



## 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...

Wild mushrooms, 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 | 10.5

Classic devilled with Sobrasada | 5

Dressed with salt cod & saffron sauce | 8

## GRAINS

Tuna Empanada with watercress & tomato salad | 9

Bacon & egg sandwich with pineapple ketchup | 10.5

Bikini sandwich | 11  
with Iberian ham shoulder 5J & Ermesenda cheese

Lolo de ternera | 16  
Beef sandwich with green peppers & Ermesenda cheese

Sourdough with JP's extra virgin olive oil or butter | 5.5 (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

Espresso | 3

Flat white, latte, cappuccino, cortado | 3.5

English breakfast, chamomile, earl grey | 3.25

Fresh mint tea | 2.75

Fresh Orange Juice 350ml | 6.5

## BRUNCH DRINKS

(FROM 10AM)

glass

Bloody Mary 13

Buck Fizz 13

Negroni Sbagliato 13

Epresso Martini 13

*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