#### 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**

# Add 5g of Ossetra caviar Riofrio | 18 Lazy omelette with...

Scottish girolles, hazelnuts & thyme | 10.5 (v)

Cured salmon, dill, crème fraîche, lilliput capers | 11.5

Iberian ham 5J, caramelised onion & crisps | 13.5

#### Baked, with...

Pisto & thyme croutons | 10.5 (v)

Button & girolles mushrooms with chorizo | 10.5

#### **Devilled eggs**

Classic devilled eggs | 3.5 (v)

Classic devilled eggs with salt cured anchovy | 10

Classic devilled with Sobrasada | 5

Dressed with salt cod & saffron sauce | 8

## **GRAINS**

Tuna Empanada with watercress & tomato salad | 8.5

Bacon & egg sandwich with pineapple ketchup | 10

Bikini sandwich | 11

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 | 7.5

with mint, black pepper and extra virgin olive oil

Torrija al vino | 8.5

red wine soaked sourdough with whipped cream & PX

Chocolate mousse | 9.5

with plums marinated in vermouth

Natillas | 7

Spanish custard with biscuit

## **BOARDS**

British cheese board with tomato compote with bread sticks - Ragstone (goat), Caerphilly (cow), Spenwood (sheep) | 17.5

Selected by Muswell Hill Cheesemongers

Charcuterie board with bread sticks - Iberian ham shoulder 5J, black pepper salami & spiced coppa | 22

Selected by Cinco Jotas and Tempus

DRINKS	<b>BRUNCH DRINKS</b>	(FROM 10AM)
Espresso   3		glass
Flat white, latte, cappuccino, cortado   3.5	Bloody Mary	12
English breakfast, chamomile, earl grey   3.25	Buck Fizz	12
Fresh mint tea   2.75	Negroni Sbagliato	12
Freash Orange Juice 350ml   6.5	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