



ROOF FOOD MENU

(Thursdays & Firdays from 5pm)

(Saturdays & Sundays from 4pm)

Cod Fritters (White Onion, Parsley, eggs, cod and garlic mayo)	7
Gambas “Al Ajilo” (Pan-fried King Prawns in a white wine, garlic & paprika sauce, served with with sourdough)	9
Patatas Bravas (Roasted Potatoes with Homemade Tomato Sauce (V))	5
Pimientos de Padron (Grilled Peppers) (V/VE)	4.5
Nachos (Guacamole, Pico de Gallo, Jalapenos, Cheddar Cheese, Parsley & Sour Cream) (V) (add Chorizo)	8 +2
Chicken Wings (Buffalo Wings served with BBQ sauce)	7
Chorizo Al Vino (Spanish Chorizo & Red Wine sauce, served with sourdough)	7
Pan Con Tomate (served in sourdough) (V) (add Manchego <u>or</u> Jamon)	5 +2
Quesadilla (V) Pico de Galo, cheddar cheese, shredded BBQ Chicken and lime, with guacamole sauce	8
Burrito “Desnudo” (Beans, sweet corn, BBQ chicken, guacamole, Pico de Galo and cheddar cheese, served with chipotle sauce and sour cream)	7.5
Bar Olives	3.5

Please inform our staff of any food allergies prior to placing your order.

Our food is designed for sharing and dishes will arrive as soon as the kitchen has prepared them.

Discretionary 12.5% service charge is added to bills with food



ROOF DRINKS MENU

Draught Beer / Cans

½ Pint / Pint

Chiringuito Lager, 4.5%	3 / 5.5
Picnic Session IPA, 4.4%	3 / 5.5
Pret a Porter, 4.9%	3 / 5.5

*Please note that we occasionally rotate one of our tabs, so please ask for availability

Can Beers (330ml Can) 4
(We work in a stock rotation basis in partnership with “Bottle Job”, our new craft off-licence shop, so please ask our staff for available stock)

Cocktails Cans 4.5
(250ml Can)
(Elderflower + Mint / Watermelon + Cucumber Sangria / Ginger + Lemongrass Mule)

White Wine

125ml/175ml/ Bottle

Cal Y Canto, 2019 4.75 / 6 / 22
Verdejo, 12%
Pale Yellow with green hints, Fruity, soft and very fresh

Tierra de Estrellas, 2019 5.25 / 6.5 / 26
Sauvignon Blanc, Chile, 13%
Citrus Fruit Aromas with Mineral Notes

Domaine Del Sol, 2018 30
Picpoul de Pinet, France, 13.5%
Fruity and floral nose with hawthorn and lime tree fragrances, lively and fresh

Rose Wine

Il Caggio, 2019 4.75 / 6 / 22
Pinot Grigio, Italy, 12%
Dry, Fruity and very delicate with crisp and refreshing flavors

Monrouby PAYS D’OC, 2018 5.25 / 6.5 / 26
Grenache Rose, France, 13%
Pale Salmon in color with fragrant red berry fruit, with a hint of dried herbs

Please inform our staff of any food allergies prior to placing your order.
Our food is designed for sharing and dishes will arrive as soon as the kitchen has prepared them.
Discretionary 12.5% service charge is added to bills with food



Red wine

125ml/175ml/ Bottle

Cal Y Canto, 2019

4.75 / 6 / 22

Tempranillo, Merlot Syrah, 13%

Rich and intense. Full of fruit, balanced from start to finish

Woolloomooloo, 2019

5.40 / 6.5 / 24

Shiraz, Australia, 13.5%

Opaque and ruby red in colour. Smoky on the nose, ripe berry fruits with a touch of mint

Sparkling Wine

125ml/ Bottle

Marques de Lares Cava Brut NV

6.5 / 27

Xerello, Perellada, Spain, 11.5%

Flavors of orange, grapefruit and lemon with biscuity hints.

CHIRINGUITO
BETHNAL GREEN

Please inform our staff of any food allergies prior to placing your order.

Our food is designed for sharing and dishes will arrive as soon as the kitchen has prepared them.

Discretionary 12.5% service charge is added to bills with food



COCKTAILS & SPRITZ MENU

£9.5

Codigo "Goes Fashioned"

Codigo 1530 Rosa Tequila
Peychaud Bitters
Demerara Sugar

Codigo Spritz

Codigo 1530 Rosa Tequila
Franklin & Sons Indian Tonic
Marques de Lares Cava

The "Code"

Codigo 1530 Blanco Tequila
Spicy Pineapple Syrup
Lime Juice
Franklin & Sons Soda Water

Violet Spritz

Brixton Gin
Franklin & Sons Soda Water
Marques de Lares Cava

The "Riptide"

Tidal Rum
Banana Liqueur
Franklin & Sons Ginger Ale

**THE
TIDAL
RUM**

**Brixton
Gin**



Please inform our staff of any food allergies prior to placing your order.
Our food is designed for sharing and dishes will arrive as soon as the kitchen has prepared them.
Discretionary 12.5% service charge is added to bills with food