

# la Cosita



## Tapas & Bar

*Plant based milk alternative available*

**Espresso** £2.50

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** £2.50

A long black coffee created with less milk.

**Cortado** £3.00

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

**Con Leche** £3.00

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

**Latte** £3.00

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

**Hot Chocolate** £3.00

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

**Café Especial** £6.50

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

**Decaff Coffee** £2.50

**Breakfast Tea** £2.50

# la sita

## Tapas & Bar

<b>Flan de la Casa (GF)</b> Homemade caramel custard with vanilla ice cream	£5.50
<b>Crema Catalana (GF)</b> Homemade egg custard from Cataluna topped with glazed white sugar	£5.00
<b>Tarta de Queso (GF)</b> Homemade baked cheesecake from the Euskadi region, served with fresh cream or vanilla ice cream	£6.00
<b>Tarta de Santiago (GF)</b> Homemade Galacian almond cake with vanilla ice cream or fresh cream	£6.00
<b>Peras Con Elderflower (GF)</b> Pears poached with elderflower and fresh thyme served with vanilla ice cream	£6.00
<b>Churros</b> Spanish dough fingers, fried and topped with cinnamon sugar served with chocolate sauce	£6.50
<b>Tarta de Datiles Y Carmelo (GF)</b> Homemade date sponge, cake served warm, covered in a toffee sauce and served with vanilla ice cream or fresh cream	£6.00
<b>Bizcocho de Polenta Y Almendres (VV) (GF)</b> Polenta and almond vegan cake served with vegan vanilla ice cream	£6.00