



OXFORD BRUNCH BAR

MENU

BREAKFAST & BRUNCH

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IBERIAN TWIST

HUEVOS RANCHEROS £9.40

Chunky Chorizo bites fried with Cackleberry Farm eggs on toasted sourdough. Delicioso!

PAPAS PLATE £11.80

OBB home potatoes, topped with chunky grilled chorizo, halloumi and Cackleberry Farm egg.

FRENCH TOAST (v) £10.40

Brioche French toast with berries, whipped cream and dulce de leche.

MORCILLA ON SOURDOUGH £9.40

Black pudding or morcilla as we call it in Spain on toasted sourdough with Cackleberry Farm eggs, a Spanish breakfast classic.

CIABATTA BOCATA £7.90

Locally sourced bacon, sausage and a Cackleberry Farm egg in a warm ciabatta.



HEALTHY & LIGHT

BREAKFAST OATS BOWL (VG) £6.90

Rolled steel cut oats, fresh seasonal berries, sliced banana and a touch of honey. Can be vegan on request.

YOGHURT PARFAIT (v) £6.40

Thick Greek yoghurt, with a sweet berry compote, and seasonal fruits topped with a crunchy granola.

BREAKFAST BRIOCHE (v) £7.40

A warm brioche bun with bacon, sausage and egg. (Vegetarian version available).

SUNSHINE PLATE (v) £9.40

An OBB favourite, grilled halloumi, roasted tomatoes, flat mushroom, and Cackleberry Farm poached eggs on sourdough, drizzled with balsamic.

ADDITION

EACH ITEM IS £3

Streaky Bacon / Cumberland Sausage / Smoked Salmon / Chorizo / Egg / Black Pudding / Sourdough Toast / 1/2 Butter / Avocado / Mixed berries / Vegan sausage / Halloumi / Hash Brown.

OBB SIGNATURES

THE FULL OXFORD £13.90

Our signature brunch, locally sourced bacon, sausage, flat mushroom, beans, tomato, Cackleberry Farm eggs on sourdough toast and Hash Brown.

GARDEN BREAKFAST (v) £12.40

Smokey vegan sausage, avocado, Cackleberry Farm eggs, flat mushroom, tomato, beans on sourdough toast and Hash Brown.

EGG BENEDICT (v) £9.40

Toasted sourdough with poached Cackleberry eggs and warm creamy hollandaise sauce.

+ Add Ham, Salmon or Chorizo for just £3.

FARMERS EGGS (v) £10.40

The ultimate avocado toast, creamy avocado, Cackleberry Farm eggs, lemon and smokey paprika on toasted sourdough.

+ Add Bacon or Salmon for just £3.

OMELETTE (v) £9.40

Cackleberry farm eggs omelette on sourdough topped with a bed of fresh tomato slices.

+ add cheese, chorizo or mushrooms £3.



FROISSAINTS

BUTTERY AND INDULGENT FRENCH TOAST CROISSANTS

EACH ITEMS £9.90

• Berries, Banana, maple syrup and cream (v)

• Cinnamon, banana and cream (v)



FRUMPETS

LIGHT AND SPONGY FRENCH TOAST CRUMPETS

EACH ITEMS £9.90

• Egg, Avocado and sweet chilli. (v)

• Nutella, banana and cream. (v)

• Greek yogurt and berry compote. (v)

• Maple glazed bacon and syrup.



WAFFLES

THE CANADIAN £9.90

Streaky bacon, paired with fresh berries and drizzled with 100% pure Canadian maple syrup.

THE OBB £9.90

Streaky bacon, grilled egg, and 100% pure Canadian maple syrup.

CHUNKY MONKEY (v) £9.90

Fresh banana, Greek yoghurt, and 100% Canadian maple syrup, topped with whipped cream.

RISE AND SHINE (v) £9.90

Fresh bananas mixed with berries and Nutella topped with whipped cream.

NEW YORK PANCAKE BREAKFAST

THE BERRIES ONE (v) £9.90

Mixed seasonal berries, whipped cream and 100% pure maple syrup dusted with icing sugar.

THE SPANISH ONE (v) £9.90

Warm pancakes with dulce de leche caramel, sliced banana, and whipped cream are a must-have in Spanish cuisine.

THE CLASSIC £9.90

Maple glazed bacon, Cackleberry Farm Egg and 100% pure maple syrup, a classic American breakfast.

THE NUTELLA ONE (v) £9.90

Warm Nutella, fresh berries and Whipped cream, what could be better!

Our kitchen prepares everything fresh from scratch with love. Please anticipate a 20-minute wait during peak hours. Please note that we cannot accommodate substitutions or modifications to our dishes.

ALLERGY INFO: Please inform our staff of any allergies and food intolerances before placing your order.



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MENU

LUNCH & DINNER

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SMALL BITES/TAPAS

CHORIZO A LA PLANCHA CON MIEL £7.50

Grilled chorizo glazed with honey.

PATATAS BRAVAS (v) £6.50

Grilled cubes potatoes with smoked paprika, spicy tomato sauce and alioli.

GAMBAS AL AJILLO £8.50

Prawns sauteed in olive oil, garlic and chillies.

CROQUETAS DE JAMON IBERICO £7.50

Iberian ham croquettes.

CROQUETAS DE QUESO (v) £7.50

Cheese croquettes.

CROQUETAS DE CHAMPINON (v) £7.50

Mushroom croquettes.

ALBONDIGAS £7.90

Spanish meatballs in home-made tomato sauce.

CHICKEN SKEWERS £7.50

Tender pieces of chicken, marinated with yoghurt, chilli, and garlic.

GRILLED BROCCOLI (vg) £7.20

Tenderstem served with house dressing.



OBB SIGNATURES

BROKEN CHORIZO EGGS £11.90

Our signature crispy home potatoes, topped with Spanish style broken eggs and grilled chorizo.

-Swap the chorizo for smokey veggie sausage.

CHICKEN TIKKA WRAP £12.50

Grilled chicken tikka, mint chutney and tamarind sauce served with fries.

PANEER TIKKA WRAP (v) £12.50

Grilled marinated cheese, vibrant mint chutney and tamarind sauce are served with fries.

Beef Burger £14.40

Beef patty with melted cheese, tomato, lettuce with our dressing sauce are served with fries.

Classic Veggie Burger (v) £14.40

Veggie patty with melted cheese, tomato, lettuce with our dressing sauce are served with fries.

Chicken Burger £14.40

American style fried chicken, with lettuce tomatoes in our dressing sauce are served with fries.

Ham & Cheese Toasted Sandwich £9.40

Honey roast ham and cheese toasted in our San Francisco sourdough are served with fries.

Mushroom & Cheese Toasted Sandwich (v) £9.40

Grill mushrooms with cheese in our San Francisco sourdough bread are served with fries.



SALAD & PASTA

GOATS CHEESE (v) £9.90

Grilled Caramelised goats cheese, cucumber, tomato, salad leaves and walnuts with balsamic glaze and house dressing on the top.

+Add maple glazed bacon for just £3.

MEDITERRANEAN (v) £9.90

Grilled halloumi, chunky chorizo, chickpeas, cucumber, tomatoes and salad leaves with our house dressing.

SUPERFOOD SALAD (vg) £9.90

Avocado, tomato, walnuts, fresh blueberries, cucumber and onion topped with a superseed mix and maple vinaigrette.

+Add salmon or goats cheese for just £3.



Classic Spaghetti & Meatballs £14.40

Homemade beef meatballs served with tomato sauce and Parmesan cheese.

Ravioli (v) £14.40

Fresh filled pasta served with our homemade tomato sauce topped with Parmesan cheese.

Classic Lasagna £14.40

Layers of pasta, rich marinara sauce, seasoned beef, and creamy béchamel, baked to perfection with melted mozzarella and Parmesan.

TOSTADAS

TOPPED TOASTS ALL SERVED ON OUR BESTSELLER SAN FRANCISCO SOURDOUGH

RUSTIC MUSHROOM (v) £9.90

Toasted artisan bread topped with mixed forestier mushrooms with goat's cheese, tomatoes and a balsamic glaze.

-swap the goats cheese for avocado for vegan version.

BELLY PORK £11.40

Slow roasted crispy belly pork on a bed of salad with Catalan and apple sauce.

MINUTE STEAK £11.40

Steak a la minute with melted cheese on a bed of rocket salad with homemade catalan sauce.

+ Add home potatoes for just £3.5

SMOKED SALMON £10.40

Smoked Atlantic salmon with cream cheese, lemon and micro-greens on sourdough.

SIDES

HOME POTATOES(v) £3.50

HOUSE SIDE SALAD (vg) £4.50

FRIES(v) £4.50

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Our kitchen prepares everything fresh from scratch with love. Please anticipate a 20-minute wait during peak hours. Please note that we cannot accommodate substitutions or modifications to our dishes.

Nourishing Beginnings, Freshly Picked Just for You with Love from Farm for Goodness.

Transparency and quality are some of our most important values. We are incredibly proud of all of our local suppliers, that showcase some of Oxfordshire's best produce and artisan products, which is why almost everything that is used in our dishes, from our artisan bread to our Cackleberry Farm eggs, can be bought from our counter display, just ask a member of our team for more information!



degustibus bread



KERVE TINEAU

ENGLISH MEAT AND GAME



C&D Food & Wines



FARM FOR GOODNESS

(v) - Vegetarian (vg) - Vegan

Please note that a discretionary 12.5% service charge will be added to the bill.



OXFORD BRUNCH BAR

MENU

DRINKS

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COCKTAILS

SEABIRD	£8.50
Made with lime, agave, pink grapefruit, and Salcombe Gin.	
ESPRESSO MARTINI	£8.50
Crafted with Owens Organic Cold Brew Coffee, coffee liqueur, and Tors Vodka.	
PASSION FRUIT MARTINI	£8.50
Made with lime, vanilla, Tors Vodka, passion fruit liqueur, and passion fruit.	
NEGRONI	£8.50
Campari, sweet vermouth, and Salcombe Gin.	
DEVON STORMY	£8.50
Crafted with Two Drifters Signature Rum, agave, ginger and orange bitters.	
RASPBERRY DAIQUIRI	£8.50
Carried out with raspberry liqueur, lime, raspberry, and Two Drifter's pure white rum.	
COSMOPOLITAN	£8.50
Crafted with Tors Vodka, triple sec, lime and cranberry.	
BRAMBLE	£8.50
Prepared with lemon, blackberry liqueur, and Salcombe Gin.	
MOJITO	£8.50
Crafted with Two Drifters Pure White Rum, mint, sugar and lime.	
MAI TAI	£8.50
Made with Two Drifters overproof spiced pineapple rum, Triple Sec, and pure white rum.	
OLD FASHIONED	£8.50
Crafted with bourbon, rye whiskey and bitters.	
MARGARITA	£8.50
Crafted with tequila blanco, triple sec, agave, and lime.	

ARTISAN DRINKS & JUICES

SICILIAN LEMONADE	£3.50
BLOOD ORANGE FIZZ	£3.50
STILL / SPARKLING WATER	£2.50
FIREFLY KIWI MINT	£3.50
COKE / DIET COKE	£3.50

WINE LIST



ALLERGY INFO: Please inform our staff of any allergies and food intolerances before placing your order.



GLASS | BOTTLE

ESPETO ROSE

The wine has a light pink color and is pure on the nose, the character of the bobal dominates with notes of stone fruits.

£7.50 | £27.00

CORAL ROSE INURRIETA ROSE WINE

A modern rose with wonderful aromas of ripe summer fruits, dry and well balanced.

£27.00

CERRO ANON CRIANZA (LA RIOJA)

At the time of release. This wine shows a deep purple-red colour with crisp raspberry aromas.

£29.00

ALBARINO VALTEA (RIAS BAIXAS)

Full and fresh palate with a balanced acidity that gives it freshness, persistent with an elegance and lingering finish.

£42.00

INURRIETA ORCHIDEA (NAVARRA)

Refreshingly zingy, with prevailing, well-defined fruit notes.

£29.00

PROTOS ROBLE (RIBERA DEL DUERO)

Frank and intense, it has good structure, is fruity and fresh, with sweet, balanced oak and very pleasant soft tannins.

£38.00

ESPETO TINTO RED WINE

Juicy in the mouth with spice-accented cherry and fresh herb flavours, finishes on a tangy note.

£6.50 | £27

ESPETO BLANCO WHITE WINE

Juicy and fine. This sunny and bright macabeo has peach and nectarine scented aromas. Serve with fish. Hellfish, and ceviche.

£6.50 | £27

PROTOS VERDEJO (RUEDA)

Dry with an amazing balance of freshness and acidity.

£38.00

LOPEZ DE HARO TEMPRANILLO RED WINE

A tasty wine, rich in red fruit and liquor flavours with a sweet tannin structure that leaves a long aftertaste.

£7.50 | £27

LOPEZ DE HARO BLANCO WHITE WINE

Soft citrus fruit and pear flavours mingle with the richer oak characters of spicy tastiness & buttery notes.

£7.50 | £27

CAVA COCKTAILS

MIMOSA	£6.50
BELLINI	£6.50
CAVA GLASS	£6.50 £25.00

DRAUGHT BEER

SAN MIGUEL	£3.75 £5.50
ESTRELLA DAMM	£3.75 £5.50
FREE DAMM 0% ALC	£4.20

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OBB SIGNATURES

AUTHENTIC MASALA CHAI	£4.30
MATCHA LATTE	£4.30
GOLDEN TURMERIC LATTE	£4.10
LUXURY HOT CHOCOLATE	£4.30
SPANISH LATTE	£4.30
ICE BISCOFF LATTE	£4.90
DULCE DE LECHE LATTE	£4.30
ICE LATTE	£3.90
ICE AMERICANO	£3.80
ICE MOCHA	£4.30
AFFOGATO	£5.10

ALTERNATIVE MILK - OAT / SOYA £0.50P
COCONUT / ALMOND



COFFEE

AMERICANO	£3.10
CAPPUCCINO	£3.70
LATTE	£3.70
FLAT WHITE	£3.70
MOCHA	£3.90
DOUBLE ESPRESSO	£3.20
CORTADO	£3.70
MACCHIATO	£3.20

TEA

ENGLISH BREAKFAST	£3.00
EARL GREY	£3.00
GREEN TEA	£3.00
EDEN GARDEN.	£3.00
PEPPERMINT	£3.00

FRESH JUICES & MORE

GREEN MACHINE	£4.95
TOWNSEND APPLE	£4.95
TROPICAL SMOOTHIE	£4.95
MILKSHAKE (Vanilla, Banana, Strawberry, Chocolate Flavour)	£4.95
ORANGE JUICE	£4.95
SUPER JUICE	£4.95
BERRY SMOOTHIE	£4.90



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AFTERNOON HIGH TEA

SERVED FROM 3PM

COFFEE AND CAKE £7.50

Artisan cakes from local suppliers and a handcrafted drink from our baristas, the perfect pair.

CREAM TEA £8.50

A freshly baked scone with clotted cream and jam, and a tea or coffee. An Oxford classic.

OBB HIGH TEA £24.00

A selection of savoury bites, freshly baked scones and a range of artisan cakes, what could be better.

CELEBRATION TEA £30.00

Why not add a glass of prosecco? Our classic OBB High Tea with an extra touch of indulgence!



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OBB

Spanish Tapas & drinks

Cold Tapas

PAN CON TOMATE (VG) £3.50

Toasted bread topped with fresh tomato and garlic sauce.

ACEITUNAS (VG) £4.20

Marinated mixed olives.

BOQUERONES £5.90

White anchovies in vinegar.

QUESO MANCHEGO AND MEMBRILLO (V) £7.50

Spanish manchego cheese with quince jelly, picos and walnuts.

JAMON IBERICO £8.50

Thin slices of classic Spanish Iberian ham.

TABLA DE EMBUTIDOS IBERICOS £7.50

Selection of cured Iberian meats.
(Chorizo, Salchichon, Lomo) with picos.

Hot Tapas

CHORIZO A LA PLANCHA CON MIEL £7.50

Grilled chorizo glazed with honey.

PATATAS BRAVAS (V) £6.50

Grilled cubes potatoes with smoked paprika, spicy tomato sauce and alioli.

V - Vegetarian VG - Vegan

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ALBONDIGAS £7.90

Spanish meatballs in home-made tomato sauce.

TORTILLA DE PATATAS (V) £6.50

Spanish omelette with potato and onions.

GAMBAS AL AJILLO £8.50

Prawns sauteed in olive oil, garlic and chillies.

CALAMARES £8.00

Deep-fried squid.

CROQUETAS DE JAMON IBERICO £7.50

Iberian ham croquettes.

CROQUETAS DE QUESO (V) £7.50

Cheese croquettes.

CROQUETAS DE CHAMPINON (V) £7.50

Mushroom croquettes.

CROQUETAS DE BACALAO £7.50

Cod croquettes.

CROQUETAS DE GAMBAS AL AJILLO £7.50

Prawns croquettes.

VIEIRAS A LA PLANCHA £9.00

Grilled scallops with garlic and lemon .

GRILLED BROCCOLI (VG) £7.20

Tenderstem served with house dressing.

PINCHOS MORUNOS £7.50

Tender pieces of marinated chicken thighs.

V - Vegetarian VG - Vegan

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Main Course

PULPO GALLEGO £16.50

Octopus, potatoes with olive oil and smoked paprika.

PARILLA DE CARNES £18.90

Mixed grilled meat.

HUEVOS ROTOS CON JAMON IBERICO £12.90

Fried potatoes with eggs and Iberian ham.

CHULETAS DE CORDERO £16.50

Grilled lamb chops served with sauteed potatoes.

ENTRECOT CON PATATAS £19.00

Served with fries and fresh mixed salad.

ESCALIVADA (V) £11.90

Catalan roasted vegetables served cold on sourdough toast.

Side Dishes

HOMEMADE POTATOES £4.50

HOUSE SALAD £4.50

FRIES £4.50

Desserts

LEMON SORBET £4.90

TARTA DE SANTIAGO (ALMOND CAKE) £4.50

CHOCOLATE BROWNIE £4.50

TARTA DE QUESO (CHEESE CAKE) £4.50

V - Vegetarian VG - Vegan

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Red Wine

CERRO ANON CRIANZA (LA RIOJA) £27.00

At the time of release. This wine shows a deep purple-red colour with crisp raspberry aromas.

PRADO REY ROBLE (RIBERA DEL DUERO) £28.00

The nose shows complex aromas of ripe red fruit, coffee beans, and vanilla.

PROTOS ROBLE (RIBERA DEL DUERO) £38.00

Frank and intense, it has good structure, is fruity and fresh, with sweet, balanced oak and very pleasant soft tannins.

QUINTA DEL 67 (ALMANSA) £35.00

Complex in the nose with aromas of ripe dark berries. On the palate, there is a lot of structure, silky tannins, fruit, chocolate, liquorice, and a long and persistent finish.

White Wine

INURRIETA ORCHIDEA (NAVARRA) £25.00

Refreshingly zingy, with prevailing, well-defined fruit notes.

MOZAFRESCA (VALDEORRAS) £27.00

A sensational wine. With a slight fruitiness mixed with fermentation aromas.

PROTOS VERDEJO (RUEDA) £38.00

Dry with an amazing balance of freshness and acidity.

ALBARINO VALTEA (RIAS BAIXAS) £42.00

Full and fresh palate with a balanced acidity that gives it freshness, persistent with an elegance and lingering finish.

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Please note that a discretionary 12.5% service charge will be added to the bill.

Rose wine

ESPETO ROSE GLASS £6.50 | BOTTLE £20.00

The wine has a light pink color and is pure on the nose, the character of the bobal dominates with notes of stone fruits.

CORAL ROSE INURRIETA ROSE WINE £25.00

A modern rose with wonderful aromas of ripe summer fruits, dry and well balanced.

House Rioja

LOPEZ DE HARO TEMPRANILLO RED WINE GLASS £6.50 | BOTTLE £20.00

A tasty wine, rich in red fruit and liquor flavours with a sweet tannin structure that leaves a long aftertaste.

LOPEZ DE HARO BLANCO WHITE WINE GLASS £6.50 | BOTTLE £20.00

Soft citrus fruit and pear flavours mingle with the richer oak characters of spicy tastiness & buttery notes.

House Wine

ESPETO TINTO RED WINE GLASS £5.50 | BOTTLE £18.00

Juicy in the mouth with spice-accented cherry and fresh herb flavours, finishes on a tangy note.

ESPETO BLANCO WHITE WINE GLASS £5.50 | BOTTLE £18.00

Juicy and fine. This sunny and bright macabeo has peach and nectarine scented aromas. Serve with fish. Hellfish, andceviche.

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Cocktails

SEABIRD £8.50

Made with lime, agave, pink grapefruit, and salcombe gin.

ESPRESSO MARTINI £8.50

Crafted with owens organic cold brew coffee, coffee liqueur, and Tors Vodka.

PASSION FRUIT MARTINI £8.50

Made with lime, vanilla, tors vodka, passion fruit liqueur, and passion fruit.

DEVON STORMY £8.50

Blended with organic bitters, agave, and two drifters' unique rum.

AGED £8.50

Mixed with bitters, rye whisky, and bourbon.

NEGRONI £8.50

Campari, sweet vermouth, and salcombe gin.

RASPBERRY DAIQUIRI £8.50

Carried out with raspberry liqueur, lime, raspberry, and two drifter's pure white rum.

BRAMBLE £8.50

Prepared with lemon, blackberry liqueur, and salcombe gin.

MAI TAI £8.50

Made with two drifters overproof spiced pineapple rum, triple Sec, and pure white rum.

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OLD FASHIONED £8.50

Prepared with bourbon rye whiskey and bitters.

MARGARITA £8.50

Crafted with tequila blanco, triple sec, agave, and lime.

COSMOPOLITAN £8.50

Mixed with tors vodka, triple sec, lime, and cranberry.

Cava Cocktails

MIMOSA £6.50

BELLINI £6.50

CAVA GLASS £6.50

CAVA BOTTLE £25.00

SANGRIA GLASS £7.50

SANGRIA PITCHER £20.00
(1 Litre)

Mocktails

MOJITO £5.50

ICE TEA £5.50

ESTRELLA DE GALICIA £4.20
(0% ALCOHOL)

Artisan Drinks & Juices

REAL COLA £3.50

SICILIAN LEMONADE £3.50

BLOOD ORANGE FIZZ £3.50

STILL / SPARKLING WATER £2.50

ARTISAN GT £6.50

FIREFLY KIWI MINT £3.50

FIREFLY POMEGRANATE & ELDERFLOWER £3.50

ORANGE JUICE £4.90

TOWNSEND APPLE £4.50

COKE / DIET COKE £3.50

Draught Beer

SAN MIGUEL HALF PINT £3.75 | PINT £5.50

ESTRELLA DAMM HALF PINT £3.75 | PINT £5.50



VALENTINE'S DAY

SPECIAL MENU £25 PER PERSON

CHOICE OF ONE FOR EACH COURSE

STATERS

CHORIZO A LA PLANCHA CON MIEL

Grilled chorizo glazed with honey.

ALBONDIGAS

Spanish meatballs in home-made tomato sauce.

CROQUETAS DE QUESO (V)

Cheese croquettes.

PATATAS BRAVAS (V)

Grilled cubes potatoes with smoked paprika, spicy tomato sauce and alioli.

GAMBAS AL AJILLO

Prawns sauteed in olive oil, garlic and chillies.

CHICKEN SKEWERS

Tender pieces of chicken, marinated with yoghurt, chilli, and garlic.

CROQUETAS DE JAMON IBERICO

Iberian ham croquettes.

CROQUETAS DE CHAMPINON (V)

Mushroom croquettes.

GRILLED BROCCOLI (VG)

Tenderstem served with house dressing.

MAIN COURSE

MINUTE STEAK

Steak a la minute with melted cheese on a bed of rocket salad with homemade catalan sauce.

RUSTIC MUSHROOM (V)

Toasted artisan bread topped with mixed forestier mushrooms with goat's cheese, tomatoes and a balsamic glaze.

CLASSIC LASAGNA

Layers of pasta, rich marinara sauce, seasoned beef, and creamy béchamel, baked to perfection with melted mozzarella and Parmesan.

CLASSIC SPAGHETTI & MEATBALLS

Homemade beef meatballs served with tomato sauce and Parmesan cheese.

CHICKEN TIKKA WRAP

Grilled chicken tikka, mint chutney and tamarind sauce served with fries.

PANEER TIKKA WRAP (V)

Grilled marinated cheese, vibrant mint chutney and tamarind sauce are served with fries.

CLASSIC RAVIOLI (V)

Fresh filled pasta served with our homemade tomato sauce topped with Parmesan cheese.

DESSERTS

CHEESE CAKE

REDVELVET

BROWNIE



SPECIAL VALENTINE'S WINES

Complimentary

Prosecco



Happy Valentine's Day