

SIP & WONDER

A LITTLE ABOUT US



We source our produce locally and shape our menu based on what's available seasonally.



Our salmon is cleaned and cured in-house, with fresh citrus juices, salt, sugar and herbs for a fresh vibrant flavour.

At Sip we roast our own coffee. Currently we're sipping a varietal blend from Finca El Ensueño in Huila, Colombia.

We also rotate coffees from guest roasters to keep our coffee offer fresh and dynamic.



Our teas are loose-leaf and brewed-to-order from Tesuko, the specialty 'tea-hunters' based in Madrid



All of the wine we serve and source for our retail shop is natural, minimal-intervention Spanish wine from some of our favourite family-owned bodegas across Spain.

All the bread on our menu is made completely in-house and is 100% sourdough, fermented for 24 hours and baked fresh daily.



COFFEE DRINKS

ESPRESSO *	2
A double-shot of our single origin	
AMERICANO *	3
Batch-brewed in MoccaMaster	
AEROPRESS	4.5
Weekdays only	
V60 FILTER COFFEE	6 / 8
Ask us about our Guest Roaster!	
COLD BREW	4
Steeped 24H in cold water	
CORTADO *	2
Single shot with steamed milk	
CAFÉ CON LECHE *	2.3
Single shot with more steamed milk	
FLAT WHITE *	2.8
Double-shot with steamed milk	
LATTE *	2.8
Single-shot & lots of steamed milk	
CAPPUCCINO *	3
Double-shot, lots of milk & cacao	
ICED LATTE	3.5
Double-shot over ice with cold milk	
ESPRESSO TONIC	4
Double-shot & tonic on ice	

EXTRAS:

- Oat milk + .30
- Add vanilla + .50
- Add caramel + .50
- Add chocolate + .50
- Add espresso + .50

* = Included in our brunch and meal deals.
See our food menu below!

JUICES

ORANGE, CARROT & GINGER JUICE	5
ORANGE JUICE	3 / 4
TROPICAL SMOOTHIE	4
Mango, passionfruit & pineapple	
BERRY SMOOTHIE	4
Strawberry, raspberry & blackberry	

NOT COFFEE DRINKS

HOT CHOCOLATE	4
Puchero Nicaragua 70%	
MATCHA LATTE *	3
Tesuko Matcha & steamed milk	
Make it Iced +.5	
CHAI LATTE *	3
David Rio Chai with steamed milk	
Make it Dirty +1	
Make it Iced +.5	
TEAS BY TESUKO *	2.7
Hojicha Green Tea, Asam Black Tea, Earl Grey, Chamomile, Rooibos Mil Flores, Jaleo de Frutos Rojos, or Mint-Hibiscus	
ICED TEA	3.5
Oolong by Tesuko	
KOMBUCHA	3.5
Strawberry & hibiscus	
KÉFIR WATER	3.5
Strawberry-lime from KeWater	
NATURAL SODAS *	3
Retro cola, ginger lemon, or passionfruit orange from Caravelle	



BOOZEY DRINKS

BUBBLY:	
Colet Cava	4 / 24
Mimosa (cava + orange juice)	6.5
RED:	
2021 Ojuel, Salvaje I, La Rioja *	3 / 18
2022 Hontza, Too Mahats, La Rioja	3 / 18
WHITE:	
2020 Viña Zorzal, Garnacha Blanca, Navarra *	3 / 18
2020 Coto de Gomariz, Gomariz 12, Ourense	3.5 / 21
CRAFT BEERS:	
La Pirata Stout	5
Althaia IPA	4.5
Althaia Lager	4
Althaia Märzen (sin gluten)	4
Zeta Hefeweizen	4
Dawat-7 Maibock	4
El Cantero NEIPA	4

BRUNCH

CLASSIC BRUNCH

22

Sip Fry-Up with mini patatas bravas, mini granola bowl, orange juice, & your choice of a regular coffee, tea or soft drink (see * items on drink menu above)

ADD: seasoned avocado mash +2

SWAP: the OJ for a mimosa +5

HEALTHY BRUNCH

17

Sourdough toast with mashed avocado, a mini granola, roasted potatoes, orange juice, & your choice of a regular coffee, tea or soft drink

(see * items on drink menu above)

ADD: fried or poached egg +1.5

ADD: bacon or mushrooms +2

SWAP: the OJ for a mimosa +3.5

SALMON PLATE

15.5

Gravlax salmon, poached eggs, radish-dill labneh, pickled red onion & seasoned avocado mash on sourdough brioche

SIP FRY-UP

12.5

Sausage, bacon, fried egg, roasted tomato, portobello mushrooms & sourdough toast

ADD: seasoned avocado mash +2

AVOCADO TOAST

6.5

Seasoned avocado mash on sourdough toast with fresh herbs & greens

ADD: gravlax salmon +5.5

ADD: bacon or mushrooms +2

ADD: fried or poached egg +1.5

THE MEAL DEAL

16.5

Sandwich, side, drink & dessert. Choose any sandwich and add a mini granola or patatas bravas, plus a cookie or brownie for dessert & your choice of regular coffee, tea or a soft drink (see * items on drink menu above)

SIP 'CUBAN'

9

Slow-roasted carnitas, ham, cheese, pickles, mustard & mayo on our sourdough brioche

ADD: a side of roasted potatoes +2.5

VEGGIE SANDWICH

8

Portobello mushrooms, melted manchego & avocado mash on an english muffin

ADD: a side of roasted potatoes +2.5

GRILLED CHEESE

8

Cheddar cheese on grilled sourdough

ADD: a side of roasted potatoes +2.5

SIP MCMUFFIN

7.5

Fried egg, bacon, cheese & bravas sauce on an english muffin

ADD: a side of roasted potatoes +2.5

'SIP' PATATAS BRAVAS

6

Oven-roasted potatoes with vegan alioli & 'Sip' bravas sauce

LUNCH

SOMETHING SWEET

FRENCH TOAST

8

Sourdough brioche topped with seasonal spiced-orange compote, sweet labneh & candied seeds

ADD: fresh fruit +3.5

ADD: bacon +2

ADD: fried or poached egg +1.5

PANCAKES

6

Three fluffy sourdough pancakes

ADD: bacon, eggs & cinnamon syrup +4.5

ADD: fresh fruit +3.5

ADD: sweet labneh, fruit compote & toasted seeds +2.5

ADD: honey or nutella +1.5

GRANOLA BOWL

5

Greek yoghurt topped with our homemade granola & local honey

ADD: fresh fruit +3.5

ADD: seasonal spiced-orange compote +2.5