## **DRINKS MENU**

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#### hot drinks 2.7 americano double espresso 2.7 3 double macchiato 3 latte flat white 3 3.2 cappuccino 3.5 mocha 3 hot chocolate 2.5 builders tea 2.8 loose leaf tea

we also have	
caramel, vanilla, hazelnut syrups	.8
oat milk, soy milk	.5

soft drinks	
strathmore still/sparkling water 330ml	2.5
strathmore still/sparkling water 750ml	4.5
coke/diet coke	2.7
fresh homemade lemonade	3.2
fentimans elderflower presse	3.5
fentimans ginger beer	3.5
fentimans rose lemonade	3.5

juices	
orange juice (200ml)	3.5
apple juice (200ml)	3.5
virgin mary (200ml)	3.5

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## **DRINKS MENU**

garden cocktails	
aperol spritz	8.5
bloody mary	8
kir royale	8.5
negroni	9
hazelnut espresso martini	9
mojito	9

beers	
weihenstephaner (draught)	6.5
krombacher alcohol free 330ml	3.5
henney's cider 500ml	6
caesar augustas lager ipa (440ml cans)	5

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sparkling	gls	btl	
prosecco spumante, corte delle calli,	7.5	32	
veneto, italy			
rose			
olivier coste, vin de france, languedoc	8	31	
white			
(org) veneto bianco, domini del leone, veneto, italy	7	28	
picpoul de pinet, terre de roqueloupie, languedoc, france	8	31	
sauvignon blanc, annalina, marlborough, new zealand	8.5	33	
chardonnay, tormaresca, puglia, italy		36	
riesling, domaine schwach, alsace, france		37	
albariño, chan de rosas, rias baixas, spain		36	
red			
(org) tempranillo, finca fabian, La mancha, spain	7	28	
pinot noir 'reserva', morande, cachaopal, chile	7.5	29	
(org) malbec, santa julia, mendoza, argentina	8	31	
(bio) cotes du rhone, domaine de la roche audran, rhone, france		34	
pinotage, du plevaux, western cape, south africa		36	
chianti classico, peppoli, tuscany, italy		45	



## **VEGAN SMALL PLATES**

olives 3.5

salted pistachios 3.5

patatas bravas 4

chips, chilli, spring onion 4

warm sourdough, balsamic, extra virgin olive oil 3.5

cauliflower, kale, pine nut, raisin & caper 8

broccoli, miso, radish, sesame 8

pearl barley, beetroot, dukka, mixed leaf 7

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www.ziques.com @ziquesglasgow BREAD AND PASTRIES MADE IN BAKERY BY ZIQUE.

HERBS FROM OUR TERRACE GARDEN.



## **SWEETS**

chocolate fondant, chocolate ice cream **8**white chocolate mousse, apple sorbet, hazelnut **7**cheese plate, tomato chutney, sourdough **7** see server

affogatto **6** 

pear & blackberry crumble, katy rodgers creme fraiche 7

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#### **SWEET DRINKS**

pedro ximenez **8**manzanilla, fino sherry **7**monbazillac, dessert wine **7.5**limoncello **5** 

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### **BREAKFAST MENU**

9AM - 4PM MONDAY TO SUNDAY

fruit scone, butter, strawberry jam 3.5

portuguese custard tart 3.5

katy rodgers yoghurt, pear & blackberry, granola, maple syrup 6 (vegan option available)

full breakfast - bacon, black pudding, sausage, poached eggs, roast tomato, mushrooms, beans & toast 12.5

veggie breakfast - grilled halloumi, poached eggs, mushrooms, roast tomato, spinach, beans & toast 11.5

vegan breakfast - avocado, veggie haggis, mushrooms, roast tomato, spinach, beans, & toast 11.5

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a discretionary service charge of 10% will be added to tables of 6 and over

\*the crab meat has been thoroughly checked for shell but some traces may remain

ziques hot smoked salmon, scrambled eggs, roast tomato, mixed leaves & toast 11.5 patatas bravas, fried eggs, aioli, toast 10.5 add sobrasada 2

sobrasada, avocado, toast 8

smashed avocado, toast, chilli oil 7 add dressed crab 5

shakshuka, baked eggs, smoked yogurt, sweet harissa, toast 11.5

seared sirloin steak, fried eggs, patatas bravas, chimichurri, toast 16

benedict - bacon, poached eggs, hollandaise, toast 10

florentine - spinach, poached eggs, hollandaise, toast 9

royale - hot smoked salmon, poached eggs, hollandaise, toast 10.5

jose - sobrasada, poached eggs, hollandaise, toast 10

**black** - stornoway black pudding, poached eggs, hollandaise, toast **10** 

rabbie - veggie haggis, poached eggs, hollandaise, toast 10

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BREAD AND PASTRIES MADE IN BAKERY BY ZIQUE.

### **LUNCH MENU**

#### MON - SUN 12PM - 4PM

soup of the day with bread **6** 

mackerel & beetroot pate, mixed leaves, toast 8.5

dressed crab salad, tomato, radish, aioli, mixed leaves 10

crispy goats cheese salad, beetroot, pine nut, truffle honey, mixed leaves 10.5

B.L.T - smoked streaky bacon, mixed leaves, tomato, pickled red onion 9

H.L.T - halloumi, mixed leaves, tomato, pickled red onion 9

buttermilk chicken breast sandwich, baby gem, pickled red onion, spicy mayo 10

sirloin steak, comte, fried peppers & onion, toast 13

avocado & tomato open sandwich, rocket, dukkah, tarragon oil 8.5

chips, parmesan, chilli, spring onion 5

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## **SMALL PLATES**

#### THU - SAT 5PM - IOPM

ziques olives 3.5

salted pistachios 3.5

ziques boquerones 3.5

sobrasada & toast 5

smoked mackerel & beetroot pate, toast 5

warm sourdough, maldon butter 3.5

crispy goats cheese, apricot, truffle honey 9

broccoli, miso, radish, sesame 8

cauliflower, kale, pine nut, caper & raisin 8

ask staff about today's specials

sea bream, potato, sobrasada, coriander & lemon **9**dressed orkney crab\*, deep fried mac & cheese, harissa **9.5** 

hake, romesco, spring onion, smoked hazelnuts 9

braised beef, squash puree, pearl barley 11

buttermilk chicken breast, tzatziki, flatbread, pickled chilli 9.5

lamb, salsa verde, beetroot, pistachio 12

caesar salad, boquerones 4

patatas bravas, garlic aioli 5

chips, parmesan, chilli, spring onion 5

chips, hollandaise, bacon crumb 6

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