

**SPECIAL**

**DIETARY**

**REQUIREMENT**

**MENU**

# VEGAN MENU

## PARA PICAR TO GET YOU STARTED

<b>PAN</b>			<b>£2.50 POR PERSONA</b>
Home Baked Sourdough Bread. Served with a Trio of Dips; Extra Virgin Spanish Olive Oil, Beetroot Hummus & Pesto Made with Semi-Cured Manchego Cheese			
<b>FYI:</b> We Make An Amazing Basil Infused Olive Oil- That Has The Same Flavour Profile As Our Pesto, So, Please Just Ask For Yours to be Served with This Instead!			
<b>HABAS FRITAS</b>	<b>£2.50</b>	<b>KIKONES</b>	<b>£2.50</b>
Crispy Roasted Broad Beans		Crunchy Giant Roasted Corn Kernels	
<b>GUINDILLAS</b>	<b>£2.95</b>	<b>PATATAS FRITAS</b>	<b>£3.50</b>
Pickled Spanish Green Peppers		Artisanal Crisps from Torres. Choose from: Jamón or Black Truffle	
<b>BANDERILLAS</b>	<b>£3.95</b>	<b>ACEITUNAS</b>	<b>£5.95</b>
(4) Skewers of Pickled Gherkins, Pickled Onions, Olives, Guindilla Peppers & Red Peppers		Gordal Olives. Extra Large, Home Marinated, Spanish Olives	
<b>ALMENDRAS DE VALENCIA</b>	<b>£5.95</b>		
Salted Almonds from Valencia			

## DESDE EL CAMPO FROM THE FIELD

<b>BERENJENAS CON MIEL</b>	<b>£5.50</b>	<b>PIMIENTOS DE PADRÓN</b>	<b>£6.25</b>
Aubergine Crisps. Drizzled with Honey		Spanish Green Peppers. Pan Seared & Adorned with Maldon Sea Salt	
<b>FYI:</b> We have a Tate & Lyle's Golden Syrup (Which is a Vegan Appropriate Golden Syrup) Available As a Substitute for The Honey in This Dish, Please Just Ask for Yours To Be Made With This!			
<b>ENSALADA DE REMOLACHA CON QUESO FETA</b>	<b>£6.50</b>	<b>COUSCOUS MEDITERRANEO</b>	<b>£6.50</b>
Beetroot and Feta Salad. A Superfood Salad of Beetroot, Feta Cheese, Walnuts & Tricolour Quinoa		Giant Couscous, Chickpea & Kidney Bean Salad. Bound with Zesty, Citrus Fruit & Mojo Verde (A Coriander Enriched Salsa from the Canary Islands)	
<b>FYI:</b> This Dish is Usually Made with Feta Cheese, But, We'll Make Yours with Apple Instead!			
<b>ALCACHOFAS CON AJO BLANCO</b>	<b>£6.95</b>	<b>ESPÁRRAGOS Y CEBOLLETAS</b>	<b>£7.50</b>
Artichokes. Char- grilled, Topped with Black Olives & Fresh Chilli & Set Atop of Ajo Blanco (A Chilled Garlic & Almond Soup from Andalucía)		Asparagus Spears & Whole Spring Onions. Char- grilled & Dressed with a Salsa de Romesco (An Almond, Roasted Garlic & Tomato Sauce from Tarragona in Catalunya)	
		<b>PATATAS BRAVAS</b>	<b>£4.25</b>
		Crisp, Fried Potatoes. Topped with Spicy Tomato Salsa	

# VEGAN MENU

## POSTRES DESSERTS

### CHURROS CON CHOCOLATE

£6.95

Sugared Spanish Pastries. Accompanied by a Molten Hot Chocolate Dipping Sauce

**FYI:** Our Hot Chocolate Dipping Sauce is Vegan Appropriate, But As We Previously Mentioned We Also Have Tate & Lyle's Golden Syrup If You'd Prefer That Instead!

### HELADO DE BUTTERMILK Y PEDRO XIMENEZ

£7.95

Homemade Buttermilk Ice Cream, Sat Atop Migas Dulce (Brioche Breadcrumbs Enriched with Butter and Muscovado Sugar) & Served with a Measure of PX Sherry to Pour Over it All

**FYI:** The Buttermilk Ice Cream & Migas Dulce Are Not Vegan, But, We'll Make Yours with Swedish Glace Vanilla Ice Cream Instead!

## CAFÉ COFFEE & HOT DRINKS

All our Coffees are Available To Be Enjoyed Decaffeinated;

With Soya, Coconut, Almond & Oat Milks Also Available (Upon Request) for a £0.50 Supplement

### TÉ

£2.95

Fair Trade. Served in Biodegradable, Silk Pyramid Bags. Choose from: Scottish Brew/ Camomile/ Mr Grey/ Mojito Mint/ Green Tea/ Lemon & Ginger/ Red Berry Splash/ Passion Fruit & Orange/ Decaffeinated

### ESPRESSO

£2.50

### AMERICANO

£3.50

+++Add a Jug of Hot or Cold Milk for £0.25+++

### DOUBLE ESPRESSO

£3.50

### CAFÉ CON LECHE

£3.75

Double Shot of Espresso Topped with Textured Milk

### CARAJILLO

Double Espresso, Served with a Side Measure of Delicious Soberano 5 Brandy

### CAFÉ CORTADO

£3.25

Single Shot of Espresso with the Same Again of Textured Milk

### CAFÉ LATTE

£3.75

Single Shot of Espresso Topped with Textured Milk

### CHOCOLATE CALIENTE

£3.95

Rich, Spanish Hot Chocolate Topped with Whipped Cream

# END OF VEGAN MENU

# GLUTEN FREE MENU

## PARA PICAR TO GET YOU STARTED

### PAN £2.50 POR PERSONA

Home Baked Sourdough Bread. Served with a Trio of Dips; Extra Virgin Spanish Olive Oil, Beetroot Hummus & Pesto Made with Semi-Cured Manchego Cheese!

**FYI:** We Will Always have Gluten Free Bread Rolls & Nairn's Gluten Free Oatcakes as An Alternative to Our Sourdough Bread. However, Please Just Be Aware That There Is a Short Lead Time to Prepare the Bread, but, Otherwise, We've Got You!

### HABAS FRITAS £2.50 KIKONES £2.50

Crispy Roasted Broad Beans

Crunchy Giant Roasted Corn Kernels

### GUINDILLAS £2.95 PATATAS FRITAS £3.50

Pickled Spanish Green Peppers

Artisanal Crisps from Torres. Choose from: Jamón or Black Truffle

### BANDERILLAS £3.95 CORTEZAS DE CERDO £4.95

(4) Skewers of Pickled Gherkins, Pickled Onions, Olives, Guindilla Peppers & Red Peppers

Spanish Pork Scratchings. Dusted with Spicy Paprika

### ALMENDRAS DE VALENCIA £5.95 ACEITUNAS £5.95

Salted Almonds from Valencia

Gordal Olives. Extra Large, Home Marinated, Spanish Olives

## CHARCUTERIA CHARCUTERIE

### EMBUTIDOS DE LA CASA £15.00 JAMÓN IBÉRICO DE BELLOTA £27.50

A Sharing Platter of Spanish Cured Meats & Cheese. With: (2) Jamón Serrano Gran Reserva, (4) Chorizo Ibérico de Bellota, (4) Salchichon Ibérico de Bellota, (4) Lomo Curado & (4) Semi-Cured Manchego Cheese

80g of Hand Cut Jamón Ibérico de Bellota Made from 100% Ibérico certified Pigs, that are allowed to gorge themselves on acorns for two seasons & then cured for 48 months, this is an exquisite example of the incredible husbandry behind the production of Jamón that's not to be missed!

### TABLA DE QUESOS £15.00

A Sharing Platter of Spanish Artisanal Cheeses. With; (4) Semi-Cured Manchego, (2) Queso de Cabra al Vino (2) Mezcla, (2) Mahón & (2) Idiazabal Cheeses

+++Add Semi-Cured Manchego Cheese for Just £4+++

### JAMÓN IBÉRICO DE RECEBO £22.50

100g of Hand Cut Jamón Ibérico de Recebo Cured for 24 months from Pigs fed with both acorns & cereal, this dish is the perfect entry point into the seductive world of Jamón!

+++Add Semi-Cured Manchego Cheese for Just £4+++

### TABLAS IBÉRICA DE BELLOTA £36.00

The Ultimate Iberian Pig Black Experience! 80g of Hand Cut Jamón Ibérico de Bellota, (4) Chorizo Ibérico de Bellota, (4) Salchichon Ibérico de Bellota (4) Lomo Ibérico de Bellota & (4) Semi-Cured Manchego Cheese

# GLUTEN FREE MENU

## DESDE LA DEHESA FROM THE MEADOW

And if you've not already guessed, we're all about artisanal Spanish produce in Tapa with the headline act being the Iberian Black Pig! Free to forage amongst acorn trees, this magnificent beast leads the truest form of organic life- with each Pig requiring at least two acres of space to fully mature! This, combined with impeccable husbandry, creates a distinctive meat that we suggest- however you choose your Tapas today- you do so including at least one of the four cuts of meat highlighted below!

### MORCILLA DE BURGOS

Black Pudding. Pan Fried & Rested on a Bed of Caramelised Red Onions, Topped with a Fried Quail's Egg & Dusted with Spicy Paprika

£6.95

### CHORIZO

Chorizo. Char- Grilled & Dressed with Ají (A Piquant, Roasted Yellow Pepper Sauce)

£7.95

### (1) CARRILLADAS

Iberian Black Pig Cheeks. Slow Cooked, Our Unctuous Pig Cheeks Are Complimented By a Manchego Cheese & Truffle Oil Infused Polenta

£12.00

### (2) SOLOMILLO

Sirloin of Iberian Black Pig. Wrapped in Iberian Pancetta, Pan Fried & Adorned with a Sobrasada Alioli (Sobrasada Being a Soft, Pâté Style of Chorizo from Mallorca)

£14.00

### (3) SECRETO

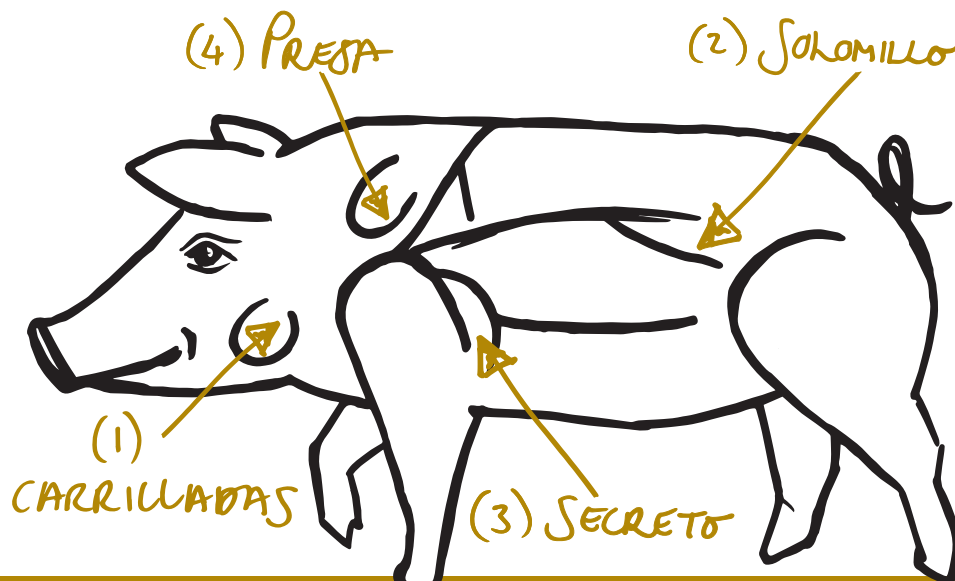
Akin to a Rib Eye Steak, Secreto Has An Almost Buttery Texture To It When Char-grilled so To Compliment This, We Adorn it with a Salsa de Romesco (A Super Tasty Almond, Roasted Garlic & Tomato Sauce from Tarragona in Catalunya)

£17.00

### (4) PRESA

Akin to a Fillet Steak, We Char-grill Our Presa To Medium Rare & Adorn It with a Porcini Mushroom & Tarragon Alioli

£19.00



TURN OVER FOR MORE GLUTEN FREE DISHES

# GLUTEN FREE MENU

## DESDE LA MAR FROM THE SEA

### VIEIRAS £7.95

Scallop. Pan Seared King Scallop, Served in it's Shell with a Spiced, Roasted Yellow Pepper Sauce and Topped with a Sobrasada Crust

**FYI:** The Sobrasada Component of This Dish is Enriched with Breadcrumbs. But, we'll Make Yours Without It! It's Just As Good!

**+++One Scallop Not Enough?!**  
Add Another for £5+++

### GAMBAS £12.00

Prawns. Three Large, Fresh Water Tiger Prawns, Char- grilled in Their Shells & Dressed in a Homemade Garlic & Herb Infused Olive Oil

### CARPACCIO DE PULPO £12.00

Octopus. Carpaccio of Thinly Sliced, Slow Cooked Octopus. Dressed with Extra Virgin Olive Oil & Dusted with Spicy Paprika

### CEVICHE £14.00

Sea Bass. Thinly Sliced Fillet of Sea Bass. Cured with Citrus & Topped with Fresh Coriander, Red Onion, Mango & Pomegranate

## DESDE EL CAMPO FROM THE FIELD

### ENSALADA DE REMOLACHA CON QUESO FETA £6.50

Beetroot and Feta Salad. A Superfood Salad of Beetroot, Feta Cheese, Walnuts & Tricolour Quinoa

### BRÛLÉE DE QUESO DE CABRA £9.95

Goats Cheese. Warm Goats Cheese, Topped with Caramelised Muscovado Sugar & Accompanied by Peach Alioli Dressed with Fresh Chilli

### PIMIENTOS DE PADRÓN £6.25

Spanish Green Peppers. Pan Seared & Adorned with Maldon Sea Salt

### ESPÁRRAGOS Y CEBOLLETAS £7.50

Asparagus Spears & Whole Spring Onions. Char- grilled & Dressed with a Salsa de Romesco (An Almond, Roasted Garlic & Tomato Sauce from Tarragona in Catalunya)

## PARA ACOMPAÑAR ACCOMPANIMENTS

### PATATAS BRAVAS £4.25

Crisp, Fried Potatoes. Topped with Spicy Tomato Salsa

### PATATAS ALIOLI £4.25

Crisp, Fried Potatoes. Topped with Homemade Garlic Salsa

### PATATAS MIXTA £4.95

Crisp, Fried Potatoes. Topped with Both Spicy Tomato Salsa AND Homemade Garlic Salsa

# GLUTEN FREE MENU

## POSTRES DESSERTS

**TARTA DE QUESO DE SAN SEBASTIÁN** £7.95  
A Super Light, Entirely Unique Baked Cheese-cake from San Sebastián in the Basque Country. Accompanied by Homemade Dulce de Leche

**HELADO DE BUTTERMILK Y PEDRO XIMENEZ** £7.95  
Homemade Buttermilk Ice Cream, Sat Atop Migas Dulce (Brioche Breadcrumbs Enriched with Butter and Muscovado Sugar) & Served with a Measure of PX Sherry to Pour Over it All  
**FYI:** The Migas Dulce is Not Gluten Free, So, We'll Serve Yours Without!

**TABLA DE QUESOS** £15.00  
A Sharing Platter of Spanish Artisanal Cheeses. With; (4) Semi-Cured Manchego, (2) Queso de Cabra al Vino (2) Mezcla, (2) Mahón & (2) Idiazabal Cheeses **+++Add a Glass of Pedro Ximenez Sherry for £8.75+++**

## CAFÉ COFFEE & HOT DRINKS

All our Coffees are Available To Be Enjoyed Decaffeinated;  
With Soya, Coconut, Almond & Oat Milks Also Available (Upon Request) for a £0.50 Supplement

**TÉ** £2.95  
Fair Trade. Served in Biodegradable, Silk Pyramid Bags. Choose from: Scottish Brew/ Camomile/ Mr Grey/ Mojito Mint/ Green Tea/ Lemon & Ginger/ Red Berry Splash/ Passion Fruit & Orange/ Decaffeinated

**CHOCOLATE CALIENTE** £3.95  
Rich, Spanish Hot Chocolate Topped with Whipped Cream

**ESPRESSO** £2.50      **CAFÉ CORTADO** £3.25

Single Shot of Espresso with the Same Again of Textured Milk

**AMERICANO** £3.50

+++Add a Jug of Hot or Cold Milk for £0.25+++

**CAFÉ LATTE** £3.75

Single Shot of Espresso Topped with Textured Milk

**CAFÉ CON LECHE** £3.75      **CAFÉ BOMBÓN** £3.50

Double Shot of Espresso Topped with Textured Milk

Black Coffee with a Layer of Super Sweet Condensed Milk at the Bottom

**CARAJILLO** £6.95

Double Espresso, Served with a Side Measure of Delicious Soberano 5 Brandy

**CAFE ASIÁTICO** £7.50

A Sumptuous Coffee with Layers of Condensed Milk, Licor 43 (Spanish Vanilla Infused Rum Liqueur) & Soberano 5 Spanish Brandy. All Topped with a Shot of Double Espresso

# END OF GLUTEN FREE MENU



# LACTOSE FREE MENU

## PARA PICAR TO GET YOU STARTED

<b>PAN</b>			<b>£2.50 POR PERSONA</b>
Home Baked Sourdough Bread. Served with a Trio of Dips; Extra Virgin Spanish Olive Oil, Beetroot Hummus & Pesto Made with Semi-Cured Manchego Cheese			
<b>FYI:</b> We Make An Amazing Basil Infused Olive Oil- That Has The Same Flavour Profile As Our Pesto, So, Please Just Ask For Yours to be Served with This Instead!			
<b>HABAS FRITAS</b>	<b>£2.50</b>	<b>KIKONES</b>	<b>£2.50</b>
Crispy Roasted Broad Beans		Crunchy Giant Roasted Corn Kernels	
<b>GUINDILLAS</b>	<b>£2.95</b>	<b>PATATAS FRITAS</b>	<b>£3.50</b>
Pickled Spanish Green Peppers		Artisanal Crisps from Torres. Choose from: Jamón or Black Truffle	
<b>BANDERILLAS</b>	<b>£3.95</b>	<b>CORTEZAS DE CERDO</b>	<b>£4.95</b>
(4) Skewers of Pickled Gherkins, Pickled Onions, Olives, Guindilla Peppers & Red Peppers		Spanish Pork Scratchings. Dusted with Spicy Paprika	
<b>ALMENDRAS DE VALENCIA</b>	<b>£5.95</b>	<b>ACEITUNAS</b>	<b>£5.95</b>
Salted Almonds from Valencia		Gordal Olives. Extra Large, Home Marinated, Spanish Olives	

## CHARCUTERIA CHARCUTERIE

<b>JAMÓN IBÉRICO DE RECEBO</b>	<b>£22.50</b>
100g of Hand Cut Jamón Ibérico de Recebo Cured for 24 months from Pigs fed with both acorns & cereal, this dish is the perfect entry point into the seductive world of Jamón!	
<b>JAMÓN IBÉRICO DE BELLOTA</b>	<b>£27.50</b>
80g of Hand Cut Jamón Ibérico de Bellota Made from 100% Ibérico Certified Pigs, That are Allowed to Gorge Themselves on Acorns for Two Seasons & Then Cured for 48 Months, This is an Exquisite Example of the Incredible Husbandry Behind the Production of Jamón That's Not to be Missed!	
<b>FYI:</b> Milk Products are Used in the Process of Making Chorizo & Salchichon Ibérico de Belotta. However, this is Only the Case in the Harder, Charcuterie Style Chorizo & Not in the Softer Treatment that We Use for Cooking With- Which is Why Chorizo is Not Available to You in The Chorizo in This Section, But, It Is in The Tapas Menu Below.	



# LACTOSE FREE MENU

## DESDE LA DEHESA FROM THE MEADOW

And if you've not already guessed, we're all about artisanal Spanish produce in Tapa with the headline act being the Iberian Black Pig! Free to forage amongst acorn trees, this magnificent beast leads the truest form of organic life- with each Pig requiring at least two acres of space to fully mature! This, combined with impeccable husbandry, creates a distinctive meat that we suggest- however you choose your Tapas today- you do so including at least one of the four cuts of meat highlighted below!

### MORCILLA DE BURGOS

Black Pudding. Pan Fried & Rested on a Bed of Caramelised Red Onions, Topped with a Fried Quail's Egg & Dusted with Spicy Paprika

£6.95

### CHORIZO

Chorizo. Char- Grilled & Dressed with Ají (A Piquant, Roasted Yellow Pepper Sauce)

£7.95

### CARRILLADAS

Iberian Black Pig Cheeks. Slow Cooked, Our Unctuous Pig Cheeks Are Complimented By a Manchego Cheese & Truffle Oil Infused Polenta

**FYI:** The Polenta Component of This Dish Is Made with Cheese, So, We'll Just Make Yours Without!

£12.00

### SOLOMILLO

Sirloin of Iberian Black Pig. Wrapped in Iberian Pancetta, Pan Fried & Adorned with a Sobrasada Alioli (Sobrasada Being a Soft, Pâté Style of Chorizo from Mallorca)

**FYI:** The Sobrasada Alioli Is Made with Milk, But, We'll Make Yours with Salsa de Romesco (A Super Tasty Almond, Roasted Garlic & Tomato Sauce from Tarragona in Catalunya) instead!

£14.00

### SECRETO

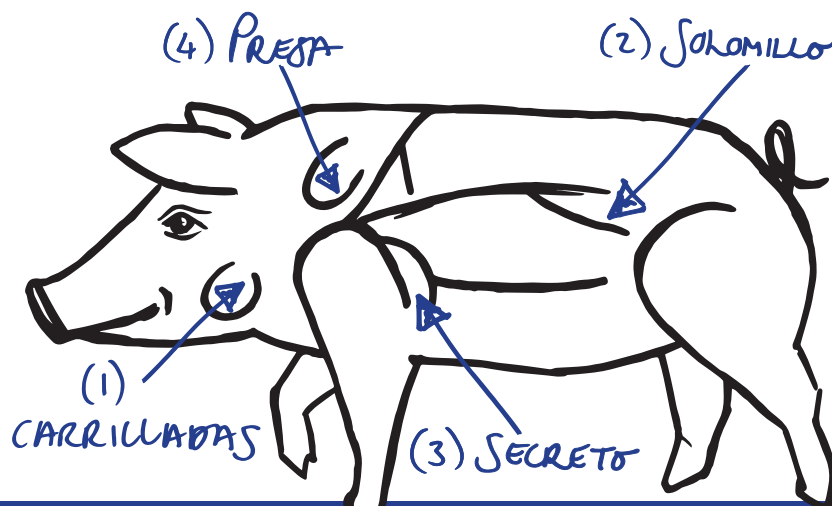
Akin to a Rib Eye Steak, Secreto Has An Almost Buttery Texture To It When Char-grilled so To Compliment This, We Adorn it with a Salsa de Romesco (A Super Tasty Almond, Roasted Garlic & Tomato Sauce from Tarragona in Catalunya)

£17.00

### PRESA

Akin to a Fillet Steak, We Char-grill Our Presa To Medium Rare & Adorn It with a Porcini Mushroom & Tarragon Alioli

£19.00



TURN OVER FOR MORE LACTOSE FREE DISHES

# LACTOSE FREE MENU

## DESDE LA MAR FROM THE SEA

<b>VIEIRAS</b>	<b>£7.95</b>	<b>PUNTILLITAS</b>	<b>£8.95</b>
Scallop. Pan Seared King Scallop, Served in it's Shell with a Spiced, Roasted Yellow Pepper Sauce and Topped with a Sobrasada Crust (Sobrasada Being a Soft, Pâté Style of Chorizo from Mallorca) <b>+++One Scallop Not Enough?! Add Another for £5+++</b>		Squid. Baby Squid, Lightly Floured & Fried Until Tender. Served with a Homemade Garlic Salsa <b>FYI:</b> The Alioli Component of this Dish Is Made with Milk, But, We'll Serve Yours with Bravas (Spicy Tomato Salsa) instead	
<b>FRITURA DE PEZ SAPO</b>	<b>£9.95</b>	<b>GAMBAS</b>	<b>£12.00</b>
Panko Encrusted Monkfish. Served with Mojo Picon (A Flavoursome Paprika Enriched Sauce from the Canary Islands)		Prawns. Three Large, Fresh Water Tiger Prawns, Char- grilled in Their Shells & Dressed in a Homemade Garlic & Herb Infused Olive Oil	
<b>CARPACCIO DE PULPO</b>	<b>£12.00</b>	<b>CEVICHE</b>	<b>£14.00</b>
Octopus. Carpaccio of Thinly Sliced, Slow Cooked Octopus. Dressed with Extra Virgin Olive Oil & Dusted with Spicy Paprika		Sea Bass. Thinly Sliced Fillet of Sea Bass. Cured with Citrus & Topped with Fresh Coriander, Red Onion, Mango & Pomegranate	

## DESDE EL CAMPO FROM THE FIELD

<b>BERENJENAS CON MIEL</b>	<b>£5.50</b>	<b>PIMIENTOS DE PADRÓN</b>	<b>£6.25</b>
Aubergine Crisps. Drizzled with Honey		Spanish Green Peppers. Pan Seared & Adorned with Maldon Sea Salt	
<b>ENSALADA DE REMOLACHA CON QUESO FETA</b>	<b>£6.50</b>	<b>COUSCOUS MEDITERRANEO</b>	<b>£6.50</b>
Beetroot and Feta Salad. A Superfood Salad of Beetroot, Feta Cheese, Walnuts & Tricolour Quinoa <b>FYI:</b> This Dish is Usually Made with Feta Cheese, But, We'll Make Yours with Apple Instead!		Giant Couscous, Chickpea & Kidney Bean Salad. Bound with Zesty, Citrus Fruit & Mojo Verde (A Coriander Enriched Salsa from the Canary Islands)	
<b>ALCACHOFAS CON AJO BLANCO</b>	<b>£6.95</b>	<b>ESPÁRRAGOS Y CEBOLLETAS</b>	<b>£7.50</b>
Artichokes. Char- grilled, Topped with Black Olives & Fresh Chilli & Set Atop of Ajo Blanco (A Chilled Garlic & Almond Soup from Andalucía)		Asparagus Spears & Whole Spring Onions. Char- grilled & Dressed with a Salsa de Romesco (An Almond, Roasted Garlic & Tomato Sauce from Tarragona in Catalunya)	
		<b>PATATAS BRAVAS</b>	<b>£4.25</b>
		Crisp, Fried Potatoes. Topped with Spicy Tomato Salsa	

# LACTOSE FREE MENU

## POSTRES DESSERTS

### CHURROS CON CHOCOLATE £6.95

Sugared Spanish Pastries. Accompanied by a Molten Hot Chocolate Dipping Sauce

**FYI:** Our Hot Chocolate Dipping Sauce is Vegan Appropriate, But As We Previously Mentioned We Also Have Tate & Lyle's Golden Syrup If You'd Prefer That Instead!

### HELADO DE BUTTERMILK Y PEDRO XIMENEZ £7.95

Homemade Buttermilk Ice Cream, Sat Atop Migas Dulce (Brioche Breadcrumbs Enriched with Butter and Muscovado Sugar) & Served with a Measure of PX Sherry to Pour Over it All

**FYI:** The Buttermilk Ice Cream & Migas Dulce Are Not Vegan, But, We'll Make Yours with Swedish Glace Vanilla Ice Cream Instead!

## CAFÉ COFFEE & HOT DRINKS

All our Coffees are Available To Be Enjoyed Decaffeinated;

With Soya, Coconut, Almond & Oat Milks Also Available (Upon Request) for a £0.50 Supplement

### TÉ £2.95

Fair Trade. Served in Biodegradable, Silk Pyramid Bags. Choose from: Scottish Brew/ Camomile/ Mr Grey/ Mojito Mint/ Green Tea/ Lemon & Ginger/ Red Berry Splash/ Passion Fruit & Orange/ Decaffeinated

### CHOCOLATE CALIENTE £3.95

Rich, Spanish Hot Chocolate Topped with Whipped Cream

### ESPRESSO £2.50

### AMERICANO £3.50

+++Add a Jug of Hot or Cold Milk for £0.25+++

### DOUBLE ESPRESSO £3.50

### CAFÉ CON LECHE £3.75

Double Shot of Espresso Topped with Textured Milk

### CARAJILLO

Double Espresso, Served with a Side Measure of Delicious Soberano 5 Brandy

### CAFÉ CORTADO £3.25

Single Shot of Espresso with the Same Again of Textured Milk

### CAFÉ LATTE £3.75

Single Shot of Espresso Topped with Textured Milk

### CAFÉ BOMBÓN £3.95

Black Coffee with a Layer of Super Sweet Condensed Milk at the Bottom

### £6.95

# END OF LACTOSE INTOLERANCE MENU

**ALLERGEN**  
**MATRIX**  
**& CONTENT**