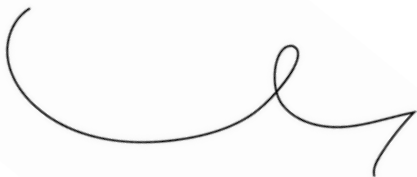


# COCKTAILS



## FREE SPIRITS

Into the Woods raspberry, ginger, lime	8.00
Green Essence spinach, pineapple, lime	8.00
Tropikolada orange, mango, passionfruit, coconut	8.00
Healthy Living gin 0.0, macha, ginger, lime	8.00

## SIGNATURE COCKTAILS

Macha de Campo gin, ginger, macha, agave	12.00
Royal Highball rum, grapefruit, cinnamon, chocolate	12.00
Purple Revolution tequila, hibiscus, coconut	12.00
Madridito gin, mint, lime	12.00
Tropical Picant rum, chili, lemongrass, lime	12.00
TSH Spritz vermouth, raspberry, cava	12.00
Semana vodka, passionfruit, white chocolate	12.00
Spanish Fashioned brandy, sherry, Licor 43, orange	12.00

Please note not all ingredients are listed in the menu descriptions. If you have a food allergy please advise your server before ordering.

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## BOARDS

<b>Cheese board (V)</b> mixed Spanish cheeses, regañías crackers, mixed nuts and seeds	18.00
<b>Charcuterie board</b> selection of Iberico meats, bread, tomato, extra virgin olive oil	19.00
<b>Charcuterie and cheese board</b> best of both boards	20.00
<b>Nachos</b> chilli con carne, guacamole, sour cream, salsa, cheese sauce	13.00
<b>Vegan Nachos (PB)</b> chilli con carne, guacamole, sour cream, salsa, cheese sauce	13.00

## PLATES

<b>Avocado on toast (PB)</b> grilled vegetables, olive tapenade	8.00
add smoked fish 2.00	
<b>Uramaki roll</b> spicy tuna, avocado, cucumber	9.50
<b>Bao bun</b> pork belly, pickles, hoisin sauce, coriander	8.50
<b>Caesar salad</b> baby gem, croutons, crispy chicken, parmesan, Caesar dressing	8.50
<b>Burrata (V)</b> tomato tartare, rocket pesto, honey	11.00
<b>Portobello mushroom carpaccio (V)</b> truffle parmesan, macadamia pesto, escabeche sauce	9.50
<b>Papaya salad</b> green papaya, onion, carrots, chilli	9.50
<b>Tabbouleh salad (PB)</b> bulgur, sun dried tomato, cucumber, onions, mint	8.50

## DESSERTS

<b>Cantaloupe melon soup (PB)</b> white mint ice cream	6.00
<b>Three chocolate cake (V)</b>	6.50
<b>Vegan ice cream (PB)</b> 2 scoops of your choice	4.50

PB = Plant-based dish | V = Vegetarian dish. Please note not all ingredients are listed in the menu descriptions.  
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**COFFEES & TEAS**

Espresso	2.50
Double Espresso	3.00
Americano	3.00
Cappuccino	3.50
Latte	3.50
Flat White	3.50
Cortado	3.00
Iced Coffee	4.00
Loose Leaf	3.00
Fresh Ginger	3.50
Fresh Mint	3.50

**SODA & JUICE**

Coca Cola	3.50
Coca Cola Zero	3.50
Fanta	3.50
Sprite	3.50
Tonic Water	4.00
Ginger Ale	4.00
Ginger Beer	4.00
Pomelo Soda	4.00
Pepe Mate	4.00
Peach Juice	4.00
Orange Juice	4.00
Mango & Passion Juice	4.00

**WATER**

KMO Still, 70cl	2.50
KMO Sparkling, 70cl	2.50

**CIDER**

Maeloc Dry Cider 4.5%	4.00
Maeloc Strawberry Cider 4.0%	4.00

**BEERS**

Estrella Galicia 5.5% - 33cl	3.00
Estrella Galicia 5.5% - 50cl	5.00
Estrella Galicia 1906 6.5% - 33cl	3.50
Estrella Galicia 1906 6.5% - 50cl	6.00
Estrella Galicia 5.5%	3.50
Estrella Galicia Gluten Free 5.5%	3.50
Brew Dog Punk IPA 5.4%	5.00
Brew Dog Elvis Juice IPA 6.5%	5.00
Estrella Galicia 0.0%	3.50

**WHITE**

Fenomenal, Verdejo, Spain	4.00   20.00
Polvorete, Godello, Spain	4.50   22.00
Chardonnay Barrica, Spain	5.00   25.00
Mytilus, Albariño, Spain	28.00
L'equilibrista, Xarel-lo, Spain	30.00

**RED**

La locomotora, tempranillo, Spain	4.00   20.00
Agrícola de Cadalso, Garnacha, Spain	4.50   22.00
Deyo, Merlot, Spain	5.00   25.00
Idoia, Garnacha, Samsó, Spain	28.00
Detrás de la casa, Syrah, Spain	28.00
Hombre Bala, Garnacha, Spain	35.00

**ROSE**

Ca n'estruc, Garnacha, Spain	4.00   20.00
Trepat Rosat, Trepat, Spain	25.00
Aire Rosat, Pinot Noir, Spain	30.00

**SPARKLING**

Fontallada, Cava, Spain	4.00   20.00
Torello, Macabeo Xarelo, Spain	30.00
Aire Rosat, Cava, Spain	30.00
Dellamotte, Champagne, France	100.00

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