

# Thirsty?

Serving roasts created exclusively for Twisted Sister

## HOT DRINKS

LATTE .....	£4.30
FLAT WHITE .....	£4.10
CAPPUCCINO .....	£4.30
MATCHA .....	£4.30
PRANA CHAI .....	£4.30
MOCHA .....	£4.30
CORTADO .....	£3.90
BATCH BREW .....	£3.50
MACCHIATO .....	£3.00
ESPRESSO .....	£3.00
AMERICANO .....	£3.80
LONG BLACK .....	£3.40
HOT CHOCOLATE .....	£4.30
MARSHMALLOWS / CREAM 50p	
BIRD & BLEND TEAS .....	£3.20

How do you take yours? **MILK?**  
We've got the usual dairy options, plus oat, almond and coconut - all at **no additional charge!**

Vanilla / Caramel / Hazelnut **SYRUPS 40p**

## COLD DRINKS

ICED LATTE .....	£4.40
ICED AMERICANO .....	£3.80
SAN PELLEGRINO .....	£2.80
COKE / COKE ZERO .....	£2.80
PIP JUICES .....	£1.75
STILL/ SPARKLING WATER .....	£2.50



For catching up and slowing down.

@twistedstercafe Follow along on Instagram. Tag us in your posts or stories, we love to see it!

DOG FRIENDLY Tailed Sisters & Besties welcome, we've got biscuits and bowls ready to welcome you!

ALLERGY NOTE Please speak to a member of the team if you have any allergies or dietary requirements.

# Hungry?

**SLEEPY OATS(VE)** ..... **£3.95**

Flahavan's oats soaked in oat milk with chia seeds, vanilla vegan protein and a sprinkle of cinnamon. A slow release energy all day, perfect post workout!

**CUSTOMISE YOUR OATS** ..... **50p each**

Almond Butter / Bananas / Biscoff Crumb & Spread  
Blueberries / Fresh Raspberries / Nutella / Oreo

**GRANOLA & YOGHURT (V)** ..... **£3.00**

Lockdown Bakehouse granola with Dairy Estate yoghurt. Add fresh raspberries, blueberries, bananas for 50p each.

**ACAI BOWL (V)** ..... **£8.95**

Topped with Lockdown Bakehouse granola, fresh berries and honey.

## OUR SIGNATURE TWISTED TOASTIES



Our cheese and charcuterie comes in fresh daily from Hamish Johnston on Northcote. All toasties are served with a side of Tayto crisps. GF options available.

**PROSCIUTTO AFFAIR** ..... **£9.25**

Prosciutto Crudo, Sun-dried Tomato and Pecorino Sardo.

**HOLY CAPRESE! (N)** ..... **£9.25**

Pesto, Prosciutto Crudo and Mozzarella.

**SPICE UP YOUR LIFE** ..... **£9.25**

Spicy Salami Nduja, Smoked Northumberland and Honey.

**KEEN ON KIMCHI (V)** ..... **£9.25**

Keen Cheddar and The Ferm Kimchi.

**VEGGIE-MATE (V)** ..... **£9.25**

Vegemite or Marmite and Keen Cheddar.

Add a side of Tayto crisps **£2**

**SAUCES** Mayo / Ketchup / Hot Honey / Truffle Oil  
**50p each** Honey Mustard / Sriracha Mayo

**"SOOP" SOUPS (GF) (NF)** ..... **£5.95**

We've teamed up with SOOP to bring you bold soups with big flavour. Dine in with a bowl and spoon, or take yours to go in their unique, spoonless mugs, perfect for sipping on the move.

**Tomato, Basil & Pesto (V)** ..... **Proper Roast Chicken**  
.....  
**Indonesian-Style Chickpea (VE)**

## WHITE

175ml/Bottle

### Pasaeli SYS. 2024, Turkey

A crisp blend from Thrace and the Aegean. Tropical fruit, stone fruit, white blossoms. 10 / 36

### Efrosini Kleftis, Greece

Assyrtiko & Malvasia Candia. Floral, zesty and mineral. Notes of chamomile, orange rind and jasmine. 11.50 / 41.50

### Pike Road Pinot Gris 2023, Oregon, USA

From the legendary Elk Cove estate. Off-dry with pear, melon and spiced apple. Creamy, refreshing finish. 15 / 53

### Dorcha Sauvignon Blanc 2024, Slovenia

Mineral-driven and naturally fermented. Exotic fruit, flint and citrusy zip. 15.50 / 56

## ROSÉ

175ml/Bottle

### Amie Rose 2022 - South of France

Beautifully balanced, pale and dry rosé produced in the south of France. Made from 100% Grenache, this is a wine that is fresh and vibrant, with hints of strawberry and cherry blossom. 12.50 / 44

## NON ALCOHOLIC WINE

175ml/Bottle

### Oh My Baie Rosé

A non-alc Provençal rosé blend of Syrah, Grenache, Marselan & Merlot grapes, made from high quality organic wine produced by a family-run château located in the north of Aix-en-Provence. Pale salmon hue, aromas of wild berries, delicate notes of vine peach, lychee and pomelo combined with subtle floral hints. A refined and well-balanced palate, with a long, crisp and refreshing finish. 9 / 44

## COCKTAILS

### TWISTED NEGRONI

Made with strawberry gin 12

### MARGARITA

12

### ESPRESSO MARTINI

12

### COSMOPOLITAN

12

## BEERS

### NOAM LAGER

5.75

### GLUTEN FREE BEER

5.75

## OTHER

### LIMONCELLO

4

## RED

175ml/Bottle

### Pasaeli CSKS 2022, Turkey

Cabernet meets Karasakiz for a bold yet smooth red. Ripe black fruit and savoury spice. 10 / 35

### Ça Goût de Ciel Pinot Noir 2023, Languedoc, France

Fresh, soft and juicy. Red berries, cherry, damson and forest floor. Silky with a clean finish. 10.50 / 37

### Austral Rioja Crianza 2021,

A classic Rioja from an excellent producer. A medium-bodied Tempranillo based red with enticing stewed berry fruits given extra depth from barrel ageing, giving soft tannins and hints of spice. 11 / 44.50

### Bodegas Krontiras Malbec 2023, Mendoza, Argentina

A natural Malbec from high-altitude Mendoza. Dark, rich and impressively pure with no oak or sulphur. 14.50 / 52

## ORANGE

175ml/Bottle

### Rêverie Orange 2024, Languedoc, France

A skin-contact blend of Muscat, Viognier & Grenache Blanc. Bitter orange, peach and subtle spice. 9.50 / 33.50

### Lumiere Sparkling orange Japan 2022

A traditional method, dry sparkling orange wine made from the Koshu grape. Medium weight, aromas of banana bread and tropical fruit. Intriguing and delicious. 17.50 / 66.50



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## SNACKS

Smoked Almonds (N)	4
Gordal Olives	3
Gilda (3)	6.50

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## DINNER TOASTIE

<b>The Crudo Crown</b>	10.25
Truffle Gouda, Prosciutto Crudo & Honey.	
*Prefer it veggie? We've got you. Just let us know!	

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## CHARCUTERIE BOARD FOR TWO (N)

Includes Prosciutto Crudo and Salami Finocchiona, plus your choice of any three cheeses. Served with rosemary & sea salt focaccia, buttermilk crackers, grapes & chutney. 26

Fancy cheese-only? Just let your server know.  
We're always happy to build a cheese-only board!

**Choose your dream trio from any of the following:**

Pecorino Sardo	Bleu d'Auvergne (Blue)	Smoked Northumberland
Golden Cross (Goat)	Starnachas	Cooleeney Brie
Truffle Gouda	Keen's Cheddar	Manchego

Ask your server for pairing tips (or a little taste if you fancy!)

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## SPREADS

Spicy Nduja	2
Caramelised Balsamic Onion Chutney	2
Hot Chilli Jam	2

### FANCY SOMETHING SWEET?

Ask your server what's  
available today.

Optional service charge of 12.5% added to bill.



*Twisted Sister*