

ALL DAY

Mon - Thurs & Sun 12PM - 11PM

Fri & Sat 12.30PM - 11.30PM

BREAKFAST

Mon - Fri 7AM - 11AM

Sat & Sun 7.30AM - 11.30AM

PLATES

- 8 GREEK YOGURT - seasonal fruit, homemade granola (V) (L)
- 10 CHIA PUDDING- coconut milk, green apple, banana, mixed berries, nuts (VG) (GF)
- 11 BIRCHER MUESLI- mixed berries, raisins, green, apple, agave (V) (GF) (L) (N)
- 11 EGGS YOUR WAY- fried / perfect egg / scrambled / 3 egg omelette (V)
- 12 AVOCADO TOAST- smashed avocado, roasted cherry tomato, pico de gallo (VG)
- 12 BUTTERMILK PANCAKES- blueberries compote and ricotta (V)

SIDES

- 4 BACON (GF)
- 4.5 JAMÓN IBÉRICO (GF)
- 4 SAUSAGE (GF)
- 2.5 EXTRA EGG (V)
- 5 SMASHED AVOCADO (VG) (GF)

BAKERY

- 3.5 BUTTER CROISSANT (V)
- 3.5 WHOLEMEAL SEEDED CROISSANT (V)
- 5 PAIN AU CHOCOLAT, GIANDUJA (V)
- 5 BRIOCHE BUN (V)

SANDWICHES

- 5 IBERIAN HAM, TOMATO, OLIVE OIL
- 5 MORTADELLA, BURRATA, PISTACHIO
- 5 ROASTED PEPPERS, AUBERGINE (VG)

- 7 CROQUETTES, Iberian ham
- 12 PANZANELLA SALAD, tomatoes, cucumber, celery, croutons, basil (VG)
- 14 RICE BOWL, pesto, greens, pine nuts (V) (GF) + 4.5 add chicken
- 12 CAESAR SALAD, romain heart lettuce, smokey sauce (V) + 4.5 add chicken
- 29 IBERIAN HAM 80, tomato bread, extra virgin olive oil (GF*)
- 15 HOX BLT BURGER, 180g aged beef, gherkins, mayo, mustard, fries
- 15 CRUNCHY CHICKEN, brioche bun, coleslaw, sweet & sour jalapño, fries
- 14 HOMEMADE FALAFEL, spicy tartara, lettuce, pickled cucumber, mollete bun (VG)

FOUR CORNERS PIZZA

25 min./ Pizza	S	L
MARINARA (V).....	12€	18€
Tomato, garlic, oregano and basil sauce		
RED TOP (V).....	16€	24€
Cheddar, mozzarella, tomato, oregano and pecorino`		
PEPPERONI.....	18€	28€
Cheddar, mozzarella, tomato sauce, pepperoni		
GREEN (V).....	18€	28€
Ricotta, spinach, broccolini, lemon zest		
MORTADELLA AND BURRATA.....	20€	29€
Pistachio pesto, mozzarella, burrata		
MUSHROOMS (V).....	18€	28€
Lemon cream, basil, mozzarella, mushrooms		

DESSERT

- 7,5 Tiramisú (V)

COFFEES

ORIGIN COFFEE, THE HOXTON ROASTED HOUSE BLEND. 100% ARABICA (BRAZIL & ETHIOPIA) B CORP

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

SOFT DRINKS

5	Fresh Orange Juice
4	Apple / Pineapple Juice
7	Kiwi and Melon Juice / Orange and Mango
4.75	Arnold Palmer (Ice Tea)
3	Homemade Lemonade
2	Water Still/ Sparkling 200ml
2.5	Vichy Catalan 300ml
4	Trip CBD Elderflower Mint / Lemon Basil / Peach Ginger

100ml VERMOUTH

6	Vermouth Bandarra Negre/Blanc
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	Barbe Rouge IPA
5	9	Kellerbier IPA
3.75	6.5	Damm Lemon

150ml 750ml

WHITE WINE

5.5	26	And the winner is ' 21 - DO Penedès
6	28	Menade ' 22 - DO Rueda
8	38	Apolonio Laicale Chardonnay ' 20 - DO Puglia

ROSE WINE

6	29	Aurora d'espells' 22 - DO Penedès
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ORANGE

6.5	29	Impressionant ' 21 – DO Tarragona
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RED WINE

4.5	23	Massaluca ' 22 – DO Terra alta
5	26	Finca Resalso ' 22 - DO Ribera del Duero
8.5	42	Contino Reserva Rioja ' 19 - Do Rioja

SPARKLING

8	36	Juvé y Camps Brut Nature
16	95	Veuve Clicquot Brut - DO Champagne

HOX CLASSICS

- 14 HollyWood
Woodford Reserve American whisky, Graham Tawny,
Champagne syrup, Blood orange puree
- 12 Mediterraneo
Ketel One Vodka, Basil and Mint Cordial, Noilly Prat
- 13 Hit Me
Bacardi Carta Blanca rum, Gardeum, Lime juice,
Pineapple juice, Agave syrup
- 14 Eden's Garden
Bombay Sapphire gin, Bols elderflower, Apple juice,
Avocado shrub, London Essence soda
- 16 Last Tango
Altos tequila, Vida, Cointreau, Tangerine puree, Cinnamon syrup,
London Essence soda

SEASONAL

- 8 Mulled Wine
All Spice, Red Wine, Cinnamon
- 8 Irish Coffee
Jameson, Coffee, Cream
- 12,5 Coco Alexander
Torres 5 Brandy, Monini White Cacao Liqueur, Coconut Cream

MOCKTAIL

- 7.5 Phony Negroni
Seedlip Spice 94, Pink Grapefruit, Coffe, Ginger Ale

LOOKING FOR A CLASSIC COCKTAIL?

PLEASE ASK - OUR BARTENDERS KNOW THEM BY HEART!