Spanish Breakfast

Served Daily

Tapas

PAN CATALAN VG Toasted crusty bread, seasoned tomato, garlic and olive oil	£4 ^{.75}	CHIPIRONES FRITOS Crisp-fried baby squid with adobo & sweet smoked paprika, rocket, lemon dressing & spicy alioli	£8 ^{.95}
TORTILLA ESPAÑOLA	£7.15		
A thick omelette filled with sliced		PATATAS BRAVAS	£6 ^{.45}
potato and onion with Pixto salsa		Fried cubed potatoes, spicy tomato sauce and alioli	
QUESO DE CABRA AL HORNO V GF	£7 ^{.95}		
Grilled round of goats' cheese with		Croquetas de Jamón	£7 ^{.95}
orange & chilli marmalade		Crisp-fried Serrano ham croquettes	
GAMBAS REBOZADAS	£9 ^{.45}	ALBÓNDIGAS	£8 ^{.45}
Large king prawns, lightly floured and crisp-fried, tossed in our own sweet chilli sauce with crispy rocket		Spiced pork & beef meatballs in a rich tomato sauce	
crispy rocket		GAMBAS PIL PIL GF	£9 ^{.45}
POLLO SOFRITO GF	£8 ^{.85}	Hot roasted king prawns in olive oil,	
Chicken marinated in paprika & lemon juice with tomato sofrito sauce		chilli, paprika and garlic	
		POLLO REBOZADO CON MIEL	£8 ^{.95}
		Lightly battered chicken fillets, honey	
		श्र grain mustard dressing	

Light Breakfast

AVOCADO TOAST V Smashed avocado, lemon juice, chilli flakes on toasted sourdough	£8 ^{.95}	GRANOLA Greek yoghurt, raspberries and honey	£5 ^{.95}
+ Add poached eggs £1.95		YOGHURT & HONEY Raspberries and honey	£4 ^{.95}
PANCAKES	£8 ^{.95}	Rasportios and honey	

Freshly made pancakes, Greek yoghurt,

mixed berries and honey

Full Breakfast

FULL SCOTTISH	£11.95	CHURROS V
Grilled back bacon, pork & herb sausage	211	Spanish doughnut sticks and rich hot
black pudding, grilled tomatoes, roasted	7	chocolate sauce
mushrooms, potato scone and two eggs		Chocolate sauce
masmooms, pourto scone una two eggs		CREMA CATALANA V GE
VEGETARIAN BREAKFAST v	£10 ^{.95}	Traditional crème brûlée
Portobello mushrooms, grilled tomatoes,		
goats' cheese, hash browns, potato scone		TARTA DE CHOCOLATE V
baked aubergine and two eggs		Rich, dark chocolate & coffee cake,
		mascarpone cream, hazelnut tuile
SPANISH BREAKFAST	£9 ^{.95}	श्र salted caramel sauce
Traditional breakfast of fried potatoes,		
chorizo, poached eggs and smoked papril	ka	PUDÍN DE CARAMELO V
		Classic sticky date & toffee cake,
Breakfast roll	£4 ^{.95}	salted caramel sauce, vanilla ice cream
Filled with your choice of either fried egg	g,	and caramelised walnuts
grilled back bacon, pork sausages, black p	oudding,	
mushrooms, tomatoes, hash browns or p	otato scone	pastel de limón y queso
+ Add extra fillings £1.00		Baked lemon & vanilla cheesecake, raspberry coulis, lemon gel
Eggs		& fresh raspberries
2880		
		SORBETE CON BAYAS VG GF
EGGS BENEDICT	£10 ^{.95}	Gluten free and vegan fruit sorbet
Toasted sourdough, poached eggs,		,
Serrano ham and hollandaise		SUNDAE DE MARACUYÁ

ocolate sauce

£7.45

£8.45

£8.45

£8.45

£8.45

Something Sweet

£7.95 REMA CATALANA V GF aditional crème brûlée

ARTA DE CHOCOLATE V ch, dark chocolate প্র coffee cake, ascarpone cream, hazelnut tuile salted caramel sauce

PUDIN DE CARAMELO V
Classic sticky date & toffee cake,
salted caramel sauce, vanilla ice cream

PASTEL DE LIMÓN Y QUESO v
Baked lemon & vanilla cheesecake,
raspberry coulis, lemon gel
87 fresh raspherries

SORBETE CON BAYAS <mark>vg gf</mark>	
Gluten free and vegan fruit sorbet	

SUNDAE DE MARACUYA
Vanilla ice cream, white chocolate
श्र coconut tuile, passion fruit coulis
87 passion fruit foam

EGGS, CHORIZO & AVOCADO £10^{.95}

Smashed avocado on toasted sourdough bread topped with sautéed chorizo, poached eggs and hollandaise

EGGS & BLACK PUDDING

Toasted sourdough, poached eggs, black pudding and hollandaise

Any further requests please askyour server.

£10.95

IF YOU HAVE A FOOD ALLERGY, PLEASE ASK FOR THE ALLERGEN GUIDE AS NOT ALL DISH INGREDIENTS ARE LISTED ON THE MENU. AN OPTIONAL & DISCRETIONARY 10% SERVICE CHARGE WILL BE ADDED TO YOUR BILL, ALL OF WHICH GOES DIRECTLY TO OUR TEAM.

Make it Boozy

Pan Catalan plus 2 plates & choice of 4 drinks £37.95pp

APEROL SPRITZ

Aperol, Cava, soda water and orange slice

MIMOSA

Cava Brut Vilarnau and orange juice

SOLERO

Absolut Citron, Beefeater gin, passion fruit purée, agave and lemonade

STRAWBERRY DAIQUIRI

Bacardi Carta Blanca, strawberry purée, fresh lime juice, gomme and fresh strawberries

SANGRIA

A glass of Spanish summertime with our take on this thirst quenching cocktail

PICANTE

El Jimador Blanco tequila, Cointreau, chilli, fresh lime and honey, served with a tajine spiced rim

CAVA BRUT RESERVA VILARNAU. PENEDÈS 125ml glass

ESTRELLA DAMM
330ml bottle (ABV 4.6%)

