



Coffees

Plant based milk alternative available

Espresso

£3.50

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

£3.95

A black coffee made by adding espresso to hot water.

Cortado

£4.25

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

Con Leche

£3.95

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

Barraquito

£6.95

Popular layered drink from the Canary Islands. A combination of espresso, condensed milk, liquor 43 and milk foam

Hot Chocolate

£4.50

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

Café Especial

£7.95

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

Decaff Coffee

£3.50

Breakfast Tea

£3.00



la Cosita
Tapas & Bar

Postres-Desserts

Flan de la Casa (GF)	£6.00
Homemade caramel custard with vanilla ice cream	
Crema Catalana (GF)	£6.00
Homemade egg custard from Cataluna topped with glazed white sugar	
Tarta de Queso (GF)	£7.50
Homemade baked cheesecake from the Euskadi region, served with fresh cream or vanilla ice cream	
Tarta de Santiago (GF)	£7.50
Homemade Galacian almond cake with vanilla ice cream or fresh cream	
Peras Con Elderflower (GF)	£6.50
Pears poached with elderflower and fresh thyme served with vanilla ice cream	
Churros	£7.95
Spanish dough fingers, fried and topped with cinnamon sugar served with chocolate sauce	
Tarta de Datiles Y Caramelo (GF)	£7.50
Homemade date sponge cake served warm, covered in a toffee sauce and served with vanilla ice cream or fresh cream	
Tarta de Chocolate (VV) (GF)	£7.50
A rich homemade chocolate vegan torte with a biscuit base. Served with vegan ice cream.	