

la sita

Tapas & Bar

Coffees

Plant based milk alternative available

Espresso £3.00

A short and intense cup of coffee brewed under pressure. This yields a rich and aromatic taste which is also the foundation of all specialty coffees

Americano £3.00

A black coffee made by adding espresso to hot water.

Cortado £3.25

A stronger coffee created with less milk. Espresso and micro-foamed milk creates a velvety smooth, rich and balanced coffee.

Con Leche £3.50

A shot of espresso with steamed and foamed milk. Good beans compliment the milk for a rich flavour experience.

Latte £3.50

A café latte is a combination of espresso coffee with plenty of textured, steamed milk and a foam cap.

Hot Chocolate £3.50

Rich and indulgent creamy hot chocolate drink. A favourite for all ages.

Café Especial £6.95

Americano coffee topped with fresh cream, add any liqueur of your choice.

Decaff Coffee £3.00

Breakfast Tea £3.00

la Casita



Tapas & Bar

Postres-Desserts

Flan de la Casa (GF) Homemade caramel custard with vanilla ice cream	£5.50
Crema Catalana (GF) Homemade egg custard from Cataluna topped with glazed white sugar	£5.50
Tarta de Queso (GF) Homemade baked cheesecake from the Euskadi region, served with fresh cream or vanilla ice cream	£6.50
Tarta de Santiago (GF) Homemade Galacian almond cake with vanilla ice cream or fresh cream	£6.50
Peras Con Elderflower (GF) Pears poached with elderflower and fresh thyme served with vanilla ice cream	£6.50
Churros Spanish dough fingers, fried and topped with cinnamon sugar served with chocolate sauce	£6.75
Tarta de Datiles Y Caramelo (GF) Homemade date sponge cake served warm, covered in a toffee sauce and served with vanilla ice cream or fresh cream	£6.50
Tarta de Chocolate (VV) (GF) A rich homemade chocolate vegan torte with a biscuit base. Served with vegan ice cream.	£6.50