

TAPAS

Olivas

Spanish Gordal olives marinated with fresh herbs and citrus zest (VG)

4.5

Alpargata

Spanish-style toast with grated tomato, garlic, Spanish extra virgin olive oil & Gran Reserva Serrano ham

9

Homemade Short Rib Croquetas

Served with roast peppers aioli & criolla sauce (3 per portion)

8

Homemade Iberico Ham Croquetas

Served with house black garlic soy & oyster alioli (3 per portion)

8

Pulpo “Crujiente” con patatas y Pimentón ahumado

Crispy octopus served with Spanish smoked paprika on a bed of potatoes & wasabi alioli

17.50

Patatas bravas

Crispy potatoes served with homemade spicy sauce & alioli (V)

6.5

Gambas a la Plancha

Iron skillet grilled prawns seasoned with garlic oil

9.95

Cojonudos al grill con su salsa

Grilled white Spanish asparagus served with our homemade herb oil (VG)

7.5

SOFT DRINKS

Fentiman's Natural Botanical Brew	3.8
Rose lemonade / Natural lemonade / Sparkling Elderflower / Ginger beer	
Coke / Diet coke / Coke zero / Sprite / Fanta 330 ml	3.3
Natural Spring Still / Sparling Water 750 ml	3.65
Fruit Juices	2.75
Orange, Pineapple, Cloudy apple, Cranberry, Tomato, Grapefruit	

BEER & CIDER

Mahou 5 Stars Premium Draught Lager	Pint 6 Half 3
"Cerveza especial", Spain 5.1%	
KOPPABERG Cider 4.0 %	6.5
Strawberry & Lime / Apple	
Corona 0.0 %	4.0
Alcohol free	

COCKTAILS

FIZZY	8.5
Classic Mimosa Sparkling wine & orange juice.	
Apricot Bellini Peach bitter & Prosecco.	
Raspberry Rose Petal Pink gin, rose water, berries compote, rose petals.	
Elderflower Crown Gin, lemon, elderflower.	
CLASSIC	9.0
Pornstar martini Passion fruit, vanilla vodka, Passoa, Prosecco.	
Espresso martini Sussex coffee espresso, vodka, Kahlua.	
Negroni Gin, classic Campari, Rosso.	
Aperol Spritz Aperol, soda, orange, Prosecco.	
La Paloma Tequila, agave, lime, grapefruit.	
Bourboun Old Fashioned Sugar, bitters, Makers Mark Bourbon, orange.	
Mojito de la Pasion Rum, passion fruit, mint.	
Pisco Sour Pisco, lime, syrup, egg white, bitters.	
Strawberries & cream Licor 43, rum, strawberries, lime, pineapple.	

MOCKTAILS	5.5
Virgin Passion & Apple Mojito Apple, passion fruit, mint, soda.	
Patagonia Mint, berries compote, elderflower.	

SPIRITS & LIQUEURS

GIN Beefeater, Beefeater pink 9.5 / Tanqueray, Gin Mare 10.5 / +£1 extra mixer	
WHISKEY Glenfiddich 15 / Talisker 15.5 / Jameson 9.0 / Maker's Mark 12.0	
BRANDY & COGNAC Remy martin 12.0 / Henessy 12.0 / Courvoisier 9.5	
RUM Havana 7 9.5 / Havana 3 9.0 / Captain morgan 9.0 / Kraken 9.5	
VODKA Belvedere 10.50 / Absolut 9.0 / Smirnoff 9.0	
OTHERS Limoncello 8.5 / Baileys 8.5 / Tia Maria 8.5 / Kahlua 8.5 / Amaretto 9.5	

CAFÉ & TÉ

COFFEES

Single Espresso	2
DoubleEspresso	2.5
Cortado	2.7
Americano	2.9
Flat White	3
Babyccino	1.5
Capuccino	3
Mocha	3.2
Latte.....	3.2
Matcha latte	4
Iced latte	3.5
Hot chocolate	3.5
Small hot chocolate	2.5

Syrup shot +30p
Dash of Kahlua, Cointreau,
Baileys or Tía Maria
+2.60

COFFEE LIQUEURS7.5

Tia Maria Coffee

Tia Maria, espresso, cream.

Café Irlandes

Irish brandy, coffee, cream.

Trifásico

Espresso, brandy shot, milk foam.

Carajillo

Espresso, Licor 43 shot & ice.

LOOSE LEAVES Tea pot for one.....3.1

Pampa's Energy boost

Yerba Mate, lemongrass, lemon
verbena, ginger, lemon peel,
calendula.

Yerba Mate is a traditional Argentinian
infusion high in caffeine & antioxidants.

White Rose Dream Tea

Combination of Pai Mu Tan white tea &
rose petals.

Restore body and mind

Green tea, lemon grass, Yerba Mate ,
horsetail, dandelion, spirulina &
guaraná.

Designed to boost your energy while
detoxing your body.

TEA2.5

English breakfast

Earl grey

Peppermint

Fresh Mint

Green Tea

Mate cocido yerba mate

Rooibos

Food allergy, intolerance, or coeliac disease

Please speak to staff about the ingredients in your food and drink before you order.

An optional 12.5% service charge will be added to your bill .

POSTRES

PANQUEQUES CON DULCE DE LECHE Y HELADO

Crepe, dulce de leche & ice-cream

7

CHURROS CON CHOCOLATE

Churros, chocolate sauce or
dulce de leche & icing sugar

7

TORTA TIBIA DE CHOCOLATE

Warm homemade chocolate cake
with berry compote

7

TARTA DE LIMÓN

Classic homemade lemon meringue pie

7

FLAN CASERO

Homemade Crème caramel with
Dulce de leche

7

HELADO ARTESANAL

2 scoops of artisan ice cream / sorbet
(Ask member of staff for today's choice)

5.5

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