



BREAKFAST

EVERYDAY 10AM- 1PM

CLASSIC BREAKFAST- 11.95

Eggs, bacon, sausages, beans, hash browns, mushrooms, tomato and sourdough bread

VEGETARIAN BREAKFAST (V) -10.95

Eggs, spinach, avocado, mushroom, tomato, hash browns, beans and toasted bread

PALOMA TOAST (V) -11

Sourdough bread, spinach, goat cheese, fresh figs, honey, walnuts, and cherry tomatoes.

Add poached eggs +£2

BEETROOT HUMMUS AVOCADO (V) - 9.5

Sourdough, goatcheese & watercress

TORTILLA DE PAPAS (V) - 7.50

Rocket salad

SCRAMBLED EGGS SMOKED SALMON -8.50

Crème fraîche and grapefruit

STEAK & CHIPS - 14.50

Fried eggs, bacon and grilled tomato

ASPARAGUS SMOKED SALMON - 11

Shaved parmesan and quail eggs

POACHED EGG & SPINACH TOAST (V) -10

Sourdough and mushrooms

OMELETTE -9

Choose two toppings (cheese, mushrooms, spinach, feta, chorizo, etc.). Served with chips

AVOCADO POACHED EGGS (V)-10.50

Sourdough bread, avocado, two poached eggs, with watercress

HUEVOS A LA CRIOLLA (V) - 10.50

Farmed fresh eggs simmered in a rich, savory tomato and pepper mix

ACAI BOWL (V)-9.50

Seasonal berries, banana, peanut butter, coconut flakes and roasted almonds

SEASONAL PANCAKES (V)- 10

Mixed berry compote and vanilla cream

If you have any special dietary requirements, including allergies or intolerances, please speak to your server before placing your order. We cannot guarantee the total absence of allergens in our dishes.

12.5% service charge will be added with thanks



PRESSED TO PERFECTION

COLD PRESSED JUICES – 6

**FRESHLY SLOW SQUEEZED FOR
MAXIMUM FLAVOUR AND NUTRIENTS
NO ADDED SUGAR
PURE PLANT POWERED**

ORANGE / APPLE / PINEAPPLE

Pure, refreshing single-fruit juices bursting with natural sweetness and vitamin C

VITAMINS & MINERALS

APPLE, BEETROOT & CARROT

A vibrant blend packed with natural sweetness and earthy goodness - great for skin, heart and energy

DETOX

GINGER, CUCUMBER & APPLE

Refreshing and cleansing with a zesty kick. Your liver and gut will thank you!

TROPICAL

MANGO, PINEAPPLE & ORANGE

A sunny, juicy mood lifting holiday in a glass

GREEN GLOW

SPINACH, PEAR & LEMON

Light, crisp and antioxidant rich. A fresh green lift to brighten your morning

SUNSET BOOST

ORANGE, CARROT & TURMERIC

Golden and glowing with immune - loving goodness.
A smooth spiced citrus blend

RUBY REVIVAL

WATERMELON, POMEGRANATE & LEMON

Sweet, tart and antioxidant-rich. A bold red blend that refreshes, recharges and keeps you glowing from the inside out



LUNCH / BRUNCH

MONDAY TO FRIDAY 12PM-5PM

FOCCACIA CRIOLLA (V) – 7.95

Roasted aubergine, pesto, spinach, goat cheese and sun-dried tomato

MED SANDWICH (V) – 7.95

Spinach, feta cheese, tomato, pine nuts and toasted bread

MEXICAN MEATBALL WRAP –8.95

Seasoned minced beef baked in tomato sauce with aubergine purée

TUNA MELT FOCCACIA – 8.95

Tuna, provolone cheese. Served with salad

BEEF SANDWICH – 11

Chimichurri sauce served with chips

FAJITA WRAP – 10/9/11/8

(BEEF, CHICKEN, PRAWNS OR VEG)

Soft tortilla wrapped with mixed peppers, onions, and cheese.

Served with sour cream and guacamole

MEXICAN CHICKEN SALAD – 10.95

Grilled chicken, mixed grains, spinach, pomegranate seeds, roasted almonds and red onions

GOAT CHEESE & FIG SALAD (V)– 12

Grilled goat cheese, rocket, figs, walnuts, cherry tomato, beetroot, balsamic vinegar and pomegranate seeds

GARDEN GLOW SALAD (V)– 10

Crispy green, poached egg, tomatoes, pine nuts, broccoli, beetroot, olive oil

CLASSIC CHEESE BURGER – 17

Argentinian prime beef burger with provolone cheese. Served with all the trimmings and chips

CHICKEN BURGER – 16

Breaded chicken breast, provolone cheese, avocado, tomato sauce, jalapenos and onions. Served with chilli dressing

BUTTERNUT SQUASH BURGER (V) –16

Butternut squash, goat cheese, rocket, tomato, garlic and red chillies. Served with chips

Lunch Set Menu

ONE COURSE £12.95, TWO COURSE £16.95

MONDAY – FRIDAY UNTIL 4PM

STARTERS

EMPANADA (BEEF-CHICKEN-VEG)

Baked Argentinian turnovers

SALTED PEPPER SQUID

Deep fried and tossed with fresh chilli

NEW ZEALAND MUSSELS

White wine and a garlic cream sauce

CHICKEN BAO

Steamed buns filled with chicken dressed in an Asian glazed sauce

MEXICAN MEATBALLS

Seasoned minced beef with aubergine purée and parmesan

CHORIZO SAUSAGE

Grilled and served with a Romero pepper

VENEZUELAN BRUSCHETTA

Toasted bread with grilled tomatoes, mixed cheese and chimichurri

MAIN COURSE

FAJITAS (BEEF-CHICKEN- VEG)

Served with soft tortillas and condiments

ARGENTINIAN THIN SKIRT STEAK

Served with chimichurri and chips

CHICKEN MILANESE

Deep fried breaded chicken breast with a side of cold potato salad

PAN FRIED SEA BASS

Served with sautéed potatoes, tomato salsa and chimichurri

GRILLED SALMON

Served with aubergine purée, asparagus and tomato , olives & caper sauce

ROASTED BUTTERNUT SQUASH

Served with quinoa, pomegranate and goat cheese

PESTO LINGUINI & CHIMICHURRI

Grilled tomato with mixed cheese and fresh basil