

BREAKFAST PLATTERS

BREADS, JAMS AND FRUITS - (£28)

Fresh Toklas bakery sourdough and gluten free bread, with a selection of our house jams and preserved fruits - vanilla miso infused persimmon fruit, rhubarb, plum & ginger jam, strawberry & rose jam, miso, vanilla & fig jam.

CHEESE, MEATS AND PICKLES - (£50)

Prosciutto, smoked salmon, straciatella and hot honey, gruyere, feta, house pickles, sweet pickle, pickled cucumber ribbon, aji verde salsa

VEGGIE - (£45)

Avocado, crispy potatoes, tomato baked beans, hummus and salsa verde, spiced winter squash

TORTILLA BITES - per piece (£4)

mini Spanish egg and potato omelettes, caramelised onions, sriracha mayo, fresh herbs, creamy herb labneh (v)

PASTRY - (£20)

Croissant, pain au chocolat, cardamon sticky bun, chocolate chip cookie

SANDWICH PLATTERS

HOT HONEY JAMÓN TOASTS (6 pieces - £35)

San daniele prosciutto*, fermented hot honey, straciatella, garlic sourdough toast, guindilla pickled chilli on the side

ABUELO CUBANO - (6 pieces - £29)

Prosciutto cotto*, hot english mustard, house sweet cucumber pickle, melted emmental cheese, spicy mayo, guindilla pickled chilli, on toasted ciabatta

POLLO - (6 pieces - £30)

Peruvian spiced chicken salad sandwich with chilli mayo, salsa verde, quick pickled shredded savoy, roasted almonds, on ciabatta

EVENING PLATES

Toklas sourdough with butter and mixed pickles of the season (serves 2-3) - £10

Crudites - labneh, hummus and salsa verde, mixed veg (serves 4) - £20

Pickle crisps, prosciutto, pickled guindilla chilli (serves 3)- £10

GILDAS olive, anchovy, guindilla chilli stick (2 pieces) - £8

ANCHOVIES in a chilli, herb and lemon zest infused olive oil (4 pieces) - £7

PAN CON TOMATE - bite sized £4/pp

PAN CON ANCHOA - with herb salad, shallot and butter - bite sized £6/pp

POTATO SALAD - fresh herbs, capers, Abuelo salsa verde (serves up to 3) £9

SLOPPY JOSÉ MINIS - beef mince, lamb shank and bone marrow sauce, mornay, grated parmesan, on toasted brioche - (1 piece) £9

HALF CHICKEN - peruvian spiced roast chicken with aji verde salsa - £20

BRUNCH SIT DOWN MENU - £21/pp

Includes one regular coffee or tea (no cold foams or specials)

PAN Y FRUTA

vanilla miso infused persimmon fruit, whipped orange blossom mascarpone on toasted brioche (v)

BANANA LOAF

Toasted slice of house-made chocolate chip banana bread, served with dulce de leche espresso butter (v)

MINCE ON TOAST

Beef mince sauce cooked with lamb shank and bone marrow, mornay sauce, grated parmesan, on toasted brioche
+Poached egg

TORTILLA

Spanish egg and potato omelette, caramelised onions, sriracha mayo, fresh herbs, creamy herb labneh (v)

HOT HONEY JAMÓN TOAST

San daniele prosciutto*, fermented hot honey, stracciatella, garlic sourdough toast, guindilla pickled chilli on the side

ABUELO CUBANO

Prosciutto cotto*, hot english mustard, house sweet cucumber pickle, melted emmental cheese, spicy mayo, guindilla pickled chilli, on toasted ciabatta

POLLO

Peruvian spiced chicken salad sandwich with chilli mayo, salsa verde, quick pickled shredded savoy, roasted almonds, on ciabatta

PALTA

Smashed avocado and lime, with spicy herby salsa verde, quick pickled cucumber ribbons, and ume plum sesame seeds, on toasted sourdough (ve)
+Poached egg

*Contains pork (marked with an asterisk).

(ve) = Vegan / (v) = Vegetarian. Gluten-free bread and dairy-free cheese available on request.

Please let your server know about any allergies. While we do our best, we can't guarantee an allergen-free environment due to possible cross-contamination. A 10% discretionary service charge is added to your bill, removable on request. 100% goes to our team. You're welcome to leave an extra tip at payment if you wish.