



OUR COFFEE

Location: Nariño department, Colombia **Altitude:** 1,600 - 2,300 masl **Process:** Washed

Cultivar: Castillo, Caturra **Flavour profile:** Stewed apricot & maple syrup

BREAKFAST

Sourdough toast & butter. 1.5 / Cherry compote / honey / peanut butter. 1.5

Berry Granola, Greek yoghurt, coconut & almond shavings with honey/ or cherry compote. 4

Filled croissant with mature cheddar. 3.5

TAPAS BRUNCH (Small Plates)

Smashed avocado with a hint of lemon, cumin & olive oil. 4

Heritage baked eggs, olive oil & paprika. 4

Sliced haloumi, grilled with olive oil. 4

Grilled acorn-fed Ibérico chorizo with pimentón and garlic. 4

Heritage free range eggs in a spiced tomato, garlic and paprika base. 5

Spanish tortilla with potato, onion and free range eggs. 4

Mixed beans with melted cheese and chilli. 4

Grilled Dry-cured Serrano. 4

Grilled Manchego cheese, cheddar, paprika on sourdough. 5

Jamon Iberico Cebo de Campo, Ham Slices from acorn fed Iberico Pata Negra pigs. 9

BRUNCH COCKTAILS

Frozen Berry Daiquiri 9.5

Frozen Passion fruit & Mango Daiquiri

Mimosa 9.5

Aperol Spritz 9

Gin & Tonic 9.5

Vodka Tonic 9.5

Negroni 9.5

Old Fashioned 9.5

FOOD ALLERGIES & INTOLERANCES

Please speak to our staff about the ingredients in your meal, when making your order.