



# HIGH TEA TAPAS

## M E N U

Marinated olives <sup>GF, VV</sup>

Crushed tomato on grilled bread w shaved manchego + garlic

Mushroom + manchego croquettes

Patatas bravas w pecorino, paprika, spicy sauce + saffron aioli <sup>GF</sup>

Glazed paprika roasted vegetable pinchos

Tomato + oregano fritter w chimmi rojo

Churros w chocolate sauce + dulce de leche

## B E V E R A G E S

### *Wines:*

AIX rosé served in magnum

Até pinot grigio

Até shiraz

### *Cocktails + Mocktails:*

Rosé Sangria

Até rosé, Bacardi raspberry, Wildflower Pink Gin, rose, triple sec, watermelon, lemon, soda

Brunch Margarita

Corazon Blanco tequila, pineapple, lime, Ancho Reyes Verde, agave

Mimosa

Prosecco, orange juice

Boozeless Brunch Paloma

Lyres non alc agave spirit, orange marmalade, lime, agave, grapefruit soda

### *Tea Selection brought to you by Tavalon Tea:*

Aussie Breakfast, Earl Grey Reserve, Kama Chai Sutra,

Royal Chamomile, Double Mint, Pure Green

### FEELING BUBBLY?

Enjoy a bottle of Taittinger Brut Réserve Champagne Nv

VIN DE PROVENCE

**AIX**

