

HOT DRINKS

| | |
|-----|-----------------|
| 2 | Single Espresso |
| 3 | Double Espresso |
| 2.5 | Americano |
| 2.5 | Cortado |
| 2.8 | Cafe Con Leche |
| 3 | Cappuccino |
| 3.5 | Iced Latte |

SOFT DRINKS

| | |
|-----|---|
| 3 | Orange |
| 3 | Apple Juice |
| 3 | Pineapple |
| 2.5 | Arnold Palmer <i>Iced tea, Lemonade</i> |
| 2.5 | Homemade Lemonade |
| 2 | Water <i>Vichy Catalan Sparking or Still</i> |

50ML

APERITIFS

| | |
|---|-----------------------------|
| 7 | Vermut Bandarra Rojo |
| 7 | Vermut Morro Fi Negro |
| 7 | Martini RVA Special Ambrato |
| 7 | Martini RVA Special Rubino |

1/2 Pint

BEER

| | | |
|------|-----|------------------------|
| 2.75 | 5 | Estrella Damm |
| 3.5 | 6 | Brooklyn |
| 3 | 5.5 | Turia |
| 4.5 | 8 | Garage Beer - Soup IPA |
| 3 | 5.5 | Damm Lemon |

150ml 750ml

WHITE WINE

| | | |
|-----|----|---|
| 4.5 | 21 | Kate Sauvignon Blanc ' 21 - DO Languedoc |
| 5 | 24 | Menade ' 21 - DO Rueda |
| 5.5 | 26 | Polvorete '21 - DO Bierzo |
| | 38 | Laciale Chardonnay '20 - DO Puglia |

RED WINE

| | | |
|-----|----|---|
| 4.5 | 23 | Massaluca '20 - DO Terra Alta |
| 5 | 24 | Finca Resalso '20 - DO Ribera |
| 6 | 30 | Gomez Cruzado Crianza '18 - DO Rioja |
| | 40 | Contino Reserva Rioja '17 - DO Rioja |

SPARKLING

| | | |
|-----|----|--|
| 6.5 | 32 | Juve y Camps Brut Natural - DO Cava |
| 16 | 80 | Veuve Clicquot Brut - DO Champagne |
| 22 | 95 | Veuve Clicquot Rose - DO Champagne |

ROSE WINE

| | | |
|-----|----|---|
| 4.5 | 22 | Aurora d'espells ' 20 - DO Penedes |
| | 36 | Fanali Negroamaro' 20 - DO Puglia |

HOX CLASSICS

- 9.5 **Midsummer Nights (Dream)**
Created in Southwark by Cedric Wiegel
Bombay Sapphire Gin, Martini Ambrato,
Tio Pepe, Pedro Ximinez
- 9.5 **From the Woods of the New World**
Created in Southwark by Jesus Calvo
Woodford Reserve bourbon, Martini Rubino,
Banana Spiced Cordial, Cocoa bitters
- 9.5 **Ruby Woo**
Created in Rome by Ioana Pop
Bacardi Carta Blanca, Rabarbaro, Martini Bitter,
Lime juice, Beetroot syrup, Eggwhite
- 14 **Peche Mignon**
Created in Paris by Gaspard Mignon
Veuve Clicquot Brut Poached Peach infused St Germain
- 9.5 **La Jurado**
Created in Holbron by Tom Byrne
El Jimado Blanco, Fresh Pink Grapefruit,
Citrus Cordial, London Essence soda water
- 9.5 **The Hox Bee**
Created in Amsterdam by Lyndon Hachey
Ketel One Vodka, Honey Cordial, London Essence
Soda, Dr Adams Dandelion & Burdock bitters

SEASONAL

- 9.5 **Modernista**
Monkey 47, Zumo de limón, Sirope de azucar,
Juvè + Camps Cava, Pernod Absinthe
- 9.5 **Poblenou**
Chivas 12yo, Martini Speciale Rubino, Ratafia Russet
- 9.5 **21 Coasts**
Lillet, Palo Cortado, Juvè + Camps Cava

ALL DAY

- 7 **Croquettes**
Iberian Ham
- 8 **Anchovies with Tomato Bread**
Sourdough bread, tomato, Anchovies
- 10 **Iberico Jamon with Tomato Bread**
Sourdough bread, tomato, iberian jam
- 10 **The Hox Burger**
Crystal bread, beef burger, cheese sauce, lettuce, paprika aioli, bacon, tomato, gherkin + fries
- 10 **The Veggie Burger**
Bun, beetroot + quinoa burger, lettuce, tomato, salsa taquera
- 8 **Bikini**
Catalan cheese, ham, mustard
- 7.5 **Sicilian Salad**
Fennel, radicchio, orange, olives, capers, dill + orange viniagrette
- 8.5 **Caesar salad**
Baby gem, croutouns, parmesan, anchovies, caesar dressing
(+ grilled chicken... 2)
- 14 **Charcuterie**
Mortadella, Proscuitto, Coppa, Spianatta
- 7.5 **Ascollana Olives**
Stuffed olives

DESSERTS

- 6.5 **Tiramisú**
- 6.5 **Ice creams**
- 4 **Funky Bakers pastries**
On the counter
- 5 **Bombolini**
Tiramisu or Ricotta and Pistachio