

# Autumn Menu - Breakfast, Brunch & Lunch



## Toasts

All sourdough breads from Hedone Bakery. Gluten free options available. All our eggs are cooked 'in the moment', so they are lovely and hot, please allow 10 minutes to be ready.

**Toast** ..... 2,95

With butter and our homemade jam or 1st day of Harvest Olive Oil & garlic

**Ricotta & Berries Toast** ..... 4,95

Fresh cheese with a coulis of berries and topped with walnuts

**Ricotta & Figs Toast** ..... 4,95

Fresh cheese with honey, organic black figs and topped with walnuts

**Tomato Toast** ..... 4,95

A touch of garlic, a whole fresh tomato rubbed into the bread and sealed with olive oil - *Add Jamón Serrano +1,00*

**Avocado Toast** ..... 4,95

Avocado crushed at the moment with salt, black pepper, olive oil and a squeeze of lime

*Add Scottish smoked salmon +2,00 Add poached eggs +2,00*

**"Pisto Manchego" Toast & Poached Eggs** ..... 7,95

Our signature dish, 4 hours slow cooked tomato Ratatouille over the bread, topped with two poached eggs

**"Sobrasada" Toast & Poached Eggs** ..... 7,95

A spreadable chorizo from Mallorca, topped with two poached eggs

**"Picadillo" Toast & Poached Eggs** ..... 7,95

Minced pork and veal slowly stewed with invisible onion and scary peppers, topped with two poached eggs and a pinch of paprika. Very juicy!

**Grilled Portobello Mushroom & Poached Eggs** ..... 7,95

With garlic & parsley nesting a poached egg, cherry tomatoes, bread

## Autumn's Spoon

**Roasted Squash & Carrot Soup** ..... 5,00

**Wild Mushroom, Iberian Ham & Black Garlic Soup** ..... 6,00

**Pedro's Stew of the Day** ..... 8,00

Every day Pedro cooks a traditional warm Spanish "spoon" dish. Can be lentils, chickpeas & spinach or codfish and rice soup

Please speak to our staff about allergens.

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

## 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** ..... 5,95

**Chicken Avocado Basil** ..... 5,95

**Tuna (Bonito), Piquillo Peppers, Piparras Chillies** .. 5,95

## Autumn Salads

Look around, you are in a veggie store, you can create your salad and we will make it in the moment. These are just the ones we suggest!

**Roasted Squash & Goat Cheese Cream** ..... 8,95

Green leaves and rocket, sliced roasted squash, our special goat cheese cream and pumpkin seeds

**IOW Tomatoes & Avocado** ..... 8,95

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

**Orange & Pomegranate** ..... 8,95

Over some green leaves, slices of oranges and pomegranate, topped with crushed almonds

**Figs & Grilled Goat Cheese** ..... 8,95

Green salad leaves, black figs, a slice of glazed goat cheese and walnuts

## Small Tapas

**Gildas** ..... 3,00

Typical Basque Pintxo on a cocktail stick (pickled green chillies, olives, anchovies)

**Spanish Tortilla** ..... 6,20

Maybe the best combination for potatoes, onions and eggs. We make just one per day or sometimes two

**Escalivada & Bonito del Norte** ..... 5,95

Roasted peppers, aubergines and onion topped with a chunk of Bonito del Norte (Tuna)

**Avocado Bruschetta** ..... 5,95

Avocado chunks, cherry tomatoes, basil and some balsamic over crispy garlic bread