

café

NATIONAL GEOGRAPHIC
LONDON

MENU

PINCHOS

Something new and exciting for the urban traveller. *Pinchos* originated in the Basque region of Spain. Traditionally served in small portions, this carefree, fun way of eating uses fresh, natural, healthy ingredients.

Many *Pincho* dishes are vegetarian, others comprising meat or fish, for a delicious and well-balanced meal that offers a great alternative to a modern, urban diet.

Pinchos at the National Geographic Café are another dish designed to support traditional world foods and prime ingredients, ethically sourced, and just made to take your taste buds on an exciting voyage of discovery!

OUR CHEF

Our chef Miguel Espinosa, one of Spain's most accomplished *Pinchos* chefs, is from the small town of Calahorra in the La Rioja region, which is famed for its wine and food.

Miguel began his career eight years ago with his small establishment, Café Rioja, which offered locals and visitors the very best and most creative *Pinchos*, using only the best and freshest local produce.

National Geographic is delighted to have Miguel Espinosa as part of its food team, and to provide a bigger stage for him to showcase his cooking talents.

FOOD

HOUSE PINCHOS

Pinchos displayed at the bar: Ask one of our team and we'll be happy to explain a little of the culture in every bite. (V) Vegetarian

LITE BITES—COLD Smoked salmon served on a bed of potato puree and topped with a carpaccio of pineapple
White asparagus from Navarra with a light mayonnaise (V)
Caprese salad (mozzarella di bufala, Italian tomatoes and basil, with extra virgin olive oil) (V)
Warm goat cheese salad

LITE BITES—HOT—VEGETARIAN Soup of the day
Classic Spanish tortilla
Wild mushroom tortilla
Cheese tortilla
Patatas bravas
Wild mushrooms grilled with olive oil and parsley

LITE BITES—SEAFOOD Seared Tuna served on a bed of wild rocket and tomato with a balsamic glaze
Grilled tiger prawns, simply seasoned with salt and fresh lemon
Grilled (dived) scallops, served on the shells with baby vegetables

LITE BITES—MEAT Organic beef fillet "mini" burgers with caramelized onion and crispy chips
Chicken and vegetable skewers
Grilled fillet of pork with piquillo peppers and chorizo served on crostini

SELECTION OF CHARCUTERIE

CHEESE
(A choice of two or five) Roncal - Navarra, Spain (full flavoured)
Manchego - Cuenca, Spain (classic, mild, suits anything)
Parmigiano Reggiano - Parma, Italy (the famed Italian hard cheese)
Gorgonzola - Gorgonzola, Italy (soft, creamy and strong)
Pecorino Sardo - Sardinia, Italy (a delicate flavour)
Idiazabal, Navarra (soft and smoked)
Brie - Seine-et-Marne, France (a soft cheese with a creamy taste)
Livarot - Normandy, France (a slightly harder, deep flavour)
Cheddar - Somerset, England (matured to a full flavour)
Stilton - Leicestershire, England (classic, pungent and full of flavour)
Reece's Wensleydale - Cheshire, England (harder, crumbly with a fuller flavour)

SELECTION A wonderful selection of our favourites meats and cheeses

CHARCUTERIE Jamon Ibérico from Guijuelo, Spain (Don Ibérico)
Italian Prosciutto with Parmigiano Reggiano and Olive Oil
Spanish Selection (Jamon Ibérico, Lomo, Chorizo and Salchichon)
Italian Selection (Prosciutto di Parma, Salame, Bresaola and Parmigiano Reggiano)

BREAD & BITS Freshly baked baguette with our best Jamon Ibérico from Guijuelo or Prosciutto Italiano di Parma with salted butter or tomato and olive oil
A serving of freshly toasted sourdough, drizzled with extra virgin olive oil
Selection of the finest Greek, Italian and Spanish olives
Hot, toasted almonds with sea salt

DRINKS

WINES

RED WINES

Mas de la Source Reserve Rouge 2007 Pays d'Oc (SV), Languedoc Roussillon, France
La Tourelle, Merlot 2007/08, Pays d'Oc
Arabella, Cabernet Sauvignon 2007 - Robertson, RSA
Lacrimus 2008
Montepulciano d'Abruzzo 2008 - Moncaro, Italy
La Chamiza 'Polo Amateur' Malbec 2007 - Mendoza, Argentina
Finca Minateda, Bodegas Canto - Murcia, Spain
Pago de los Capellanes Crianza 2005 - Castilla y Leon, Spain
Chateau Beauregard Ducasse Premier Cuvée 2005 AC Graves - Bordeaux, France
Cruz d'Alba 2004, Ramón Bilbao - Ribera del Duero, Spain
Alvara Palacios Les Terrasses 2006 - Catalonia, Spain
Homenaje a Gaudi 2005 DOC - Catalonia, Spain
Fattoria le Fonti Chianti Classico Riserva 2004 - Tuscany, Italy

WHITE WINES

Mas de la Source Reserve Blanc 2007- Pays d'Oc (SV), Languedoc Roussillon, France
Coiron Torrontes Chardonnay 2007/08 - Mendoza, Argentina
Tierra Alta Sauvignon Blanc 2008 - Central Valley, Chile
Pinot Grigio 'Sentido' 2008, Italy
Dionisio Albariño, Adegas Galegas - Galicia, Spain
Lugana 2007, Tenuta Roveglia - Lake Garda, Italy
Blenheim Point Riesling 2005 - Marlborough Valley, New Zealand
Chablis Vieilles Vignes 2006 Domaine Pascal Bouchard (SV) - Burgundy, France
Sancerre 'En Grands Champs' 2006 Domaine Alphonse Mellot (O) - Sancerre, France
Puligny Montrachet 2006 Chateau Corton-André - Bourgogne, France
Cloudy Bay Sauvignon Blanc 2008 - Marlborough Valley New Zealand
Torres Milmanda - Catalonia, Spain

DESSERT WINE

Sauternes 2004, Bordeaux

ROSÉ WINES

Le Petit Pont Reserve Rosé 2007 - Pays d'Oc (SV), Languedoc Roussillon, France
Pinot Grigio Rosato 'Chiaro' 2008
Muga Rosado - La Rioja, Spain
Chateau Beaulieu 2007 - Coteaux d'Aix-en-Provence, France

SPARKLING WINES

Prosecco Frizzante Spago - Colli Trevigiani, IGT Veneto, Italy
Cava Pupitre Brut Nature, Spain
Louis Roederer NV Brut - Champagne, France
Laurent Perrier Rosé NV - Champagne, France

COCKTAILS

BELLINI

A classic Italian aperitif combining sweet peach flavours with our sparkling Prosecco.

DAIQUIRI

The classic version of this famous cocktail; white rum shaken well with lime juice and a splash of sugar syrup.

MOJITO

A popular cocktail consisting of white rum, lime juice and soda water, all infused with fresh mint and sugar, served over crushed ice.

MARTINI CLASSIC

A simple yet classic cocktail created purely by stirring together gin and dry vermouth.

TOM COLLINS

One of the more refreshing sours of the Collins cocktail family, this combines gin, lemon juice and sugar syrup, all topped off with soda to create a perfect sweet/sour balance.

BLOODY MARY

This famous cocktail was invented in the 1920s and originally consisted solely of vodka and tomato juice. However in 1934 the other ingredients; pepper, salt, Tabasco and Worcestershire Sauce; were added to spice things up for drinkers.

COSMOPOLITAN

This fruity cocktail simply yet deliciously combines vodka, Cointreau, cranberry and lime juice to produce this world-renowned ladies' favourite.

SEX ON THE BEACH

One of the most well-known cocktails of all time, our version consists of vodka and peach schnapps shaken well with ice then strained and topped up with equal parts of cranberry and orange juice.

CAIPIROSKA

To create this cocktail we crush fresh limes and sugar in a tumbler, add crushed ice and then top with vodka.

STAWBERRY CAIPIROSKA

Similar to the Caipiroska but with a refreshingly fruity twist. By adding fresh strawberries to the mix and crushing them with the lime and sugar it creates a slightly sweeter yet equally refreshing drink when the vodka is added.

BEER

Look out for our weekly special

Budvar - Bohemia, Czech Republic (330 cl.) 5.0%

Estrella Damm - Spain (330 cl.) 5.4%

Peroni - Lombardia, Italy (330 cl.) 4.7%

DESSERTS

Japanese "TSUYA" Sweet red bean paste sandwiched between sweet mini pancakes
Japanese Special sweet of the week
A selection of petit fours
Fresh fruit skewer with a honey, cinnamon and nutmeg drizzle
Chocolate fondue with fresh fruit (ideal for 2 to share)
Chocolate fondant cake served with a whipped cream
Cheese cake with chocolate chips and strawberries
Fruit of the forest cake
A cheese board accompanied by a glass of Taylor's Vintage Port

HOT AND COLD DRINKS

TEA SELECTION

English Breakfast Tea
Tea of the week
Genmai-Cha Tea (*Brewed from mixed leaves, a great thirst quencher with a flavour of toasted rice*)
Japanese Matcha (*A full flavour, steeped in history, and once used in sacred ceremonies*)
China Pu Erh Red Tea (*A dark-red, full-flavoured tea with an earthy taste*)
Morocco Mint Tea (*A combination of green tea and mint served in the traditional Moroccan manner, refreshing and light*)
Earl Grey Luxus (*Named after Charles Grey, prime minister to King William IV, a blend of Indian tea distinctively flavoured with oil of bergamot*)
Oolong Tea Fancy Dragon (*This little known tea from south east China, blends the sweetness of green tea with the bitterness of black Rich in vitamins and minerals*)
Chai Tea (*A combination of orange, ginger, cinnamon, cardamom, vanilla and clove mean this traditional Indian brew is now widely enjoyed throughout the world*)
Thousand and One Night Tea (*Mallow flowers, a mix of black and green teas, papaya, redcurrant, Jasmine, rose and sunflower. Complex flavours for a complex blend*)
Rooibos (*A flavourful, caffeine-free, originating from southern Africa*)
Fruit Infusion (*Apple, elderflower, blackberry and hibiscus flavour combine to make this a truly refreshing blend*)

COFFEE, HOT AND ICED CHOCOLATE AND FRAPPES

100% Certified coffee and Organic milk

Espresso
Espresso Macchiato
Americano
Latte Macchiato
Cappuccino Classic/Mug
Cappuccino Mocha Classic/Mug
Cappuccino Cream Classic/Mug
Hot Chocolate
Chocolate Fondant
Chocolate Cream Fondant
Iced Espresso
Iced Macchiato
Iced Latte
Iced Chocolate
Cappuccino Frappe
Chocolate Frappe
Strawberry Frappe
Strawberry Banana Frappe
Chocolate Frappe with Strawberry or Banana

FRESH FRUIT JUICES

Vita C (Orange Juice)
Vitafresh (Strawberry and OJ)
Vitafreshbanana (Strawberry, Banana and OJ)
Supervita C (Carrot, Lemon and OJ)
Multivita (Mango, Pineapple and OJ)
Vitictric (Lemon, Pineapple and OJ)
Vitabanaintegral (Banana, Wholegrain Biscuit and OJ)
Matchajuice (Japanese Matcha Green Tea and OJ)

SOFT DRINKS

Coca Cola (33cl.)
Diet Coke (33cl.)
Sicilian Lemonade (33cl.)
Apple Juice and Elderflower (33cl.)
ElderflowerBubbly (33cl.)
Hot Ginger Beer (33cl.)
Blueberry Crush (33cl.)



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