



KITCHEN OPENING HOURS

MON - THUR: 8 AM - 10 PM | FRI - 8 AM - 10:30 PM | SAT 9 AM - 10:30 PM | SUN 9 AM - 10 PM

EGGS

Lazy omelette with...

- Scottish girolles, hazelnuts & thyme | 10 (v)
- Cured salmon, dill, crème fraîche, lilliput capers | 10
- Iberian ham shoulder 5J, caramelised onion & crisps | 11

Baked, with...

- Pisto & thyme croutons | 10 (v)
- Button & girolles mushrooms with chorizo | 10

Devilled eggs

- Classic devilled eggs | 3 (v)
- Classic devilled eggs with salt cured anchovy | 10
- Classic devilled with Sobrasada | 4.5
- Dressed with salt cod & saffron sauce | 7.5

GRAINS

- Tuna Empanada with watercress & tomato salad | 8.5
- Bacon & egg sandwich with pineapple ketchup | 10
- Bikini sandwich | 10.5
with Iberian ham shoulder 5J & Ermesenda cheese
- Lolo de ternera | 15.5
- Beef sandwich with green peppers & Ermesenda cheese
- Sourdough with JP's extra virgin olive oil or butter | 5 (ve)

FRUIT/SWEETS

- Fruit salad | 7
with mint, black pepper and extra virgin olive oil
- Torrija al vino | 7.5
red wine soaked sourdough with whipped cream & PX
- Chocolate mousse | 9
with plums marinated in vermouth
- Natillas | 6.5
Spanish custard with biscuit

BOARDS

British cheese board with tomato compote with bread sticks - Ragstone (goat), Caerphilly (cow), Spenwood (sheep) | 17

Selected by Muswell Hill Cheesemongers

Charcuterie board with bread sticks - Iberian ham shoulder 5J, black pepper salami & spiced coppa | 21

Selected by Cinco Jotas and Tempus

DRINKS

- Espresso | 3
- Flat white, latte, cappuccino, cortado | 3.5
- English breakfast, chamomile, earl grey | 3.25
- Fresh mint | 2.75
- Orange Juice 350ml | 6.5

BRUNCH DRINKS

(FROM 10AM)

- | | |
|-------------------|-------|
| | glass |
| Bloody Mary | 12 |
| Buck Fizz | 12 |
| Negroni Sbagliato | 12 |
| Epresso Martini | 12 |

Please inform your waiter if you have any allergies or special dietary requirements.

A discretionary service charge of 13.5% will be added to your bill. VAT at standard rate