

ALL DAY

Iberian ham croquettes (4 units)	9€
Tempura anchovies, lemon and confit garlic aioli	10€
Panzanella salad, tomatoes, cucumber, celery, croutons, basil	12€
Risotto vegan pesto bowl, greens and pine nuts	14€
Pink tomato gazpacho, heirloom tomatoes and chives	12€
Charcoal grilled Caesar salad Add chicken. +2	12€
Iberian ham, tomato bread and extra virgin olive oil	14€
HOX BLT Burger, 180g aged beef, gherkins, mayo and mustard	15€
Crunchy chicken brioche bun, coleslaw, maple syrup, sweet & sour jalapeño	15€
Homemade vegan falafel, spicy tartara, lettuce, Persian pickled cucumber in a sesame brioche	14€

DESSERTS

Vanilla, popcorn and salted caramel cookie ice cream sandwich.	8€
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FOUR CORNERS PIZZA

25 min./ Pizza	S	L
MARINARA.....	12 €	18€
Tomato, garlic, oregano and basil sauce		
RED TOP.....	16*	24*
Cheddar, mozzarella, tomato, oregano and pecorino`		
PEPPERONI.....	18*	28€
Cheddar, mozzarella, tomato, oregano, pecorino, pepperoni		
VODKA MEATBALL.....	18€	28€
Cheddar, mozzarella, meatbals, vodka sauce, pecorino, parmesan and basil		
MORTADELLA+BURRATA.....	20€	29€
Pistachio pesto, mozzarella cheese, burrata, pistachio, parmesan		
MUSHROOMS.....	18€	28€
Lemon cream, basil, mozzarella, mushrooms, lemon zest, parmesan, parsley,		

COFFEES

2.5	Single Espresso
3	Double Espresso
3,5	Americano
3.5	Iced Americano
2,7	Cortado
3,5	Flat White
3,2	Café Con Leche
3.3	Latte
3,5	Capuccino
3.5	Iced Latte
4.5	Matcha Latte
4.5	Mocha
2.5	Tea & infusions

SOFT DRINKS

5	Fresh squeezed Orange juice
4	Apple or Pineapple juice
4.75	Arnold Palmer (Ice Tea)
3	Homemade Lemonade
2	Water
2.5	Vichy Catalan
4.5	Hot Chocolate

50ml VERMOUTH

6	Vermouth Morro Fi Negre
6	Martini RVA Special Ambrato
6	Martini RVA Special Rubino

1/2 Pint BEER

3	5.5	Estrella Damm
3.75	6.5	Turia
5	9	Garage Beer- Craft IPA
3.75	6.5	Damm Lemon

50ml 750ml

WHITE WINE

- 5.5 26 And the winner is ' 21 - DO Penedès
- 6 28 Menade ' 21 - DO Rueda
- 8 38 Laicale Chardonnay ' 20 - DO Puglia

ROSE WINE

- 6 29 Aurora d'espells' 21 - DO Penedès

ORANGE

- 6.5 32 Impressionant – DO Tarragona

RED WINE

- 4.5 23 Massaluca – DO Terra alta
- 5 26 Finca Resalso ' 22 - DO Ribera del Duero
- 8.5 42 Contino Reserva Rioja ' 18 - Do Rioja

SPARKLING

- 7.5 34 Juvé y Camps Brut Nature
- 95 Veuve Clicquot Brut - DO Champagne
- 110 Perrier Jouet - DO Champagne

HOX CLASSICS

- 11.5 Midsummer Nights (Dream)
Created in Southwark by Cedric Wiegel
Bombay Sapphire Gin, Martini Ambrato,
Tio Pepe, Pedro Ximenez
- 11.5 From the Woods of the New World
Created in Southwark by Jesus Calvo
Woodford Reserve Bourbon, Martini Rubino,
Banana spiced cordial, cocoa bitters
- 11,5 Ruby Woo
Created in Rome by Loana Pop
Bacardi Carta Blanca, Rabarbaro, Martini Bitter,
lime juice, betroot syrup, eggwhite
- 14 Peche Mignon
Created in Rome by Gaspard Mignon
Veuve Cliquot Brut, poached peach infused St.Germain
- 11.5 La Jurado
Created in Holborn by Tom Byrne
El Jimador Blanco, fresh pink grapefruit,
citrus cordial, London Essence Soda Water
- 11.5 The Hox Bee
Created in Amsterdam by Lyndon Hachey
Ketel One Vodka, honey cordial, London Essence Soda Water,
Dr Adams Dandelion & Burdock bitters

SEASONAL

- 11.5 Modernista
Monkey 47, lemon juice, simple syrup
Juvé & Camps Brut Nature, Anis del Mono
- 11,5 Poblenu
Chivas 12 años, Martini Special Rubino, Ratafia
- 11.5 21 Coasts
Lillet, Palo Cortado, Juvé & Camps Cava

MOCKTAIL

- 7.5 Phony Negroni
Seedlip Spice 94, fresh pink grapefruit,
coffee & bitter Kas