



## ROOF FOOD MENU

(Thursdays & Firdays from 5pm)

(Saturdays & Sundays from 4pm)

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

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 and single payments of drinks and food



## ROOF DRINKS MENU

### Draught Beer / Cans

½ Pint / Pint

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

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## 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

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## 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**



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