

POSTRES

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

Tarta Galleta Maria

Hazelnut butter praline, cookie ice cream and cocoa nib-milk chocolate cream 14

pair with Lustau PX 8

Churros con chocolate

Our soft and crunchy churros are born to be dunked in rich dark chocolate 15

pair with Lustau East India Solera 6

GIN & TONICS

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

Ultimate

Hendrick's gin, Fever-Tree Indian tonic, lemon verbena, juniper, lemon, lime 22

The Exception

Gin Mare gin, Fever-Tree Cucumber tonic, orange, rosemary, lavender bitters 22

Saints

St. George gin, St. Germain, Chateau aloe vera liqueur, ginger, Fever Tree Indian tonic 22

Cítrico

Oxley gin, Fever-Tree Mediterranean tonic, grapefruit, lemon, mint 22

Mediterranean

Gin Mare gin, sweet and dry vermouths, Fever-tree Mediterranean tonic, lemon, lime, thyme 22

Tarta de queso

Basque-style cheesecake made with goat cheese 15

pair with Jorge Ordóñez Selección #1 9

Cre moso de naranjas

Whipped vanilla cream with orange granita, brandies cherries and orange 11

pair with Jorge Ordóñez Selección #2 9

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 golden honey and sweet melon with exotic spice BTL 65 / GL 15

Victoria #2

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

Cardenal Mendoza Carta Real

Aged a minimum of 25 years in Oloroso sherry casks. Flavors of sweet raisins, honey and prune 32

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

Torres Hors D'Age

Aged a minimum of 20 years. Flavors of vanilla, dried fruit, and baking spices 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

TAKE ONE TO GO!

Sangría de vino tinto

Our version of red sangría 14

Ultimate

Hendrick's Gin, Fever-Tree Indian tonic, lemon verbena, juniper, lemon, lime 22