



POSTRES

Xuixo

*The croissant's sophisticated,
Spanish cousin*

Deep-fried, sugar-coated pastry
filled with Catalan cream 14

*Did you know that croissants could
be crispy, flaky, and creamy all at
the same time? Welcome to the
heavenly xuixo (say "choo-cho"),
which was created in Catalonia
in the 1920s.*

Flan al estilo tradicional de mamá Marisa con espuma de crema catalana

A classic Spanish custard with 'espuma'
of Catalan cream 14

pair with Jorge Ordóñez Selección #2 9

GIN & TONICS

*The best gin and tonics you'll ever
have...*

Ultimate

Hendrick's Gin, Fever-Tree Indian tonic,
lemon verbena, juniper, lemon, lime 20

Cítrico

Oxley gin, Fever-Tree Mediterranean
tonic, grapefruit, lemon, mint 20

Mediterranean

Gin Mare, sweet and dry vermouths,
Fever-tree Mediterranean tonic, lemon,
lime, thyme 20

The Exception

Gin Mare gin, Fever-Tree Cucumber
tonic, orange, rosemary, lavender
bitters 20

Tarta Galleta Maria

Hazelnut butter praline, cookie ice cream
and cocoa nib-milk chocolate cream 14
pair with 1988 Pedro Ximénez 8

Tarta de queso

Basque-style cheesecake made with
goat cheese 15
pair with Jorge Ordóñez Selección #1 8

Arroz con leche

Creamy rice pudding with saffron
espuma, roasted apples and caramelized
rice 14
pair with Jorge Ordóñez Selección #1 8

Sangria

Edible sangria with seasonal fruit,
strawberry gelee and mint 14

VINOS DULCES

East India Solera

Lustau, Blend of Soleras from 15-50
years. Over the top and vibrant with
caramel and figs BTL 92 / GL 13

1988 Pedro Ximénez

Toro Albalá, Sweet and concentrated,
dark mahogany with raisin, fig and wild
herb flavors BTL 125 / GL 15

Selección #1

Jorge Ordóñez (375ml), Hints of
peach, orange zest, dried apricots and
a noticeable honey spice
BTL 65 / GL 15

Albariza Cream Sherry

A combination of fig, dates, and
baking spices with nutty and smokey
Oloroso notes BTL 90 / GL 14

BRANDY DE JEREZ

Gran Duque d'Alba XO Gran Reserva

Aged over 20 years, the final years being in PX casks. Raisin, fig and candied cherry 35

Cardenal Mendoza Solera G.R.

Aged a minimum of 15 years in Oloroso & PX sherry casks. Raisin, prune and chocolate 18

Lepanto

Aged an average of 15 years in Fino casks. Caramel and dry almonds 20

El Maestro Sierra Solera Reserva

Aged a minimum of 20 years in old oloroso casks. Balsamic, raisins, caramel and sweet tobacco 20

Fundador Solera Reserva

Aged in a sherry soaked solera. Dried apricot, baked apples and spice 14

Navazos Palazzi Solera G.R.

Aged for seven years in a single Amontillado cask and bottled at cask strength 50

Ysabel Regina

A blend of Spanish brandies and VSOP cognac aged in PX barrels. Apricot marmalade, toffee and candied orange 26

Torres 10yr

Aged in American oak barrels. Notes of Vanilla & cinnamon 16

CAFÉ

Illy pressed coffee

Jaleo blend in your choice of regular or decaf 10

Café solo

The perfect espresso from Illy, short, rich and creamy; regular or decaf
Single 7
Double 9

Classic Spanish coffees

Café con leche 7
Cortado 6
Café con hielo 7

Coffees with spirits

Traditional carajillo or trifásico 15

TÉS

Loose leaf tea 7

Mad Hatter's Tea Party

Black tea leaves infused with passionfruit, pomegranate, and vanilla

Vanilla Earl Grey

Black tea leaves infused with bergamot oil and Madagascar vanilla

Organic Health Well-Being Green

Estate grade green tea full of natural vitamins and antioxidants

Organic Peppermint Leaves

Organic peppermint leaves with a strong, minty aroma and flavour

Lemon Mango Tango

Fruit tea with zesty Meyer lemons balanced with sweet, juicy mangoes

TAKE ONE TO GO!

Margarita Donostiara

Arbol-infused blanco tequila, Vida mezcal, bay leaf, lime, sherry salt rim 18

Sangría de vino tinto

Our version of red sangría 16

Ultimate

Hendrick's Gin, Fever-Tree Indian tonic, lemon verbena, juniper, lemon, lime 20