



*Reineta*



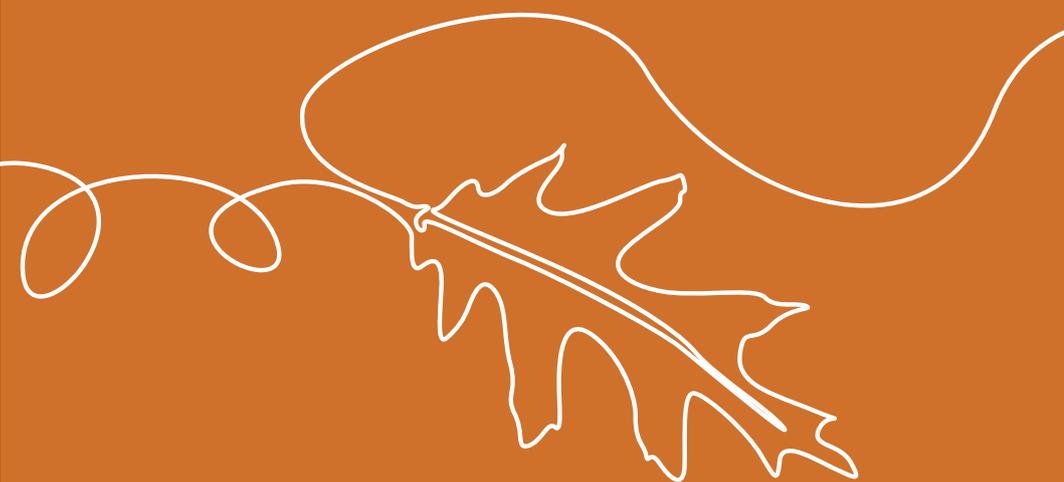
*Reineta*

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WIFI: Reineta  
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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 breads with gluten free options available. All our eggs are cooked 'to order', so they are lovely and hot, please allow 10 minutes to be ready.

Toast .....	2,95
With butter and our organic jam or 1st day of Harvest Olive Oil & garlic.	
Ricotta & Berries Toast .....	5,95
Fresh cheese with a coulis of berries and topped with walnuts	
Figs & Berries Toast .....	5,95
Fresh cheese with honey, organic black figs and topped with walnuts	
Tomato & Garlic Toast.....	5,00
A touch of garlic, a whole fresh tomato rubbed into the bread and sealed with olive oil – <i>Add Jamón Serrano +1,00</i>	
Avocado Toast .....	4,95
Avocado crushed at the moment with salt, black pepper, olive oil and a squeeze of lime <i>Add Scottish smoked salmon +2,50 Add poached eggs +2,50</i>	
Portobello Mushroom & Poached Eggs .....	8,95
With garlic & parsley nesting a poached egg, cherry tomatoes and bread	
“Pisto Manchego” Toast & Poached Eggs .....	8,95
Our signature dish, 4 hours slow cooked tomato Ratatouille over the bread, topped with two poached eggs	
“Sobrasada” Toast & Poached Eggs .....	8,95
A spreadable chorizo from Mallorca, topped with two poached eggs	
“Picadillo” Toast & Poached Eggs .....	8,95
Minced pork and veal slowly stewed with invisible onion and peppers, topped with two poached eggs and a pinch of paprika. Very juicy!	
“Morcilla Matachana” & Poached Eggs .....	8,95
Traditional black pudding from Leon, Smooth and a little spicy, topped with two poached eggs.	

## Light 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's Spoon

All our soups are done daily with fresh ingredients. Their availability change every day and keep making variations and different combinations. All served with sourdough bread on the side. Those are some examples.

Courgettes & Leeks & Celeriac.....	7,50
Squash, Carrot & Sweet Potatoes.....	7,50
Mushrooms & Iberian Ham.....	7,50
Lentils & Chorizo.....	7,50
Chickpeas & Spinach.....	7,50

## Autumn Salads

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

Apples, Figs & Goat Cheese .....	9,95
Green leaves, apple, black figs, a slice of glazed goat cheese and walnuts.	
IOW Tomatoes & Avocado .....	8,95
Our signature IOW Tomatoes, chunks of tender avocado, red onions and grated Manchego cheese on top.	
Pedro's Russian Salad .....	8,95
Potatoes, carrots and pickles with homemade mayonnaise and a chunk of bonito del norte.	
Roasted Squash, Green Leaves & Xigalo Cream .....	9,95
Diced roasted Squash, green leaves, a sour cream of xigalo cheese topped with pumpkin seeds.	

