

café

NATIONAL GEOGRAPHIC
LONDON

NATIONAL GEOGRAPHIC LONDON MENU

COLD HOUSE PINCHOS

Smoked Salmon served on a bed of Potato Purée and topped with Pineapple Carpaccio _____	£4.00
🍷 Gazpacho Andaluz (Cold Tomato Soup) _____	£4.00
Tuna and Piquillo Pepper Salad _____	£5.50
🍷 Caprese Salad (Mozzarella di Bufala, Tomatoes and Basil, topped with Extra Virgin Olive Oil) _____	£5.50
Crispy Bacon and Parmesan Cheese Salad _____	£5.50
Parma Ham and Sliced Melon _____	£5.50

LITE BITES HOT

🍷 Soup of the Day _____	£4.00
🍷 Classic Spanish Tortilla _____	£4.00
Selection of Spanish Croquettes _____	£5.50
🍷 Grilled Wild Mushrooms with Olive Oil and Parsley _____	£4.00
🍷 Patatas Bravas (Roasted Potatoes with Spicy Sauce) _____	£4.00

SEAFOOD

Grilled Tiger Prawn, simply seasoned with Salt and Fresh Lemon ____	£5.50
Monkfish with Tapenade and Grilled Vegetables _____	£6.50
Scallop Skewer with Green Asparagus and Pork Belly _____	£6.75

MEAT

Mini Burgers of Organic Beef Fillet with Caramelized Onion _____	£6.75
Pincho Moruno (Pork Fillet, chorizo, Bacon and Green Pepper with a light touch of Apple Sauce) _____	£5.25
Chicken Breast wrapped in Parma Ham and Cheese, topped with Mushroom Sauce _____	£6.50

SELECTION OF CHEESE

A choice of two or five _____ £7.00/£14.00.

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)

CHARCUTERIE

A wonderful selection of our favourite meats and cheeses _____	22.00
Jamón ibérico from Guijuelo, Spain (Don Ibérico _____	£12.50/£23.00
Italian prosciutto with Parmigiano Reggiano and olive oil____	£11.50/£19.50
Spanish selection (jamón ibérico, lomo, chorizo and salchichón) _____	£11.50/£19.50
Italian selection (prosciutto di Parma, salame, bresaola and Parmigiano Reggiano)_____	£11.00/£19.00

BREAD AND BITS

🍷 Freshly Toasted Sourdough served with Extra Virgin Olive Oil and Alioli (Garlic Sauce) _____	£3.50
🍷 Selection of Mini Bread Rolls with Butter _____	£3.50
🍷 Toasted Almonds with Sea Salt _____	£2.50
🍷 Selection of Italian and Spanish Olives _____	£3.00

WRAPS

Chicken Caesar Wrap _____	£5.50
Smoked Salmon and Cream Cheese Wrap _____	£5.50
🍷 Avocado, Salad and Cheese Wrap _____	£5.50

🍷 Vegetarian

BAGUETTES

A Selection of "mini" baguettes and pinchos are available on display.

Ibérico Ham with Tomato and Olive Oil _____	£5.50
Parma Ham with Fresh Tomato, Rocket and Parmesan Cheese _____	£5.50
🍷 Mozzarella di Bufala, Tomato and Basil _____	£5.50

DESSERTS AND GELATI

Warm Apple Crumble with Vanilla Ice Cream and Strawberries _____	£5.00
Cream Tea (Fruit Scones, Jam, Clotted Cream and English Breakfast Tea) _____	£7.50
Fresh Strawberries with Vanilla Ice Cream _____	£5.00
Chocolate Fondant Cake served with Whipped Cream _____	£4.00
Cheesecake with Cream and Strawberries _____	£4.00
Chocolate Fondue with Fresh Fruit (ideal for 2 to share) _____	£9.00
Affogato al Caffé (Vanilla Ice Cream with Coffee and Whipped Cream) _____	£7.00
Affogato al Cioccolato (Vanilla Ice Cream with Chocolate Fondant and Whipped Cream) _____	£7.00
Lemon or Strawberry Sorbet with Vodka _____	£5.00

A Selection of Ice Cream is available :

CONE AND CUP

Eat in/ Take away

1 Scoop _____	£3.35/£2.95
2 Scoops _____	£4.20/£3.80
3 Scoops _____	£5.00/£4.60

TUBS TO TAKEAWAY

0.5L Tub _____	£10.00
0.75L Tub _____	£14.00
1L Tub _____	£17.00

KIDS MENU

(Kids size)

Main course, dessert and drink _____	£9.95
Main course and drink _____	£6.95

MAIN COURSE

Sausages with marbled mash potatoes
Organic beef mini-burgers with potato wedges
Fish fingers with traffic light salad
Penne alla Bolognese
Pizza tricolore (buffalo mozzarella, tomato and basil)

DRINKS

Strawberry and banana frappe
Chocolate frappe
Soft drink (Coke, lemonade, apple juice, ginger beer, water)
VitaFresh (orange juice and strawberries)
VitaFreshBanana (OJ, strawberries and bananas)
MultiVita (OJ, mango and pineapple)
SuperVita C (OJ, carrot and lemon)

DESSERT

Chocolate cake with strawberries and whipped cream
Vanilla ice cream with chocolate fondant and cream
Rainbow fruit salad

DESERT WINES

Glass 125ml

Taylor's Vintage Port, 2004 (Portugal) _____	£5.50
Cantucci e Vin Santo (Biscuits and Sweet Wine from Tuscany, Italy) _____	£6.00

RED WINE

Glass 175ml/Bottle (available on request also 125ml glass)

La Marquis Merlot 2009—Vin de France _____	£4.00/£17.00
Maison de la Paix Old Vines Carignan 2009—Pays d’Hrauld, France ____	£4.20/£18.00
Arabella Cabernet Sauvignon 2009—Robertson, RSA _____	£4.20/£18.00
El Somo Tempranill 2008—Rioja, Spain _____	£4.50/£19.00
La Chamiza ‘Polo Amateur’ Pinot Noir 2009—Mendoza, Argentina ____	£4.75/£20.00
La Chamiza ‘Polo Amateur’ Malbec 2009—Mendoza, Argentina _____	£22.00
Chianti Superiore 2007—Terrafina, DOCG Tuscany, Italy _____	£25.00
Valserrano Crianza, 2006/2007, Bodegas de la Marquesa, La Rioja, Spain ____	£29.00
AC Graves—Bordeaux, France _____	£33.00
Chateau Pont de Brion, 2006, Graves, France _____	£35.00
Alvara Palacios Les Terrasses 2006—Catalonia, Spain _____	£50.00
Homenaje a Gaudí 2005 DOC—Catalonia, Spain _____	£55.00

WHITE WINE

Glass 175ml/Bottle (available on request also 125ml glass)

Marche Bianco 2009—Marche, Italy _____	£4.00/£17.00
Tempus Sauvignon Blanc 2009—Central Valley, Chile _____	£4.20/£18.00
Pinot Grigio ‘Sentito’ 2009—Veneto, Italy _____	£4.50/£19.00
Villa du Clos Viognier, 2009, Languedoc, France _____	£5.00/£20.00
Luccio, Tenuta Rovaglia, 2010, IGT Lombardy, Italy _____	£5.00/23.00
Blenheim Point Riesling 2009—Marlborough Valley, New Zealand _	£25.00
Brandal Albarino 2008/09—Riax Baixas, Galicia, Spain _____	£26.00
Gavi Dezzani, 2010, Italy _____	£28.00
Chablis Vieilles Vignes 2006—Domaine Pascal Bouchard (SV)- Burgundy, France _____	£32.00
Sancerre ‘En Grands Champs’ 2006, Domaine Alphonse Melliot (O)—Sancerre-France _____	£36.00
Cloudy Bay Sauvignon Blanc 2008—Marlborough Valley New Zealand _____	£50.00
Torres Milmanda—Catalonia, Spain _____	£70.00

SPARKLING WINE

Glass 125ml/Bottle

Prosecco Frizzante Spago—Colli Trevigiani, IGT Veneto, Italy _____	£4.00/£20.00
Prosecco Spumante Rosato Enrico Bedin, IGT Veneto, Italy ____	£4.50/23.00
Cava Brut Nature—Spain _____	£23.00
Champagne Gaston Dericbourg ‘Cuvee de Reserve’ NV Brut—Pierry _____	£32.00
Louis Roederer NV Brut—Champagne, France _____	45.00
Laurent Perrier Rosé NV—Champagne, France _____	£60.00
Don Perignon Vintage 2002 _____	£140.00

ROSÉ WINE

Glass 175ml/Bottle (available on request also 125ml glass)

Canon des Anges, Syrah/Cinsault, 2010, Pays d’Oc, France ____	£4.00/17.00
Pinot Grigio Sentito Rosé 2009/2010 _____	£4.50/19.00
Mon Rose de Montrose, 2009/2010,France _____	£5.00/22.00

BEER

Budvar—Bohemia, Czech Republic (33 cl) 5.0% _____	£3.60
Estrella Damm—Spain (33 cl) 4.6% _____	£3.60
Peroni Gran Riserva—Lombardia, Italy (33 cl) 6.6% _____	£3.85
Doom Bar, Sharp’s Brewery—Cornwall,UK (50cl) 4.3% _____	£4.00
Eden Ale, Sharp’s Brewery—Cornwall, Uk (50cl) 4.5% _____	£4.00
IPA, Sharp’s Brewery—Cornwall, UK (50cl) 4.8% _____	£4.00
Special Cask, Sharp’s Brewery, Cornwall, UK (50cl) 5.0% _____	£4.50

SOFT DRINKS

Isklar Mineral Water 50cl/1L _____	£2.00/£3.20
Isklar Sparkling Water (46cl/97.5cl) _____	£2.00/£3.20

San Pellegrino (75cl) _____	£4.00
Coca Cola and Diet Coke (33cl) _____	£3.00
Sicilian Lemonade (33cl) _____	£3.00
Apple Juice and Elderflower (24cl) _____	£3.00
Hot Ginger Beer (32cl) _____	£3.00
Lemon Ice Tea _____	£3.00

TEA SELECTION

English breakfast _____	£2.60
Tea of the week _____	£3.00
Genmai-cha tea (brewed from mixed leaves, a great thirst quencher) _____	£4.00
Japanese matcha (a full flavour, steeped in history, and once used in sacred ceremonies) _____	£4.50
Chinese pu erh tea (a dark-red, full-flavoured tea with an earthy taste) _____	£3.00
Moroccan mint tea (a combination of green tea and mint) _____	£3.00
Earl Grey Luxus tea (a blend of Indian tea distinctively flavoured with oil of bergamot) _____	£3.00
Fancy Dragon oolong tea (blends the sweetness of green tea with the bitterness of black rich in vitamins and minerals) _____	£4.25
Chai Tea (a combination of orange, ginger, cinnamon, cardamom, vanilla and clove) _____	£3.30
Thousand and One Night tea (mallow flowers, a mix of black and green teas, papaya, redcurrant, jasmine, rose and sunflower) __	£3.30
Rooibos (a flavourful, caffeine-free, originating from southern Africa) _____	£3.00
Fruit Infusion (apple, elderflower, blackberry and hibiscus flavour) _	£3.00

COFFEE

Espresso _____	£1.90
Espresso macchiato _____	£1.90
Americano _____	£2.70
Latte macchiato _____	£2.70
Cappuccino classic/mug _____	£2.70/£3.30
Cappuccino mocha classic/mug _____	£3.30/£3.85
Cappuccino cream classic/mug _____	£3.45/£3.95

HOT CHOCOLATE

Hot chocolate _____	£2.70
Chocolate fondant _____	£4.00
Chocolate cream fondant _____	£4.75

ICED DRINKS

Iced espresso _____	£2.95
Iced macchiato _____	£2.95
Iced latte _____	£2.95
Iced chocolate _____	£2.95
Iced coffee with Baileys _____	£5.50
Iced coffee with Amaretto _____	£5.50

FRESH FRUIT JUICES

Orange juice, blended with the freshest fruit of the daily market. Tell us if you prefer your drink without sugar

Vita C (orange juice) _____	£3.30
VitaFresh (strawberry and OJ) _____	£4.40
VitaFreshBanana (strawberry, banana and OJ) _____	£4.40
SuperVita C (carrot, lemon and OJ) _____	£4.40
MultiVita (mango, pineapple and OJ) _____	£4.40
VitaCitric (lemon, pineapple and OJ) _____	£4.40
MatchaJuice (japanese matcha green tea and OJ) _____	£4.85

FRAPPES

Add cream for £0.75

Cappuccino frappe	£4.25
Chocolate frappe	£4.25
Strawberry frappe	£4.75
Strawberry banana frappe	£4.75
Chocolate frappe with strawberry or banana	£4.75
Frappe of the week	£4.75

COCKTAILS

Bellini (sweet peach flavours with our sparkling prosecco)	£4.75
Mojito (rum, lime juice and soda water, all infused with fresh mint and sugar)	£7.50
Bloody Mary (salt, pepper, Tabasco and Worcestershire sauce)	£8.00
Sex on the Beach (vodka and peach schnapps shaken well with ice then strained and topped up with equal parts of cranberry and orange juice)	£7.50
Strawberry Caipiroska (Fresh limes, strawberries and vodka served over crushed ice)	£7.50

GIN SELECTION

All Sprints: 50ml with mixer

Gordon Gin	£7.00
Tanquerai	£9.00
Bombay Sapphire	£10.00
Hendrick's	£12.00

RUM SELECTION

All Sprints: 50ml with mixer

Havana Club 7 Years (Cuba)	£7.50
Santa Teresa (Venezuela)	£9.50
Brugal Anejo (Cuba)	£12.00

VODKA SELECTION

All Sprints: 50ml with mixer

Absolut (Sweden)	£7.50
Skyy (USA)	£9.50
Belvedere (Poland)	£11.50

WHISKEY SELECTION

Jack Daniel's (USA) with mixer	£7.50
Bowmore 12 Years (Scotland) 25ml / 50ml	£4.75/£8.50
Glenfiddich 18 Years (Scotland) 25ml / 50ml	£7.80/£14.90

LIQUORS

25ml / 50ml £4.00/£6.00

Limoncello
Sambuca
Baileys
Pacharán
Amaro Montenegro
Amaretto di Saronno

DEAR GUEST,

As you'll already have noticed, the National Geographic Café is part of a truly multicultural experience, encompassing music, cuisine, furniture and accessories from different countries and cultures. We're delighted to tell you that if you would like to take a little of this experience home with you, you can! If anything catches your eye, simply ask a member of our team who will be happy to tell you more about the product, and discuss our home delivery service.

We hope you enjoyed your journey!

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.



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