APERATIVOS

ACEITUNAS (OLIVES) (V) (GF) (DF) — **3.95**
Green Gordal olives marinated with lemon zest, thyme and rosemary.

ALMENDRAS (ALMONDS) (V) (GF) (DF) — **4.50**
Lightly salted and roasted Catalan Marcona almonds.

MOJAMA (GF) (DF) — **7.50**
Dry tuna carpaccio served with almond, red onion and extra virgin olive oil.

BOQUERONES (GF) (DF) — **7.50**
Marinated Cantabrian white anchovies.

CORAZONES DE ALCACHOFAS (V) (GF) (DF) — **7.50**
Marinated baby artichokes hearts with olive oil, lemon, garlic and parsley.

CHARGRILLED SOURDOUGH BREAD (V) (DF) — **4.95**
Chargrilled sourdough bread served with extra virgin olive oil, chilli sauce.

PAN CON TOMATE (GF) — **5.95**
Chargrilled Sourdough bread served with fresh tomato, shallot onion,garlic and extra virgin olive oil.

MONTADITOS CON JAMON Y MANCHEGO — **6.95**
Chargrilled sourdough bread served with Spanish jamon serrano, smoked garlic tomato, Manchego cheese shavings and mustard cress.

LUNA LLENA SNACK PLATE (GF) (DF) — **11.95**
Marinated Cantabrian white anchovies, Dry tuna carpaccio, Artichokes, Olives, Almonds and Green Apple.

KID'S MENU

GRILLED CHICKEN BREAST — **9.95**
Fillet chicken breast marinated with herbs served with chips & salad

SPAGHETTI — **9.95**
With basil tomato sauce and parmesan cheese

FISH GOUJONS — **9.95**
Fried sea bass fillet in breadcrumbs served with chips and a mixed salad

GRILLED SALMON FILLET — **9.95**
Grilled salmon served with chips and a mixed salad

PLAIN BURGER — **9.95**
Beef patty in a bun served with chips and a mixed salad

CHICKEN GOUJONS — **9.95**
Fried chicken strips in breadcrumbs served with chips and a mixed salad

PAN CON TOMATE (GF) — **9.95**
Chargrilled Sourdough bread served with fresh tomato, shallot onion,garlic and extra virgin olive oil.

PLAIN OMELETTE — **9.95**
served with chips and a mixed salads.

(** Our Kids Menu is for children 12 years & under **)

CHARCUTERIA (MEAT & CHEESE)

JAMÓN IBÉRICO (GF) (DF) — **14.50**
Ham from grain and corn-fed 4 years old Ibérico black pig, free to roam in the oak forest.

JAMÓN DE TERUEL (GF) (DF) — **12.50**
Traditional Spanish ham off the bone.

CHORIZO IBÉRICO DE BELLOTA (GF) (DF) — **10.50**
Coarse grained cured chorizo made from Ibérico Bellota pork.

SALCHICHON IBÉRICO DE BELLOTA (GF) (DF) — **10.50**
Extra-cular sausage in natural casing, made from meat and fat of Ibérico Bellota pork.

YOUNG MANCHEGO — **10.50**
Pasteurized ewes cheese with a sweet and nutty flavour, served with homemade membrillo (quince jelly), grapes, walnuts and savoury biscuits.

ROSEMARY MANCHEGO — **11.50**
Pasteurized ewes cheese with a rosemary flau»ur, served with homemade membrillo (quincejelly), grapes, walnuts and savoury biscuits.

MAHÓN — **10.50**
Raw Cow`s milk Savoury, tang of island salt air. Paprika-rubbed rind. Chalky centre. Peachy aroma.

PICOS BLUE — **11.50**
Blue Cheese Raw Cow`s Milk intensely spicy, a big beast of a cheese. Cave-aged. Spain`s mountain Roquefort.

SELECTION OF CURED MEAT PLATTER (GF) (DF) — **14.50**
Jamón de Teruel, chorizo Ibérico de Bellota and salchichon Ibérico de Bellota.

SELECTION OF CHEESE PLATTER — **14.50**
Young Manchego, Rosemary Manchego, Mahon, Picos Blue.

PAELLA & SPECIALS

PAELLA MARISCO (GF) (DF) — **14.50**
Mix sea food shell fish paella

PAELLA DE CARNE (GF) (DF) — **13.50**
Chorizo and chicken paella

PAELLA VEGETARIANA (V) (GF) (DF) — **12.50**

PERUVIAN CEVICHE — **12.50**
Seabass fillet cured in lime juice and leche de tigre, citrus juice with ginger, celery. Served with sweet corn, sweet potatoes.

OCTOPUS TIRADITO — **12.50**
Octopus thinly sliced, served with citrusy spicy aji Amarillo sauce and sweet corn, coriander, fried corn and red chili.

SALMON TARTARE — **10.50**
Raw salmon chopped with whole grain mustard, chimichurri sauce, stuffed avocado and sesame oil and roasted sesame, served with roasted red pepper gazpacho.

TAPAS DE PESCADO (SEA FOOD)

GAMBAS AL AJILLO (GF) (DF) — **10.95**
King prawns sautéed with garlic, olive oil and fresh hot chilli peppers.

CHIPIRONES (DF) — **9.95**
Crispy fried baby squid, served with ali oli sauce, choi-sum salad and lemon zest.

CROQUETAS DE BACALAO — **7.95**
Salt cod croquets served with brava and ali oli sauce.

VIEIRAS A LA PLANCHA (GF) (DF) — **10.95**
Scallops served with crispy serrano ham and a coriander, chickpeas and roasted peppers puree.

PULPO A LA GALLEGA (GF) (DF) — **12.50**
Steamed octopus with fresh herbs served with thyme marinated baby potato, sweet paprika and caperberries.

ARROZ NEGRO (GF) — **12.50**
Black ink risotto with squid, parmesan and ali oli.

GRILLED SALMON FILLET (GF) (DF) — **11.50**
Served with avocado, mango salsa roasted red pepper gazpachio sesame and balsamic glaze.

LUBINA A LA PLANCHA (GF) (DF) — **10.95**
Sea bass fillet with mushroom risotto, balsamic glaze and basil pesto sauce.

TAPAS DE CARNE (MEAT)

POLLO AL AJILLO (DF) — **11.95**
Spicy garlic marinated chicken, sewed with piquillo peppers, almond flakes and an almond Romesco sauce.

CREPE DE POLLO — **10.95**
Pan cakes filled with sauteed chicken, leek, carrot, onion, mozzarella cheese glazed with bechamel and tomato sauce.

ALBONDIGAS BLANCAS (DF) — **9.95**
Beef meatballs casserole in roasted tomato sauce with roasted almonds.

TORTILLA DE JAMÓN SERRANO (GF) (DF) — **8.95**
Potato, onion and fresh herbs Spanish omelette with Serrano ham.

CHULETAS DE CORDERO — **13.95**
Grilled lamb cutlets served with butternut squash mash, roasted garlic and cavolo nero and gravy sauce.

CHORIZO A LA PARRILLA — **8.95**
Grilled Spanish pork sausages with chimichurri sauce.

CROQUETAS DE JAMÓN SERRANO — **7.95**
Serrano ham croquets served with ali oli and brava sauce.

CRISPY PORK BELLY (GF) (DF) — **8.95**
Pork belly glazed with teriyaki sauce and sesame seeds served with apple compote.

RIB-EYE STEAK — **14.95**
Grilled rib-eye with smoked onion mash, cavolo nero and gravy sauce.

SOLOMILLO DE TERNARA — **14.95**
Beef fillet served with smoked onion mash, tender steam sprouting broccoli and gravy.

TAPAS VEGETARIANAS

COURGETTE FLOWERS — **10.95**
Courgette flowers in tempura, stuffed with goat cheese and drizzled with honey.

PIMIENTOS DEL PADRON (V) (GF) (DF) — **6.95**
Pan-fried little Galician peppers served with sea salt.

PATATAS FRITAS (V) (GF) (DF) — **5.95**
Roughly cut fried potatoes served with brava and ali oli sauce.

TENDER STEAM SPROUTING BROCCOLI SALAD (V) (GF) (DF) — **8.50**
Pan-cooked broccoli served with a smoked black olives, capers and garlic tapenade.

CHAMPINONES (GF) — **7.50**
Chestnut mushrooms stuffed with butter, sundried tomatoes and garlic, glazed with Manchego cheese, served with olive oil and balsamic glaze

CROQUETAS DE ESPINACA — **7.50**
Spinach, sundried tomatoes and ricotta cheese croquets in panko crumbs.

CRESPELLE CON RICOTTA SPINACH — **8.95**
Pan cakes filled with spinach sun-dried tomato ricotta glazed with bechamel and parmesan served with tomato basil pesto.

BABY GEM SALAD (V) (GF) (DF) — **6.95**
Crispy baby lettuce with cherry tomato onion salsa, pomegranate dry olives and pomegranate dressing.

TRES COLORES (GF) — **7.95**
Beef tomato slice, avacado slice, mozzarella cheese with basil leaves and pomagranate dressing with pesto sauce.

EMPANADILLA — **8.50**
Deep-fried filo pastry filled with roasted pine nuts, spinach and goat cheese, served with avocado guacamole.

TORTILLA DE PATATAS (GF) (DF) — **7.95**
Spanish potato omelette

BERENJENA ASADA (V) (GF) (DF) — **8.50**
Grilled Auburgine with Rojo humus, roasted pepper with mix crispy salad pomegranate and pomegranate dressing.

ALLERGENS:
The contents of all our products are written on the menu. Please advise a member of staff If you have any allergy or dietary requirements

GF - Gluten Free / DF - Dairy Free / V- Vegan

A discretionary %12,50 service charge will be added to your bill and shared amongst all staff.

spanish tapas
luna llena
lunallena_london

WHITE WINE

	Small	Large	Bottle
PASO A PASO BLANCO,CASTILLA LA MANCHA Wonderful fruty aromas & white flowers (organic and vegan)	7.95	9.25	26.95
ACANTUS BLANCO, CASTILLA LA MANCHA Crispy acidity & Fresh lemon notes	7.95	9.25	26.95
SOLNIA, SAUVIGNON BLANC,TIERRA DE CASTILLA Refreshing, zippy and citrus aromas, modern and sharp	8.95	10.95	31.95
LAS DOS CC, MACABEO, UTIEL REQUENA Light, dry and crispy with floral aromas (organic)	8.95	10.95	31.95
H. LOPEZ DE HARO, VIURA,RIOJA Dry barrel fermented with citrus notes and creamy finish.	8.25	10.95	31.95
COLEGIATA BLANCO, MALVASIA,TORO Medium to dry with notes of apples and pears.	10.95	12.95	36.50
PROTOS VERDEJO,RUEDA Tropical fruits & citric aromas and structure			40.95
MUGA RIOJA, VIURA Fresh and good acidity and silky texture			41.95
PAZO AS BARREIRAS, RIAS BAIXAS Vibrant aromas, rich and crisp citrus and peach notes			44.95
FAN D`ORO, CHARDONNAY, CASTILLA LEON Aromatic, untuos, smoky notes, fresh and pleasant finish			56.50

RED WINE

	Small	Large	Bottle
ACANTUS TINTO, CASTILLA LA MANCHA Fruity aromas with long & refreshing finish	7.95	9.25	26.95
TARIMA MONASTRELL, ALICANTE Full body fruity wine with nice peppery finish.	8.95	10.95	26.95
MADAME BOBALU, BOBAL, VALENCIA Fruity and light with a plesant finish	8.95	10.95	31.95
INNURIETA NORTE, CAB SAV, MERLOT, NAVARRA Full body, with blackcurrant and toasty notes, 6 months in oak, peppery, spicy soft and juicy	9.95	11.95	34.95
COLEGIATA TINTO, TINTA DE TORO, TORO Black fruit & cherry notes, intense fruity wine with a velvety finish	9.95	11.95	35.50
H. LOPEZ DE HARO RESERVA, TEMPRANILLO, GARNACHA...RIOJA 24 months in oak, classic and elegant Rioja (vegan)	9.95	11.95	39.95
ALTUN CRIANZA, TEMPRANILLO, RIOJA 14 months in oak, elegant and leathery long finish Rioja.			44.95
MUGA RESERVA, TEMPRANILLO,GARNACHA,GRACIANO,MAZUELO,RIOJA 36 months aged Rioja velvety with intense notes of red berry fruit and notes of chocolate and vanilla, with a long finish.			55.95
PROTOS ROBLE, RIBER DEL DUERO Fruity, fresh with plesant soft tanning			44.95
LA PLANTA, TINTA FINO, RIBERA DEL DUERO Peppery, spicy, intense and elegant, with a long complex finish.			42.95

ROSE WINE

	Small	Large	Bottle
ACANTUS ROSADO, CASTILLA LA MANCHA Intense aromas of roses and red fruit	7.95	9.95	26.95
INNURIETA CORAL, NAVARRA Fruity aroma and strawberries.	8.95	10.95	26.95
MUGA ROSE, RIOJA Fruity with notes of apricot, complex & nice acidityand freshness			34.95
H. LOPEZ DE HARO ROSADO, RIOJA Intense and silky entry, a strong presence of sweet red fruit, well balanced acidity and tannins.			39.95

SPARKLING WINE (CAVA/CHAMPAGNE)

	Glass	Bottle
FLAMA D`OR BRUT Fresh, citrus and apple notes	8.95	29.95
NUVIANA ROSE Fresh, great balanced acidity, red fruits	8.95	31.95
JUVE & CAMPS RESERVA DE LA FAMILIA BRUT NATURE Complex Traditional Method sparkling, elegant bubble and toast bread		50.00

SHERRIES

	75ml
MANZANILLA LA GOYA Dry, salty sherry, perfect with Jamon, olives or almonds	5.95
DELGADO ZULETA AMONTILLADO MEDIUM Oxidate aging & slghtly sweet almonds notes	5.95
CREAM ZULETA Smouth & richly sweetness elegant raising notes	5.95
PEDRO XIMENEZ RESERVA DE FAMILIA Incredible intensity of dry raisins & dates and a woody elegant aromas	7.95

SANGRIAS

	Glass	Jug 1lt
RED WINE SANGRIA	7.95	25.50
CAVA SANGRIA	7.95	25.50
SANGRIA ROSADO	7.95	25.50

COCTAILS £9.95

LLENA BERRIES
Rasberry vodka mixed with cherry sourz, speculoos syrup, strawberry puree, lime cordial, lemon juice, egg white and sugar syrup.

BASIL & CUCUMBER
Gin, elder flower liquor, fresh cucumber juice, basil leaves, lemon juice, sugar syrup.

LUNA LLENA`S COCO
Malibu, spiced rum, pineapple juice, lime juice, orgeat syrup (almond), egg white, double cream.

PASSION DE MARGARITA
Tequila, passion fruit liquor, passion fruit puree, cointreau, lime juice and sugar syrup.

CAVA SPRITZO
St germain liquor, elderflower syrup, lime juice, fresh mint, topped with Cava.

HELADO DE PLATANO
Salted caramel vodka, zacapa rum, banana liquor mixed with vanilla ice cream, speculoos syrup and banana double cream,cinnamon powder

BARCELONETA
Absolut vanilla, passion fruit liquor, lime juice, orgeat syrup (almond), topped with Cava.

APEROL SPRITSZO
Aperol , soda water, topped with Cava.

PICANTE DE LA CASA
Tequila, cointreau, lime juice, sugar syrup, chilli pepper, tobasco.

NEGRONI
Gin, campari, vermouth rosso served with slice of fresh orange.

FLAMENCO DANCER
Crushed cherry tomatoes, smirnoff vodka, lemon juice, Worcestershire sauce, tobasco, olives, celery.

ANDALUSIAN PORNSTAR MARTINI
Absolut vanilla, passion fruit liquor, lime juice, passion fruit puree and Cava.

MOCTAILS £7.95

LIMONADA
Lime juice, sugar syrup, mint leaves, soda water.

VIRGIN KISS ROYALE
Non alcoholic champagne with cherry kiss.

VIRGIN PORN STAR
Passion fruit puree, lime juice, vanilla syrup, apple juice, fresh passion fruit, yellow banana syrup.

TROPICALISTA
Passion fruit puree, strawberry puree, egg white, passion fruit juice, lime juice, speculoos syrup, sugar syrup.

VIRGIN SANGRIA
Alcohol free red wine, chopped fruits, cranberry juice, orange juice, lemonade.

AMOR DE GRANADA
Pomegranate juice, grapefruit syrup, lime juice, mint leaves, sparkling water.

CUCUMBER SPRITZ
Fresh cucumber juice, elderflower syrup, lime juice, soda water and sugar syrup.

SOFT DRINKS

STILL/SPARKLING WATER	small 2.95 Large 3.95
SOFT DRINKS Coke,Diet Coke,Coke Zero,Fanta,Sprite,Orange,Apple,Cranberry,Mango,Pineapple, Passion Fruit,Tomato Juice,Soda Water, Tonic Water	3.95
FRESH JUICE Orange, Apple, Carrot, Cucumber	4.25

COFFEE and TEAS

ESPRESSO / MACCHIATO	2.50
CORTADO / AMERICANO	2.50
MOCHA / CHAI LATTE / HOT CHOCOLATE	3.50
CAPPUCCINO/LATTE / FLAT WHITE	3.50
IRISH COFFEE	7.95
CARAJILHO (Whisky or Brandy)	7.95
TEA & HERBAL TEAS English Breakfast Tea, Earl Grey, Green, Peppermint, Rooibos, Chamomile, Detox, Natural Fruits, Fresh Mint, Apple and Cinnamon	2.50

TEQUILA

	Single	Double
JOSE CUERVO	5.95	7.95
PATRON SILVER	6.95	8.95
PATRON GOLD	6.95	8.95
DON JULIO ANEJO	6.95	8.95
CAZCABEL COFFEE TEQUILA	6.95	8.95

PREMIUM GIN

	Single	Double
TANQUERAY Served with ginger and lime twist.	5.50	8.50
TANQUERAY N*10 Served with grapefruit twist.	6.50	9.50
HENDRICK`S Served with fresh cucumber carpaccio.	5.50	8.50
SILENT POOL Served with orange twist and pomegranate seed.	6.50	9.50
PUERTO DE INDIAS Served with strawberry carpaccio.	5.50	8.50
KING OF SOHO Served with orange and lime twist.	5.50	8.50
BROCKMANS Served with fresh berries and orange twist.	5.50	8.50
GIN MARE Served with rosemary and lime twist.	6.50	9.50
AGNES ARBER PINEAPPLE Served with pineapple twist.	5.50	8.50
MERMAID Served with fresh cucumber carpaccio and lime twist.	6.50	9.50
CHASE Served with apple carpaccio and cinnamon stick.	5.50	8.50
GORDON`S Served with lime twist.	5.50	8.50

LIQUORS

BAINES PACHARAN ORO	5.95
CARLOS 1 BRANDY	5.95
CREMA CATALANA MELODY	5.95
LICOR 43	6.95
VETERANO BRANDY	6.95
LIQUOR DE HIERBAS	6.95

BEERS

ESTRELLA GALICIA %5.5			5.50
ALHAMBRA (Reserva 1925) %6.4			6.50
ALHAMBRA (Reserva 1925) %6.4			3.95
SAN MIGUEL %5			6.50
ALCOHOL FREE SAN MIGUEL			3.95
ESTRELLA, DRAUGHT	half pint 4.95	pint	6.95

WHISKY

	Single	Double
CHIVAS REGAL 18 YEARS	7.95	10.95
CHIVAS REGAL 12 YEARS	6.95	8.95
JEAM BEAM BOURBON	6.95	8.95
JAMESON IRISH	6.95	8.95
JD TENNESSEE	6.95	8.95
SINGLETON 12 YEARS	7.95	9.95
ABERLOUR 12 YEARS	7.95	9.95
GLENFIDDICH SINGLE MALT	8.95	10.95
LAPHROAIG 10 YEARS	8.95	10.95
GLENMORANGIE 10 YEARS	8.95	10.95
CANADIAN CLUB 1858 ORIGINAL	7.95	9.95
BUSHMILLS IRISH WHISKY	8.95	10.95
MACALLAN 12 YEARS	12.95	14.95
HIGHLAND PARK 12 YEARS	9.95	11.95

RUM

	Single	Double
KRAKEN BLACK SPICED	6.50	8.50
MALIBU	6.50	8.50
BACARDI	5.50	7.50
MOUNT GAY BARBADOS	6.50	8.50
DEAD MAN`S FINGER SPICED	6.50	8.50
SAILOR JERRY SPICED	5.50	7.50

VODKA

	Single	Double
CIROC RED BERRY	5.50	7.50
CIROC	5.50	7.50
CHASE ORANGE	6.50	8.50
GREY GOOSE (ORANGE,LEMON,PEAR)	6.50	8.50
GREY GOOSE	6.50	8.50
ABSOLUT VANILLA	5.50	7.50
BELVEDERE	6.50	8.50
STOLICHNAYA SALTED CARAMEL	5.50	7.50

BREAKFAST MENU

GRILLED MULTI SEED SOURDOUGH £5.5
Served with butter & jam G / D

CHURROS £7
Traditional Spanish fried pastry in sugar & cinnamon
served with melted Belgian chocolate G / D

PANCAKES £10.95
Home-made American style fluffy pancakes served
served with maple syrup & bacon or maple syrup & fruits, creme fraiche, citrus peel G / D

POACHED EGGS ON SOURDOUGH £10.95
Served with smashed avocado fresh chillies & one of the following;
Salmon Carpaccio, Spanish chorizo, Teruel ham, hellim or
Portobello mushrooms G / D

SCRAMBLED EGGS £10.95
On toasted sourdough, grated tomato, Teruel ham & Manchego cheese G / D

EGGS ROYALE £10.95
2 poached eggs on toasted muffin, salmon carpaccio & Hollandaise G / D

EGGS BENEDICT £10.95
2 poached eggs on toasted muffin, Terruel ham & Hollandaise G / D

TURKISH EGGS £12.95
2 poached eggs in garlic yoghurt, chilli oil drizzle, chickpeas, tahini, sumac, paprika & grilled Multi Seed Sourdough G / D

ENGLISH BREAKFAST £12.95
Fried egg on toasted sourdough, beans, portobello mushrooms, Dingley Dell sausage & bacon, patatas bravas. served with ali-oli and spicy brava sauce G / D

SHAKSHUKA £12.95
Pepper-tomato-onion bake. served with 2 runny eggs, sumac, yoghurt, toasted E5 sourdough bread G / D - *Add Spanish chorizo for 1.5* -

EL PATO £12.95
Two poached Braddock White duck eggs on toasted crumpet, crispy Dingley Dell bacon, blanched asparagus, hollandaise and chives G / D

MEDITERRANEAN BREAKFAST £12.95
Grilled halloumi, fried egg, melon cherry tomatoes cucumber empanadilla with spinach sundried tomato pine nut and goat cheese grilled spicy sausage, avocado, feta cheese, marinated olives and greek yoghurt, served with grilled sourdough bread and jam

VEGAN BREAKFAST £14.95
Crushed avocado, vegan sausage, portobello mushroom, hash brown, asparagus, grilled sourdough bread and beans, homemade chilli sauce

EXTRAS £3.00 EGGS | PATATAS BRAVAS | TERUEL HAM | CHORIZO | ASPARAGUS | PORTOBELLO MUSHROOM | AVOCADO | SALMON

LUNCH MENU

GRILLED CHICKEN SALAD 10.95
Marinated grilled chicken, crushed avocado, tomato, croutons, herby qunoa with a honey and mustard dressing

CHICKEN & AVOCADO WRAP 10.95
Marinated grilled chicken, crushed avocado, fresh sliced tomatoes in a tortilla wrap and patatas bravas. served with ali-oli and spicy brava sauce

HALLOUMI WRAP 10.95
Grilled halloumi, hummus, slaw, tomato salsa, homemade pickled red cabbage , yogurt drizzle and patatas bravas. served with ali-oli and spicy brava sauce

GRILLED BEEF OR CHICKEN BURGER 10.95
Lean grilled beef or chicken in a brioche bun, mature cheddar, green leaves, tomato, homemade pickled red cabbage and ali oli, served with patatas bravas.
served with ali-oli and spicy brava sauce - *Add smoked bacon £2* -

KIDS MENU

Our Kids Menu is for children 12 years & under

GRILLED CHICKEN BREAST £7.95
Fillet chicken breast marinated with herbs, served with chips & salad

SPAGHETTI £7.95
With basil tomato sauce and parmesan cheese

FISH GOUJONS £7.95
Fried sea bass fillet in breadcrumbs
served with chips & a mixed salad

GRILLED SALMON FILLET £7.95
Grilled salmon served with chips and a mixed salad

PLAIN BURGER £7.95
Beef patty in a bun served with chips and a mixed salad

CHICKEN GOUJONS £7.95
Fried chicken strips in breadcrumbs
served with chips & a mixed salad

BEEF KOFTE OR CHICKEN KOFTE £7.95
served with chips and a mixed salad

GF - Gluten Free • DF - Dairy Free • V - Vegan

Please advise a member of staff if you have any allergy or particular dietary requirements.
A discretionary 12.5% service charge will be added to your bill and shared amongst all staff.

SOFT DRINKS

STILL / SPARKLING WATER SMALL £2.95 LARGE £3.95

SOFT DRINKS £3.95
COKE, DIET COKE, COKE ZERO, FANTA, SPRITE, ORANGE, APPLE, CRANBERRY, MANGO, PINEAPPLE, PASSION FRUIT, TOMATO JUICE, SODA WATER, TONIC WATER

FRESH JUICE Orange, Apple, Carrot, Pear, Pineapple £4.25

COFFEE & TEAS

ESPRESSO	£2.50	HOT CHOCOLATE	£3.50
MACCHIATO	£2.50	CAPPUCCINO	£3.50
CORTADO	£2.50	LATTE	£3.50
AMERICANO	£2.50	FLAT WHITE	£3.50
MOCHA	£3.50	IRISH COFFEE	£7.95
CHAI LATTE	£3.50	CARAJILHO	£7.95

TEA & HERBAL TEAS £2.50
english breakfast tea, earl grey, green, peppermint, rooibos, chamomile, detox, natural fruits, fresh mint, apple and cinnamon

DESSERTS

SPANISH CHEESE CAKE £7.50
San sebastian style cheese cake with glazed sour red plum compot

CHURROS £7.50
Traditional spanish fried doughnut cinnamon sugar with warm belgian chocolate sauce

CREMA CATALANA £7.50
Catalan milk and egg crème brulée

FRIED VANILLA ICE CREAM £7.50
Battered vanilla ice cream served with honey and almonds.

DARK CHOCOLATE & ALMOND BROWNIE £7.50
Homemade dark chocolate and almond brownie served with vanilla ice cream and chocolate sauce.

PUDDING PEGAJOSO £7.50
Dates sticky pudding with toffee caramel, walnut sauce and madagascar vanilla ice-cream

ICE CREAM & SORBET

1 SCOOP £2.50 **3 SCOOP** £6.00
Dairy chocolate chips, raspberry ripple, dairy pistachio with pieces, madagascar vanilla ice-cream

SORBET Lemon, mango, passion fruit or raspberry sorbet

SOFT DRINKS

STILL / SPARKLING WATER SMALL £2.95 LARGE £3.95

SOFT DRINKS £3.95
COKE, DIET COKE, COKE ZERO, FANTA, SPRITE, ORANGE, APPLE, CRANBERRY, MANGO, PINEAPPLE, PASSION FRUIT, TOMATO JUICE, SODA WATER, TONIC WATER

FRESH JUICE Orange, Apple, Carrot, Pear, Pineapple £4.25

COFFEE & TEAS

ESPRESSO	£2.50	MOCHA	£3.50	LATTE	£3.50
MACCHIATO	£2.50	CHAI LATTE	£3.50	FLAT WHITE	£3.50
CORTADO	£2.50	HOT CHOCOLATE	£3.50	IRISH COFFEE	£7.95
AMERICANO	£2.50	CAPPUCCINO	£3.50	CARAJILHO	£7.95

TEA & HERBAL TEAS £2.50
english breakfast tea, earl grey, green, peppermint, rooibos, chamomile, detox, natural fruits, fresh mint, apple and cinnamon

SHERRIES

75ml

MANZANILLA LA GOYA Dry, salty sherry, perfect with Jamon, olives or almonds £5.95

DELGADO ZULETA AMONTILLADO MEDIUM Oxidate aging & slghtly sweet almonds notes £5.95

CREAM ZULETA Smouth & richly sweetness elegant raising notes £5.95

PEDRO XIMENEZ RESERVA DE FAMILIA Incredible intensity of dry raisins & dates & a woody elegant aromas £7.95

MUSCAT £5.95