

# PARADOR 44

## RESIDENTS BREAKFAST

(Included in bed and breakfast rate)

### HOT DRINKS

Cafetiere of Welsh Coffee – decaffeinated also available

Pot of Tea - English breakfast, earl grey, green, peppermint, lemongrass and ginger, blackcurrant, decaffeinated

*Alternative milk options - soya, oat*

### SPANISH CONTINENTAL BREAKFAST

(Please see allergens on back of labels on breakfast bar)

Help yourself to juices, chilled water, house-made pastries and cakes, sherried Welshcakes, charcuterie, cheeses, quince, Asador granola, fresh berries, berry compote, poached peaches, Welsh natural yoghurt

### FROM THE KITCHEN

Pan con tomate (v, n)

Charred sourdough toast with house jams or honey and butter (v, n)

Two free range eggs (poached, scrambled or fried) on sourdough toast (v, n)

Grilled organic chorizo and smoked bacon sandwich with piquillo pepper ketchup (n)

### Salmon

Asador cured salmon, scrambled free-range eggs, sourdough toast (n)

### Flamenco eggs

Baked free-range eggs, piquillo pepper, smoked leek and spiced tomato sauce, sourdough toast (v, n)

*Add chorizo and/or smoked morcilla black pudding*

### Full parador

Overnight bacon, Welsh Black Pig pork sausage, chorizo sausage, morcilla de burgos black pudding, roast tomato, free-range egg, olive oil hash brown, roast mushroom

### Veggie parador

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

### Extras

Roast piquillo pepper ketchup \* Burnt onion ketchup

Smoked paprika baked beans (vgn, rg)

### HAIR OF THE DOG

Sherry Mary - £9\* Mimosa - £5\* Vilarnau brut cava (125ml) £6.5\* Deutz champagne (125ml) £14

*No intended gluten bread available on request*

rg (No intentional gluten)\* n (Contains nuts) \* v (Vegetarian) \* vgn (Vegan, dairy free)

Please note, all allergens are present in our kitchens. We cannot guarantee that any of our food is allergen free

# PARADOR 44

## ASADOR 44 BREAKFAST

### SPANISH CONTINENTAL BREAKFAST - £12 per person (Please see allergens on back of labels on breakfast bar)

Help yourself to juices, chilled water, house-made pastries and cakes, sherried Welshcakes, charcuterie, cheeses, quince, Asador granola, fresh berries, berry compote, poached peaches, Welsh natural yoghurt

### FROM THE KITCHEN

Pan con tomate (v, n) £3.5

Charred sourdough toast with house jams or honey and butter (v, n) £3.5

Two free range eggs (poached, scrambled or fried) on sourdough toast (v, n) £7

Grilled organic chorizo and smoked bacon sandwich with piquillo pepper ketchup (n)

### Salmon

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

### Flamenco eggs

Baked free-range eggs, piquillo pepper, smoked leek and spiced tomato sauce, sourdough toast (v, n) £8

*Add chorizo and/or smoked morcilla black pudding – add £2.5*

### Full parador

Overnight bacon, Welsh Black Pig pork sausage, chorizo sausage, morcilla de burgos black pudding, roast tomato, free-range egg, olive oil hash brown, roast mushroom £15

### Veggie parador

Spiced polenta cake, roast tomato, free-range egg, olive oil hash brown, roast mushroom, smoked paprika baked beans (v, remove egg for vgn) £13

### Extras

Roast piquillo pepper ketchup £1\* Burnt onion ketchup £1

Smoked paprika baked beans (vgn, rg) £1.5

### HAIR OF THE DOG

Sherry Mary - £9\*Mimosa - £5

Vilarnau brut cava (125ml) £6.5\*Deutz champagne (125ml) £14

*No intended gluten bread available on request*

rg (No intentional gluten)\* n (Contains nuts) \* v (Vegetarian) \* vgn (Vegan, dairy free)

Please note, all allergens are present in our kitchens. We cannot guarantee that any of our food is allergen free