

# la Casita

## Tapas & Bar

### Coffees

#### Espresso

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

£2.00

#### Americano

A long black coffee made by adding an espresso to hot water

£2.50

#### Cortado

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

£2.50

#### Con Leche

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

£2.50

#### Latte

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

£2.50

#### Hot Chocolate

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

£2.50

#### Café Especial

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

£6.00

#### Breakfast Tea

£2.50

#### Speciality Tea

£3.00

# la Cosita



## Tapas & Bar

### Postres- Desserts

Flan de la Casa Caramel custard with vanilla ice cream	£5.50
Crema Catalana Egg custard from Cataluna topped with glazed white sugar	£4.50
Tarta de Queso Baked cheesecake from the Euskadi region, served with fresh cream or vanilla ice cream	£5.50
Tarta de Santiago Galician almond cake with vanilla ice cream or fresh cream	£5.50
Peras con elderflower Pears poached with elderflower and fresh thyme served with vanilla ice cream and a shortbread biscuit	£5.50
Churros Spanish dough fingers, fried and topped with cinnamon sugar served with chocolate sauce	£5.50
Tarta de Datiles Y Caramelo Homemade date sponge cake, served warm, covered in a toffee sauce and served with vanilla ice cream or fresh cream	£6.00