



Coffees

Plant based milk alternative available

Espresso	£3.50
A short and intense cup of coffee brewed under pressure. This yields a rich and aromatic taste which is also the foundation of all specialty coffees	
Americano	£3.95
A black coffee made by adding espresso to hot water.	
Cortado	£4.25
A stronger coffee created with less milk. Espresso and micro-foamed milk creates a velvety smooth, rich and balanced coffee.	
Con Leche	£3.95
A shot of espresso with steamed and foamed milk. Good beans compliment the milk for a rich flavour experience.	
Barraquito	£6.95
Popular layered drink from the Canary Islands. A combination of espresso, condensed milk, liquor 43 and milk foam	
Hot Chocolate	
Rich and indulgent creamy hot chocolate drink. A favourite for all ages.	£4.50
Café Especial	
Americano coffee topped with fresh cream, add any liqueur of your choice.	£7.95
Decaff Coffee	£3.50
Breakfast Tea	£3.00



la Cosita
Tapas & Bar

Postres-Desserts

Flan de la Casa (GF)	£6.00
HOMEMADE CARAMEL CUSTARD WITH VANILLA ICE CREAM	
Crema Catalana (GF)	£6.00
HOMEMADE EGG CUSTARD FROM CATALUNA TOPPED WITH GLAZED WHITE SUGAR	
Tarta de Queso (GF)	£7.50
HOMEMADE BAKED CHEESECAKE FROM THE EUSKADI REGION, SERVED WITH FRESH CREAM OR VANILLA ICE CREAM	
Tarta de Santiago (GF)	£7.50
HOMEMADE GALACIAN ALMOND CAKE WITH VANILLA ICE CREAM OR FRESH CREAM	
Peras Con Elderflower (GF)	£6.50
PEARS POACHED WITH ELDERFLOWER AND FRESH THYME SERVED WITH VANILLA ICE CREAM	
Churros	£7.95
SPANISH DOUGH FINGERS, FRIED AND TOPPED WITH CINNAMON SUGAR SERVED WITH CHOCOLATE SAUCE	
Tarta de Datiles Y Caramelo (GF)	£7.50
HOMEMADE DATE SPONGE CAKE SERVED WARM, COVERED IN A TOFFEE SAUCE AND SERVED WITH VANILLA ICE CREAM OR FRESH CREAM	
Tarta de Chocolate (VV) (GF)	£7.50
A RICH HOMEMADE CHOCOLATE VEGAN TORTE WITH A BISCUIT BASE. SERVED WITH VEGAN ICE CREAM.	