

BREAKFAST & BRUNCH (all day)

Homemade Granola		9.9
Gluten Free Granola, Berry Compote,	Fresh	Fruits,
Yogurt, Honey, Coconut Flakes		

Yogurt & Fresh Berries 7.5
Greek Yogurt, Strawberries, Blueberries, Hazelnuts,
Mixed Seeds, Honey

Homemade Berry Porridge 8.5

Berry Compote, Fresh Fruits, Honey, Mixed Seeds, Almond & Coconut Flakes (Available Mon-Fri Only)

Almond & Coconut Flakes (Available Mon-Fri Only) **Homemade Nutella Porridge** 8.5

Nutella, Banana, Hazelnuts, Almond & Coconut Flakes (Available Mon-Fri Onlγ)

Pancakes

12.5

Pancakes with Warm Homemade Berry Compote, Fresh Fruits, Creme Fraiche, Maple Syrup, Almond & Coconut Flakes

Avocado & Sourdough
Toasted Sourdough Bread, Smashed Avocado, Cherry
Tomato, Red Radishes, Mixed Seeds, Coriander Shoots
I Add: Feta 3 | Poached Egg: 2

Shakshuka 14.9

Peppers, Tomatoes, Onions, Mediterranean Spices, Baked Eggs, Goat Curd, Fresh Herbs, Feta Cheese served with Authentic Pita Bread

Bacon Brioche
Cured Back Bacon in Brioche Bun
Add: Fried Egg 2

Wild Mushrooms
13.5
Sauteed Creamy Wild Mushrooms on Brioche Loaf served with Gruyere Cheese & Fresh Herbs

Salmon Sourdough
Scottish Smoked Salmon on Toasted Sourdough served with Cream Cheese, Cucumber, Orange, Seasonal Greens & Dill

Benedict 13.5
Hand Carved Ham, Free Range Poached Eggs,
Hollandaise on English Muffin

Florentine 13.5
Spinach, Kale, Free Range Poached Eggs, Hollandaise,
Toasted Sourdough, Almond Flakes

Royale 14.9

Smoked Salmon, Free Range Poached Eggs, Hollandaise, Toasted Sourdough

Eggvocado
Free Range Poached Eggs, Avocado, Cherry Tomato
Confit, Toasted Sourdough | Add: A rasher of Bacon 2
| Chorizo 3 | Mushrooms 2.5

Turkish EggsFree Range Poached Eggs, Strained Garlic Yogurt,
Authentic Pita Bread, Chilli Butter, Almond Flakes

Poached Eggs / Fried EggsFree Range Eggs on Toasted Sourdough | Add: A rasher of Bacon 2 | Chorizo 3 | Mushrooms 2.5

Scrambled Eggs
Free Range Scrambled Eggs on Toasted Sourdough I
Add: A rasher of Bacon 2 | Chorizo 3 | Mushrooms 2.5
Smoked Salmon 4

FROM THE COUNTER

Butter Croissant	3.2	Homemade Nutella Brownie	4.8	ŀ
Ham & Cheese Croissant	4.5	Add: Ice cream & Chocolate Sauce 2		P
Cheese & Tomato Croissant	4.5	Homemade Burnt Basque Cheesecake	5.5	L
Almond Croissant	3.5	Homemade Vegan Banana &	4.9	P
Chocolate Croissant	3.5	Blueberry Loaf		B
Vegan Raspberry Croissant	3.5	Homemade Gluten Free Lemon & Poppy Seeds Loaf	4.9	Т

Homemade Peanut Butter, Pecan & Choc Chip Cookie
Lemon Tart 4.9
Pecan Pie 4.9
Bluberry Muffin 3
Triple Chocolate Muffin 3

LUNCH (all day)

Spanish Tortilla

Slice of our Famous tortilla made with Potatoes, Onion, Peppers, Egg, Spinach served with Seasonal Greens, Cherry Tomatoes

Mushroom Arancini 10.5

Parmesan and Mushroom Arancini served with Tomato & Red Pepper sauce, Almond Flakes

Beet Hummous 12.5

Roasted Beetroot Hummous & Avocado on Toasted Sourdough, Fresh Dill, Seasonal Greens and Crunchy Chickpeas, Homemade Tahini Sauce

Baked Meatballs 13.5

Baked Lamb Meatballs in rich homemade tomato sauce, Parmesan, Black Olives, Rosemary & Sea Salt Focaccia, Almond Flakes **Burrata Bowl**

Italian Burrata served with Yellow & Red Cherry
Tomatoes, Seasonal Greens, Homemade Pistachio
Pesto, Strawberries & Olive Sourdough

Vegan Mediterranian Bowl 13.5

Beetroot Falafels, Seasonoal Greens, Yellow & Cherry Tomatoes, Hummus I Add Halloumi 3.5

Quinoa Bowl

Smashed Avocado, Mushrooms, Cherry Tomato, Quinoa, Feta, Fried Egg | Add: Halloumi 3.5

Roasted Sweet Potato Bowl 13.9

Chickpeas, Halloumi, Spinach, Pomegranate, Maple Syrup, Pecan | Add: Fried Egg 2 BURGERS (from 11:00 am)

Angus Beef Burger

Baby Gem, Pickled Gherkin, Sun Blushed Tomato Mayo, Brioche Bun served with Chunky Chips or Sweet Potato Fries | Add: Cheese 1 | Bacon 2

Chicken Thigh Burger 16.5

Baby Gem, Cheddar Cheese, Lemon Herb Mayo, Brioche Bun served with Chunky Chips or Sweet Potato Fries | Add: Bacon 2

Roasted Vegetable Burger 16.5

Smashed Avocado, Lettuce, Roasted Red Peppers, Halloumi, Tomato Salsa served with Chunky Chips or Sweet Potato Fries

SIDES

Padron Peppers 5.

Fried Padron Peppers

5.5

Beetroot Falafels Hummus & Olive Sourdough

TI

5

Rocket & Parmesan Salad

Cherry Tomato, Rocket, Parmesan

5.5 Sweet Potato Fries

5.5

Rustic Chunky Chips

4.9

Toasted Sourdough

1.5





COFFEES & TEAS & FRAPPES

COFFEES	S M L	ICED COFFEES & FRAPPES		LOOSE LEAF TEAS	Teapot
Americano	3.3 - 3.6 - 3.8	Iced Latte	3.9	English Breakfast Tea	3.8
Espresso	2.6 - 2.9	Iced Americano	3.9	Earl Grey	3.8
Esp. Machiatto	2.8 - 3.1	Iced Mocha	4.1	Rooibos	3.8
Cortado	3.4	Iced Matcha Latte	4.1	Camomile	3.8
Flat White	3.6	Iced Chocolate	4.1	Peppermint	3.8
Cafe Latte	3.4 - 3.8 - 4	Vanilla Frappe	4.8	Jasmine Silver Needle	3.8
Cappuccino	3.4 - 3.8 - 4	Strawberry Frappe	4.8	Green Tea	3.8
Cafe Mocha	3.6 - 3.9 - 4.2	Chocolate Frappe	4.8	Super Fruit	3.8
Hot Chocolate	3.4 - 3.8 - 4	Oat, Soya, Almond, Coconut Milk	35p	Lemon & Ginger	3.8
Matcha Latte	3.4 - 3.8 - 4	Caramel, Vanilla, Hazelnut Extra Shot	35p 50p		
Turmeric Latte	3.4 - 3.8 - 4	Decaf available	A Cop		
Chai Latte	3.4 - 3.8 - 4				

SMOOTHIES

Pash n Shoot Mango, Pineapple, Passion Fruit	5.8	Berry Go Round Strawberry, Blackberry, Raspberry	5.8	Strawberry Split Strawberry, Banana	5.8
Detox Zing Blueberry, Carrot, Ginger, Banana, Cour	5.8 gette	Coco Loco Mango, Pineapple, Coconut, Lime, Mint	5.8	Kale Kick Kale, Spinach, Mango	5.8

COCKTAILS

Picante	12,5	Bloody Marry	12	Negroni	12
Tequila, Cointreau, Freshly Squeezeo	d Lime Juice,	Vodka, Tomato Juice, Lemon Juice	, Orange Juice,	Campari, Rosso Sweet Vermouth,	Gin, Orange
Homemade Chili Infused Sγrup		Horseradish, Tabasco, Worcester S	Sauce	Aperol Spirtiz	12
Espresso Martini Vodka, Kahlua, Silverberry Espresso,	12,5 , Syrup	Mimosa Prosecco with Orange Juice	9	Aperol, Presecco and Orange	
		Gin & Tonic	10		

Monkey 47 German Dry Gin, Tonic, Blueberries

WINES

White	175 ml	700 ml (Bottle)	Red	175 ml	700 ml (Bottle)
Picpoul (13,5%) Badassiere, Languedoc, Fratouch of citrus on the nose		30 thful Picpoul with fresh, crisp apple and a	Mendoza Malbec (14%) Kaikon Clasico, Argentina, 2021. A sm tains, this succulent, smoky wine has and sweet spice notes.		
Rose Luberon Rose (13%)	8.5	28	Sparkling		
Famille Perrin, Rhone, Fran	ice, 2022. From vi e of freshlγ picke	neyards planted at 300m altitude, this d strawberries and subtle floral notes with eshness.	Prosecco (%11) Ca'di Alte, Veneto, Italy. This elegant notes and a refreshing lively style.	8 prosecco spumante ha	30 as delicate lemon fruit

REERS

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/ Birra Moretti, L'au	tentica (33	0 ml Bottle)	6	Strawberry & I	Lime Cider, Reko	orderlig (500 n	nl Bottle)	6
A special blend of hops th	iat gives a unic	ue taste and aroma		A beautiful pairing of	f aromatic strawberrγ a	and zingy lime		

