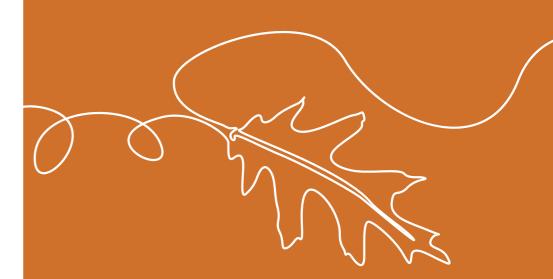




Please speak to our staff about allergens.

A discretionary service charge of 12.5% will be added to table service.





Autumn Menu Breakfast, Brunch & Lunch

Toasts & Eggs

All sourdough bread, with gluten free option available. All our eggs are cooked 'to order', so they are lovely and hot, please allow 10 minutes to be ready. You can change your poached eggs for scramble or fried eggs.

Add for 2.50

Add for 2.50				
Poached Eggs	Salmon	Jamón	Bacon	
With butter and our o		lay of harvest	2,95	
Olive Oil & garlic. Tomato & Garlic ' A touch of garlic, a w		grated onto the bread	6,00	
and sealed with olive Avocado Toast			5,95	
Avocado crushed at the	ne moment with sal			
		and some balsamic over		
Spanish Tortilla			6,95	
Maybe the best combi	nation for potatoes,	onions and eggs.	Y	
Toast Special "Pisto Manchego" Our signature dish, 4 over the bread, topped	ds come with two p	tomato Ratatouille	9,95	
"Sobrasada" A spreadable chorizo poached eggs.		ped with two	9,95	
Minced pork and veal	slowly stewed with	n invisible onion gs and a pinch of papri		
	lding from Leon, S	mooth and a little spic		
		hed eggs, cherry tomato		
Specials for "Tortitas" Pancak			7,50	

With berries, banana, chocolate and caramel syrup. $\,$

Brunch Specials				
Full "Spanish" Breakfast				
"Huevos rotos" with chorizo	14,95			
Soft potatoes, fried organic eggs, La Vera paprika and chorizo from Bierzo.				
"Huevos rotos" with Bacon	14,95			
Soft potatoes, fried organic eggs, La Vera paprika and bacon.				
Eggs Royale	12,95			
On a bun made with croissant dough, poached eggs and hollandaise sau with salmon and chives.	ce			
Eggs, Bacon & Cheddar	12,95			
On a bun made with croissant dough, $$ poached eggs, smoke bacon and a cheddar sauce.				
Sandwiches				
Selection of 'made in the moment' sandwiches, always in our signature homemade pitas!				
Smoked Salmon with Soft Cheese & Herbs	5,95			
Jamón Serrano & Cheese				
Chicken Avocado Basil	5,95			
Tuna (Bonito), Piquillo Peppers, Piparra Chillies	5,95			
Autumn's Spoon				
All our soups are made daily with fresh ingredients. Their availability changes every day and keep making variations and different combination served with sourdough bread on the side. Those are some examples.	ns. All			

Courgettes & Leeks & Celeriac 7,	,50)
Squash, Carrot & Sweet Potatoes7,	,50)
Mushrooms & Iberian Ham	,50)
Lentils & Chorizo7,	,50)

Autum Salads

Apple & Goat Cheese	9,95
Green leaves, apple, a slice of glazed goat cheese and walnuts.	
IOW Tomatoes & Avocado	9,95

Our signature IOW Tomatoes, chunks of tender avocado, red onions and grated Manchego cheese on top.

