

PARADOR 44

SPANISH CONTINENTAL BREAKFAST TABLE - £10

Berry fruit salad or poached Peaches (vgn, gf)

Ensaimada – daily made Mallorcan pastry (v)

Tarta de Santiago – Galician almond cake (v, n)

Sherried Welsh cakes (v)

Welsh natural yoghurt, Asador granola, house fruit compote (v)

Charcuterie and Spanish cheese selection (gf)

FROM THE KITCHEN

DIY Pan con tomate (v) - £3.5

Sourdough toast (2) with house jams, Catalan honey, Welsh butter (v) - £3.5

Asador cured salmon, scrambled free-range eggs, sourdough toast - £11

Grilled organic chorizo and smoked bacon in coca bread with piquillo ketchup - £8

Flamenco Eggs - £8.5

Piquillo pepper, smoked leek and spiced tomato baked free-range eggs, sourdough toast

Add chorizo and/or smoked black pudding - £2

Full Parador - £15

Welsh Black Pig pork sausage and back bacon, chorizo sausage, smoked morcilla, roast tomato, free-range egg, olive oil hash brown, roast mushroom

Veggie Parador - £13

Spiced chickpea pannice, roast tomato, free-range egg, olive oil hash brown, roast mushroom, smoked paprika baked beans (v, remove egg for vgn)

Extras

Heinz tomato ketchup, HP brown sauce, roast piquillo pepper ketchup, burnt onion ketchup

Smoked paprika baked beans - £1.5

Slice sourdough toast - £1.75

Olive oil hash brown - £2.5

NON-RESIDENTS BREAKFAST MENU

PARADOR 44

DRINKS

Selection of fruit juices - £3

Orange, apple, cranberry, grapefruit

Cafetiere of Welsh Coffee – decaffeinated also available - £3

Espresso - £2.5/£2.8

Macchiato - £2.80

Americano - £3.25

Cappuccino – £3.25

Latté - £3.25

Flat White - £3.25

Pot of Canton loose tea - £3

English breakfast, earl grey, green, peppermint, decaffeinated

Alternative milk options - soya, oat

HAIR OF THE DOG – per glass

Bloody Mary - £9

Finlandia vodka, tomato juice, amontillado sherry, PX balsamic vinegar, secret spice mix

Mimosa - £5

Cava, orange juice

Vilarnau Cava - £5

Deutz Champagne - £14