BREAKFAST

Toasted E5 Multi Seed Sourdough (G) (D) **£7.5**
W/ home-made strawberry jam and orange marmelade

Churros (G) (D) **£8.5**
Traditional Spanish fried pastry in sugar & cinnamon w/ melted Belgian dark chocolate

Pavillion's Original Granola (G) (D) (N) **£9.5**
Greek yoghurt, honey

Pancakes (G) (D) Small **£12.5** Large **£16**
Home made American style fluffy pancakes w/ maple syrup bacon and two fried eggs OR maple syrup and fruits , creme fraiche, citrus peel

Poached Eggs on Sourdough (G) (D) **£15.5**
W/ smashed avocado fresh chillies & one of the following; Salmon Carpaccio, Spanish chorizo, Teruel ham or Portobello mushrooms

Scrambled Eggs (G) (D) **£16**
On toasted sourdough, grated tomato, Teruel ham & Manchego cheese

Eggs Royale (G) (D) **£15.5**
2 poached eggs on toasted muffin salmon carpaccio & home-made Hollandaise

Eggs Benedict (G) (D) **£15**
2 poached eggs on toasted muffin, Terruel ham & home-made Hollandaise

Turkish Eggs (G) (D) **£15**
2 poached eggs in garlic yoghurt, chilli oil drizzle, chickpeas, tahini, sumac, paprika & toasted E5 Hackney Wild bread
(Add Spanish chorizo for 2)

Vegetarian Breakfast (G) (D) **£16**
Grilled halloumi, fried egg, portobello mushroom, vegan sausage, patatas bravas, beans, toasted E5 sourdough bread

Vegan Breakfast (G) **£16**
Toasted E5 sourdough bread, crushed avocado, vegan sausage, patatas bravas w/ spicy salsa brava, portobello mushroom, beans, asparagus

English Breakfast (G) (D) **£16.5**
Fried egg on toasted E5 sourdough, beans, portobello mushrooms, Dingley Dell sausage & bacon, patatas bravas w/ ali-oli and spicy brava sauce

Shakshuka (G) (D) **£14.5**
Pepper-tomato-onion bake w/ 2 runny eggs, sumac, yogurt, toasted E5 sourdough bread
(Add Spanish chorizo for 2)

El Pato (G) (D) **£16.5**
Two poached Braddock White duck eggs on toasted crumpet, crispy Dingley Dell bacon, blanched asparagus, Hollandaise and chives

The Finisher; (G) (D) **£6.5**
Single pancake with creme fraiche, fruits and maple syrup, perfect finish to your breakfast

Gluten Free Bread available

DRINKS

Aperol Orange wedge, prosecco dash of soda **£11.5**

Virgin/Bloody Mary **£7 / £11**
Vodka, tomato juice, tabasco, Worcester sauce, celery & lemon squeeze

Mimosa **£9.5**
Freshly squeezed orange juice, prosecco

Passion Fruit Bellini **£9.5**
Passion fruit pure, prosecco

Apple-lime-ginger OR Mighty ginger shot (plain) **£3.5**

Still/Sparkling Water 70cl **£4.5**

Home-made Lemonade **£4.5**

Coke, Coke Zero, Diet Coke & Sprite Zero **£4.5**

Freshly Squeezed Juices **£5.5**
Orange, apple, carrot, celery, cucumber, ginger mix any up to 3

KIDS MENU

Fried Egg, chips, sausage	(G)	**£7**
2 scrambled eggs on toast	(G) (D)	**£5.5**
Home made chicken goujons, chips	(G)	**£6.5**

TEAS

Teapig pyramid **£3.8**

English Breakfast / Earl Grey / Fresh Mint / Roiboos Peppermint / Green Tea / Chai Tea / Lemon Ginger Apple Cinnamon, Super Fruit

COFFEES

Double shot Square Mile's Red Brick espresso

Espresso	**£3**
Americano / Macchiato / Cortado	**£3.6**
Cappuccino / Cafe Latte	**£3.8**
Flat White	**£3.6**
Mocha	**£4.8**
Iced Coffee	**£4**
Chai Latte, Dirty Chai Latte	**£4.5/£5**
Hot Chocolate	**£4.5**

Vanilla, Caramel syrup/ Oat milk, Soya Milk available

EXTRAS

Dingley dell bacon	**£4.5**	**Avocado**	**£5**
Dingley dell sausage	**£4.5**	**Chorizo**	**£5**
Egg	**£2**	**Portobello Mushroom**	**£3.5**
Asparagus	**£4.5**	**Patatas Bravas**	**£4**
Beans	**£3**	**Helloumi** w/chilli honey	**£5**

ALLERGENS

(G) Gluten
(D) Dairy
(N) Nuts

ALL OUR FOOD IS FRESHLY PREPARED IN OUR KITCHEN DAILY SO WE ARE UNABLE TO GUARANTEE ANY FOOD OR DRINK IS TOTALLY ALLERGEN FREE. FOR THOSE WHO SUFFER SERIOUS ALLERGIES, PLEASE SPEAK TO A MANAGER FOR MORE ASSISTANCE

OPTIONAL SERVICE CHARGE OF 12.5% ADDED TO THE BILL, ALL SHARED BETWEEN STAFF

WEEKDAYS EXPRESS LUNCH MENU

Monday to Friday 12–5

While U Wait

BREAD £4 | **LEAFY SALAD £4** | **OLIVES £4**

Tapas

Any 2 for £16 or 3 for £22

PATATAS BRAVAS
Double fried potatoes with spicy brava sauce and alioli V

ALCACHOFA (D)
Pan-cooked artichoke hearts, wild mushrooms, egg yolk, truffle foam

BERENJENA (G)
Roasted aubergine with hummus, teriyaki sauce and pomegranate kernels V

MANCHEGO CURADO (G, D, N)
Pasteurised ewe's cheese w/ sweet & nutty flavour served with torta de aceite

CROQUETAS DE ESPINACAS Y QUESO (G, D)
Homemade spinach and goat cheese croquettes served with tomato compote and cheese dressing

PORK BELLY (D)
Oven roasted served with apple purée, chipotle sauce, orange segment and red chillies

GAMBAS AL AJILLO
Black Tiger Prawns in extra virgin olive oil, garlic & red chillies

ARROZ DE POLLO
Valencian style vegetable and chicken paella

CALAMARES A LA ANDALUZA (G)
Andalusian style squid, lightly floured deep fried, alioli

ENSALADA DE TOMATE
Heritage tomato salad with vinaigrette & Maldon salt

ALBONDIGAS (G, D)
Meatballs in cherry tomato sauce

HUEVOS ROTOS
Runny fried eggs over chorizo, potato, onion mix

ALLERGENS & INTOLERANCE Gluten G Dairy D Nuts N

****A discretionary 12.5% service charge will be added to your bill. 100% goes to the team!*

PARA PICAR

A discretionary 12.5% service charge will be added to your bill. 100% goes to the team.

Aceitunas 4.8
Marinated Manzanilla olives w/ unique flavour.

Boquerones 7.5
Marinated Cantabrian white anchovies.

Chargrilled E5 Bread (G) 5
Chargrilled E5 multiseed sourdough bread w/ olive oil & balsamic vinegar or homemade ali-oli.

CHARCUTERIA

Jamón Ibérico 50gr 26
Acorn-fed cured Iberian free-range black pig ham matured for 36 months.

Manchego Curado (G)(D)(N) 9.5
Pasteurised ewe's cheese w/ a sweet & nutty flavour, served with torta de aceite, membrillo & nuts.

La Peral (G)(D)(N) 9.5
Lightly blued rare and delicious cheese from single producer in Asturias, Northern Spain served with torta de aceite, membrillo & nuts.

Tetilla (G)(D)(N) 9
Smooth and creamy semi-soft cheese from Galicia served with torta de aceite, membrillo & nuts.

Cheese Board (G)(D)(N) 25
Tetilla, Manchego and La Peral (blue cheese) w/ torta de aceite, membrillo & nuts.

Charcuterie Board (G)(D)(N) 25
Chorizo ibérico, salchichón ibérico, tetilla , la peral served w/ torta de aceite, quince jelly & nuts.

Salchichón Ibérico de Bellota 9.5
Iberian acorn fed pig's cured meat seasoned with salt & pepper allowing the rich flavours to come clear through.

Chorizo Ibérico de Bellota 9.5
Acorn fed, free range pata negra, cured over 4 months with paprika, deep coloured, wonderfully marbled.

Ham Board 20
Salchichón ibérico, chorizo ibérico and Teruel ham.

Jamón de Teruel 10.5
This Teruel D.O.P. ham is made from the meat of pigs raised and cured in the province of Teruel in Aragón, and is cured for a minimum of 18 months, allowing it to develop a full, deep flavour.

VEGETARIAN

Pan con Tomate (G) 8.5
Toasted E5 sourdough bread w/grated tomato, parsley & onion.

Courgette Flower (G)(D) 11
Courgette flower in batter filled with goat's cheese and honey drizzle (Only available when in season).

Pimientos de Padrón 8.5
Deep fried little Galician peppers w/ Maldon salt.

Croquetas de Espinacas y Queso (G)(D) 9
Homemade spinach and goat's cheese croquettes (4) served with tomato compote and grated cheese.

Patatas Bravas 8.5
Roughly cut double fried potatoes w/ spicy brava sauce and ali-oli.

Burrata (D)(N) 13
Fresh and creamy Italian burrata w/ homemade basil pesto, dried Kalamata olives, pine nuts, rocket leaves and sundried tomato.

Alcachofa Confitada (D) 13
Pan cooked artichoke hearts w/ wild mushrooms, truffle foam and egg yolk.

Ensalada de Tomate 10.5
Mixed heritage tomatoes w/ vinaigrette & Maldon salt.

Tortilla de Patatas 10.5
Freshly cooked Spanish potato & onion omelette, w/ spicy brava sauce and alioli. Served medium cooked, runny in middle (please, ask if you prefer it well done).

Mixed Leaf Salad (D) 6.5
With Manchego shavings and honey-mustard dressing.

Berenjena Asada (G) 10.5
Roasted aubergine with hummus, pomegranates and teriyaki sauce.

SEAFOOD

Tataki de Atún (G)(N) 14.5
Seared yellowfin tuna w/ ajo blanco, mojo verde and pomegranate kernels.

Bacalao Negro 14.5
Grilled black cod served with piquillo red pepper sauce and seaweed salad.

Tacos de Atún Rojo (G) 13.5
Spicy tuna tacos (2) with, jalapeno, guacamole and yuzu mayo.

Calamares a la Andaluza (G) 12.5
Andalusian style fresh squid, fried, lightly dusted served with alioli.

Gambas al Ajillo 14
Pan cooked black tiger prawns in chilli & garlic oil (Bread recommended to dip in the delicious chilli oil).

Pulpo Frito 18
Octopus w/ smoked paprika, piquillo pepper, hummus, chimichurri.

Arroz Negro (G) 13.5
Squid ink paella rice w/ chopped calamari, puntillitas and alioli.

MEAT

Huevos Rotos 12.5
Two runny fried eggs over pan cooked potato, onion and chorizo.

Pork Belly (D) 12.5
Oven roasted pork belly with apple purée, chipotle sauce, orange segments and red chillies.

Tacos de Cerdo (G) 12.5
Slow cooked pork tacos (2) with homemade guacamole and pico de gallo (Add extra taco for 6.5).

Albóndigas (G)(D) 10.5
Traditional pork & beef meatballs served in cherry tomato sauce.

Croquetas de Jamón (G)(D)(N) 9.5
Homemade Iberian ham croquettes (4) with almond romescu sauce.

Arroz de Pollo 12.5
Valencian style paella with chicken, vegetables and ali oli.

Carrillada de Ternera (G)(D) 16
Slow cooked beef cheeks with mash and Pedro Ximénez sauce.

Lamb Chops (D) 18
Two medium cooked lamb chops with shakshuka and yoghurt.

Pollo a la Parrilla (N)(G) 10.5
Grilled skin-on chicken thigh with warm romescu sauce and chimichurri.

Allergens: G Gluten D Dairy N Nuts
freshly prepared daily, ask a manager about serious allergies

Cocktails & Spirits

EL GANSO

COCKTAILS

Espresso Martini 12.5
Vodka, Kahlúa & espresso

Aperol, Campari, Limoncello Spritz 11.5

Hugo Spritz 13.5
Elderflower liquor, prosecco, soda water

Negroni 11.5
Gin, Campari & sweet vermouth

Porn Star Martini 12.5
Vodka, passionfruit puree & passoa

Whiskey Sour 12.5
Whiskey, egg white & sour lemon

Fresa Daiquiri 12.5
Rum, strawberry liquor & lime juice

Margarita — Regular / Chilli / Strawberry 12.5
Tequila, Cointreau, fresh lime & salt

Non-alcoholic Negroni 12.5
Lyre's Apiritif Rosso & London Spirit

Non-alcoholic Amaretto Sour 12.5
Lyre's Amaretti, egg white, lemon

GIN & TONICS

Silent Pool w/ orange wedge 13.5

Nordes w/ dry orange 13.5

Hendrick's w/ cucumber 12.5

Puerto de Indias w/ strawberry 12.5

Gin Mare w/ rosemary & dry lemon 13.5

Bombay Saphire w/ lime & ginger 11.5

All served with Fever Tree tonic water

LIQUOR COFFEE

Carajillo 7.5
Choose any liquor with a shot of espresso

Irish Coffee 10
Jameson, double cream

SANGRÍA & BEER

Red wine Sangría — glass / jug	9.5 34
White wine Cava Sangría jug	36
Alhambra (Reserva 1925) 6.4%	7
San Miguel 5%	5.5
Alcohol Free Beer	5
Estrella half pint / one pint 4.1%	4.5 7.5
Estrella Damm Daura, Gluten Free Beer	6
Tyris Craft IPA 6%	7
Meloc Pineapple & Pear Cider	7

SOFT DRINKS

Coke / Coke Zero / Diet Coke	4.5
Sprite Zero	4.5
Still water 75cl	4.5
Sparkling water 75cl	4.5
Freshly squeezed orange juice	4.5
Homemade lemonade Lemon juice, brown sugar shaken with a few mint leaves	4.5



SHERRIES

50ML / BOTTLE

Bodegas Manzanilla / Dry	6.5 44
Bella Luna Fino Jerez / Dry	6 42
Amontillado de Sanlucar / Medium	7 43
Pedro Ximénez / Sweet	7 44

PORT & DESSERT

50ML / BOTTLE

Kopke Tawny Port	6.5 44
Royal Tokaji	8 44

SPANISH SPECIALITIES

Licor de Hierbas	6.5
Pacharán	6.5
Anís del Mono	6.5
Licor 43	6.5

SPIRITS

BRANDY

Veterano	5.5
Carlos I	9.5
Carlos III	6.5
Limoncello	5.5

TEQUILA

Sierra Blanco	5.5
Patron Silver	8.5
Patron Café	10

WHISKY

Bells	5.5
Maker's Mark	6.5
Jameson	6.5
Jack Daniel's	7.5
Lagavulin 16	9.5

VODKA

Smirnoff	5.5
Grey Goose	7.5

A DISCRETIONARY 12.5% SERVICE CHARGE WILL BE ADDED TO YOUR BILL. 100% GOES TO THE TEAM

020 7241 1793 · @EL_GANSOCAFE · ELGANSOLONDON

Wine

SPARKLING WINE

Cava Anna De Codorníu Blanc De Blancs Reserve, Spain — 20cl 14.5
Brilliant yellow in colour with sparkling flashes of green and has fine, persistent bubbles

Tiepolo Prosecco, Extra Dry, Veneto, Italy — 38
Light, fruity floral aromas, very refreshing, ripe fruity style

N.V. Idilicum Cava Brut, Dominio de la Vega, Utiel-Requena, Spain — 42
Fresh nose of citrus, toast and notes of hay, the palate is broad, quite fruity and has a delicious citrus finish

Cava Reserva "Expression", Dominio De La Vega, Valencia, Spain — 48
Refined vintage cava from fruit grown high in the hills above Valencia

Gobillard, Champagne Brut Grand Reserve Premier Cru, France — 78
Elegant classic Champagne, bone dry with long lasting finish

Dom Perignon, Champagne Epernay, France — 280
Historic famed Champagne, which only produced in the finest vintages

RED WINE

	125	175	BOTTLE
Relato Secreto Garnacha Tempranillo, Spain Generous, ripe, juicy and easy drinking wine with fruity notes and touch of spice	7	9.5	34
Chiringuito Cove Merlot, Central Valley, Chile Easy drinking, ripe plummy Merlot with lovely clean smooth finish	7.5	10	36
Xenysel Organic Monastrell, Jumilla, Spain Full bodied, rich dark fruit flavours. Ideal with chargrilled meats	7.5	10.5	38
Chilly Red, La Macanique Du Vin, France Made to be enjoyed chilled, super fruity and freshing, 100% cinsault	8	11	39
Raza Reserva Malbec, Argentina Classic deep purple, sumptous, rich blackberries and plums, notes of violet, liccourice and spicy oak. Silken and opulent, but with enough heft structure to maintain good posture	8.5	11.5	40
Vigneti Del Sole Primitivo, Puglia, Italy Full bodied, rich and generous from the heel of Italy	9	11.5	41
Rioja Reserva, Bodegas Marques de Reinosa, Spain Classic, smooth, silky Rioja. Dark cherries with oak, vanilla spice	9	11.5	42

Pissarres Tinto, Priorat, Spain — 46
Aromas of cherry and plum, with lovely juicy bright summer fruit flavours

Bouza Tannat, Sin Barrica, Montevideo, Uruguay — 49
Unoaked, juicy, full boded style with cassis and mulberry flavours

Achaval-Ferrer Cabernet Sauvignon, Mendoza, Argentina — 68
One of the finest Argentine estates. Generous, rich style

Erial 'T-F', Bodegas Epifanio Rivera, Ribera del Duero, Spain — 81
Ribera del Duero is home to Spain's finest reds, this is a great example

The Bogan Shiraz, Kaesler, Barossa Valley, South Australia — 90
Big, powerful mouth filling Shiraz, made from truly ancient vines

WHITE WINE

	125	175	BOTTLE
Parajes de Paniza, Chardonnay Garnacha Blanca, Spain Dry, elegant and fresh, with floral and ripe citrus notes	7	9.5	34
Indesio Pinot Grigio delle Venezie, Italy Very refreshing, dry, fruity with hints of pear and spice	7.5	10	36
Trajarinho Vinho Verde, Portugal Touch of spritz, mouthwateringly fresh with lemon citrus flavours	7.5	10.5	38
Verdino Verdejo, Spain Aromatic, ripe tropical character with citrus and peach notes	8.5	11.5	40
Stoneburn Sauvignon Blanc, Marlborough, New Zealand Classic Marlborough style. Bone dry with exotic tropical fruits	9	12	42
Rioja Blanco Crianza, Bodegas Eguren Ugarte, Spain Dry, elegant oaked white Rioja with a touch of Sauvignon Blanc	9	12	44
Albariño, Bodegas Viña Cartin, Rías Baixas, Spain Aromatic, ripe tropical character with citrus and peach notes	9.5	12.5	46

Rioja Blanco, Don Quintin Ortega, Spain — 58
Traditional oak matured white Rioja, so fresh, rounded and moreish

Chablis, Domaine Louis Moreau, Burgundy, France — 58
Classic, clean unoaked, bone dry, mineral laden style

Sancerre, Domaine La Clef du Recit, Loire, France — 74
Boutique Sancerre estate. Wonderful wine with elegance and texture

Valravn Chardonnay, Sonoma Valley, California — 74
Generous, rich, rounded New World Chardonnay with a crisp finish

Cloudy Bay Sauvignon Blanc, Marlborough, New Zealand — 90
New Zealand's finest Sauvignon. Multi-layered flavours with a long finish

ROSÉ WINE

	125	175	BOTTLE
Les Betes Rouses, France Refreshing rosé with intense summer fruit notes and aromas	7.5	10	38

Grand Classique Rosé, Domaine Gavoty, Côtes de Provence, France — 46
Beautiful organic estate grown, pale, bone dry classic rosé

ORANGE WINE

	125	175	BOTTLE
Vin Orange, La Mecanique Du Vin, France Super blend of 4 white grapes. Fresh as a white wine yet as complex as a red	7.5	10	37