

**SET LUNCH**

**11AM—4PM**

**13.9**

**MINOR MISCHIEF SET**

Choose 1 Main + Cold Brew Tea

**JORIZO TARTINA**

Fried cauliflower tossed with spiced salt, roasted eggplant spread, pomegranate, served on a toasted sourdough

**COLIFLOR TARTINA**

Chorizo spiced beef with garlic aioli, red cabbage slaw served on toasted sourdough

**17.9**

**MAJOR MISCHIEF SET**

Choose 1 Main + Any Drink

**SARDINIA**

Fresh pasta served in pomodoro sauce with sardines, olives and grated grana padano

**LA VERDE**

Fresh pasta with zucchini, spinach, garlic, chili and grated grana padano

**CORDERERO**

Fresh pasta served in a lamb shoulder ragu with cream and grated grana padano

**24.9**

**GREAT MISCHIEF SET**

Snack + 1 Main + Any Drink

**CROQUETAS**

Breaded bechamel with turkey ham served with salsa bravas and garlic aioli

**MAINS**

**LA CHICKY MUFFIN**

House made chicken patty with cheddar, tomato and romaine between english muffin, served with fries

**PESCADO SANDO**

Battered sea bass with tartar sauce and guindilla peppers between brioche bun, served with fries



# AFTERNOON TEA MENU

38.9 Per Pax

## SAVOURY

CROQUETAS  
PAN CON TOMATE  
JORIZO TARTINA  
CALAMARES TARTINA  
TORTILLA W/ GARLIC AIOLI

## CAKES

TARTA DE SANTIAGO (SPANISH ALMOND CAKE)  
BANOFFEE TART (BANANA TOFFEE TART)  
CHILLI CHOCOLATE TART

## SCONES

SUNDRIED TOMATO CHEESE THYME SCONES  
CRANBERRY SCONES WITH CLOTTED CREAM & JAM

## PAELLA <sup>+5.0</sup>

PAELLA VALENCIANA *Individual Portion*

## DESSERT

CHURROS W/ CHOCOLATE  
BASQUE BURNT CHEESECAKE

## BEVERAGES

*Choice of Coffee/Tea or 1 Mocktail*

## TEA

EARL GREY  
ENGLISH BREAKFAST  
MOROCCAN MINT  
CHAMOMILE  
JASMINE GREEN

## COFFEE

## MOCKTAILS

PEACH/BERRY SANGRIAS  
ORANGE MIMOSA

# TAPAS

## **CROQUETAS 12.0** GLUTEN

Deep-fried breaded bechamel with turkey ham served with salsa bravas and garlic aioli

## **CALLOS FRITOS 12.0** BEEF

Deep fried beef tripe tossed with spiced salt and served with garlic aioli

## **TORTILLA DE PATATAS 9.0** VEGETARIAN

Oven baked Spanish tortilla served with garlic aioli

## **PATATAS BRAVAS 16.0** VEGETARIAN

Fried smashed potatoes on a bed of salsa brava served with a sunny side egg and garlic aioli

## **CALAMARES 20.0** SEAFOOD/GLUTEN

Crispy battered squid rings with spiced salt and garlic aioli

## **GAMBAS AL AJILLO 20.0** SEAFOOD/GLUTEN

Sautéed prawns with garlic, chilli and extra virgin olive oil

## **ENSALADA DE ANCHOAS 16.0** SEAFOOD

Romaine salad with anchovy dressing, kalamata olives, roasted peppers and croutons

## **RUNAWAY DUCK 17.0** NUTS

Smoked duck, mesclun salad with grilled peaches, honey mustard dressing and toasted walnut

## **COLIFLOR TARTINA 18.0** VEGETARIAN/GLUTEN

Deep fried cauliflower tossed in spiced salt, roasted eggplant, pomegranate and served on a toasted sourdough

## **JORIZO TARTINA 19.0** BEEF/GLUTEN

Chorizo spiced beef with garlic aioli, red cabbage slaw served on a toasted sourdough

# SHARING

## **DEVESA RIBEYE 45.0** (300G) **75.0** (500G) BEEF

Grilled 300g or 500g ribeye with potato Lyonnaise, seasonal vegetable and beef jus

## **PAELLA VALENCIANA 54.0** BEEF

Saffron bomba rice served with roasted chicken and beef chorizo

*(Preparation time) 30 minutes*

## **SEAFOOD PAELLA 54.0** SEAFOOD

Saffron bomba rice served with mussels, calamari and prawns

*(Preparation time) 30 minutes*

# GALLERY FAVOURITES

## **PESCADO SANDO 23.0** SEAFOOD/GLUTEN

Battered seabass with tartar sauce and guindilla peppers between brioche buns, served with fries

## **LA CHICKY MUFFIN 20.0** GLUTEN

Chicken patty with cheddar, tomato and romaine between brioche buns, served with fries

## **CHORIZO BURGO 22.0** BEEF/GLUTEN

Chorizo spiced beef patty with barbacoa salsa, cheese, dill pickle and aioli between brioche buns, served with fries

## **CORDERERO 23.0** GLUTEN

Fresh pasta served in a lamb shoulder ragu and cream with grated grana padano

## **SARDINIA 23.0** SEAFOOD/GLUTEN

Fresh pasta served in pomodoro sauce with sardines, olive and grated grana padano

## **LA VERDE 21.0** VEGETARIAN/GLUTEN

Fresh pasta tossed in a vegetable medly made with zucchini, spinach, garlic, chilli and grated grana padano

## **EL POLLO 26.0**

Spiced rubbed half roasted chicken with mushroom ragu, green peas, watercress and jus

## **PESCADO AND CHIPS 28.0** SEAFOOD/GLUTEN

Battered white fillet with fries, tartar sauce and lemon

## **TORRIJAS 20.0** VEGETARIAN/GLUTEN

French toast with chocolate cremeux and berries

## **EL GRANDE 28.0** BEEF/GLUTEN

Spanish big breakfast consisting of chicken with pepper ragu, fried potato, eggs your way and toasted sourdough

*(Choice of Egg) Sunny Side Up / Scrambled / Poached*

# SWEETS

*Check in with our friendly staff for today's pastries and bakes*

## **CHURROS 14.0** VEGETARIAN/GLUTEN

Deep fried churros rolled in cinnamon sugar and served with Chantilly cream

## **CREMA CATALANA 14.0** VEGETARIAN/GLUTEN

Citrus custard with caramel and chocolate crumble

## **BURNT CHEESECAKE 14.0** VEGETARIAN/GLUTEN

Classic burnt cheesecake

# KIDS

## **FISH AND CHIPS 12.0** SEAFOOD/GLUTEN

## **MEATBALL AND CHIPS 12.0** GLUTEN

## **CHICKEN SAUSAGE PASTA 12.0** GLUTEN

# MOCKTAILS

PEACH SANGRIA 15.0  
BERRY SANGRIA 15.0  
VERY BERRY LEMONADE 10.0  
MINT MEADOW 10.0

# BLACK HOLE BREWS

COLD BREW TEA 7.0  
BLACK COLD BREW 8.0  
WHITE COLD BREW 8.0

# TEA BY THE POT

EARL GREY 9.0  
MOROCCAN MINT 9.0  
BRITISH BREAKFAST 9.0

# COFFEE

ESPRESSO <sup>(3OZ)</sup> 4.0  
BLACK <sup>(6OZ)</sup> 5.5  
WHITE <sup>(6OZ)</sup> 6.5  
BABYCINO 4.0  
MOCHA 7.0  
CHOCOLATE CALIENTE 6.0

# WATER (BOTTLE)

STILL 8.0  
SPARKLING 8.0

# FRESH JUICE

*Great for kids*

GREEN APPLE JUICE 6.0  
RED APPLE JUICE 6.0

# WINE

# NON ALCOHOLIC

ALTINA PEPPERBERRY SHIRAZ  
48.0 <sup>(BOTTLE)</sup> / 12.0 <sup>(GLASS)</sup>  
ALTINA FINGERLIME SAUVIGNON BLANC  
48.0 <sup>(BOTTLE)</sup> / 12.0 <sup>(GLASS)</sup>  
NOUGHTY SPARKLING CHARDONNAY  
50.0 <sup>(BOTTLE)</sup> / 14.0 <sup>(GLASS)</sup>