00

Liqueur of Spain with 43 different ingredients

POSTRES **DESSERTS**

You'll find churrerías open 24/7 across Spain. You'll often see groups of friends stopping off for churros in the early hours, on the way home from fiestas... The perfect end to a party, and to a tapas feast!



CHURROS CON CHOCOLATE (V) £4.50

Spanish crispy doughnuts tossed in cinnamon sugar and served with hot dipping chocolate

PASTEL DE CHOCOLATE (V) £4.75

Chocolate brownie served warm with vanilla ice cream

HELADO VANILLA Y PX (V) (GF) £5.50

A Spanish equivalent to an affogato. Vanilla bean ice cream with a shot of Pedro Ximenez sweet sherry

QUESO MANCHEGO Y MEMBRILLO (GF) £5.75

Castillian ewe's milk cheese served with quince jelly

A Spanish classic. Manchego is made from milk of the Manchega sheep who roam the countryside freely, feeding on dried herbs

(GF) *Gluten-free*

(T) *Gluten trace*

(V) *Vegetarian*

(VE) *Vegan*