

fábrica

Informal California Style Dining
All Made In House,
Fresh & Prepared With Care
Most Dishes Are Ideal To Share

STARTERS SMALL PLATES

CHICHARRONES | DEEP FRIED PORK RIND 4
EAT AS A SNACK WITH GUACAMOLE OR TO ACCOMPANY TACOS

JALAPENO POPPERS | 5
CREAM CHEESE | PICO DE PEPINO

GUACAMOLE & CHIPS | PICO DE GALLO 4

GRILLED CORN COB | 5
CHIPOTLE MAYO | PARMESAN DIPPED

PULLED CHICKEN & BLACKBEAN NACHOS | 9
GUACAMOLE | PICO DE GALLO | CREMA

TEMPURA OF CALAMARI WITH BLACK AIOLI | 7

EXTRAS

FRIES | CHICKEN SALTED 3

ROASTED SWEET POTATO | Crema | Coriander 4

REFRIED BLACK BEANS | 4

CORIANDER & CACTUS RICE | 4

RASPBERRY VINEGAR SLAW / CHIPOTLE SLAW 4 EACH SERVED WITH FRIES OR RASPBERRY VINEGAR SLAW

Y FABRICA. CO. UK

SERVED DAILY 10am - 2pm BREAKFAST

AMERICAN BUTTERMILK PANCAKES | 6
BUTTER & MAPLE SYRUP

ADD - APPLE & CINAMMON COMPOTE | 2

CANDIED BACON | 2 **MIXED BERRIES** | 2

BREAKFAST IN A BUN | 8
SAUSAGE PATTIE | GRILLED BACON | FRIED EGG | CHEDDAR CHEESE

EGGS / POACHED OR SCRAMBLED ON TOAST | 6

WITH - SMOKED SALMON | 8

MUSHROOMS ON FOCACCIA TOAST | 7
PORCINI, WHITE WINE & CREAM SAUCE | TRUFFLE OIL

FULL BACON & EGG BREAKFAST | 9
AXONS SAUSAGE | GRILLED TOMATO | SAUTE MUSHROOMS | BEANS & BUTTERED TOAST

MORE LARGER PLATES

FIRE GRILLED HARISSA CHICKEN | 10
JOINT CUT & SKEWERED
HARISSA BUTTER | RASPBERRY VINEGAR SLAW

SKILLET FRIED SEABASS FILLET | 9
WHITE BEAN SALAD | CREMA | JALAPENO CREMA

PORK BELLY TEQUILA MARMALADE GLAZE | 9
MISO CREAMED CORN | SALSA VERDE

AL PASTOR LAMB TAGINE | 10
POMEGRANATE COUSCOUS | CUCUMBER YOGHURT

CHILLI LIME SQUID TOSTADAS | 9
PANFRIED WITH PEPPERS, SWEET POTATO | CUCUMBER | RADISH

FRIED CHICKEN | 9
MAPLE SYRUP GLAZE | CHILLI PEPPERED WATERMELON

BURGERS

CHEESEBURGER WITH BACON | 11
CHIPOTLE MAYO | LETTUCE | PICO DE GALLO

BLACK BEAN BROWN RICE VEG BURGER | 10
BEETROOT PICKLE | LETTUCE | PICO DE GALLO | CREMA

EGGS BENEDICT | 8
POACHED EGGS | PROSCIUTTO | HOLLANDAISE | TOASTED MUFFIN

EGGS ROYALE | 8
POACHED EGGS | SMOKED SALMON | HOLLANDAISE | MUFFIN

TLAYUDAS MEXICAN BRUNCH PIZZA | 8
WITH CHARGRILLED CHORIZO | FRIED EGG | SALSA VERDE

GRILLED CHEESE SANDWICHES

**FREE COFFEE
BEFORE NOON** WITH YOUR
BREAKFAST

SALADS

CAESAR & FETA SALAD | 7
COS | CORN TORTILLA | ANCHOVY PARMESAN DRESSING

CHOPPED & SHREDDED HOUSE SALAD | 6
AVOCADO | CARROT | CUCUMBER | PICKLED CACTUS
SUNFLOWER SEEDS | PONZU DRESSING

GADO GADO SALAD | 7
GRILLED, RAW & PICKLED VEGETABLES | GRILLED TOFU
SHRIMP CHIPS | PEANUT DRESSING

HALLOUMI, QUINOA & PICKLED BEETS | 7
ROCKET | PICO DE PIÑA

GOATS CURD, WATERMELON & PISTACHIO SALAD | 8

TACOS

Made To Order | 2 x Soft Flour Tortillas

ADOBO PORK BELLY TACO | 6
SHREDDED CABBAGE | PICO DE PIÑA | SALSA VERDE

SHREDDED DUCK & CHILLI MANGO TACO | 6
RASPBERRY VINEGAR SLAW | CORIANDER SALSA

CHICKEN TINGA TACO | 6
PICO DE GALLO | SHREDDED CHIPOTLE SLAW

ROAST MUSHROOM, BLUE CHEESE CREMA TACO | 6
CACTUS & RED CABBAGE | SWEET CHILLI

AVOCADO, MANGO & PICKLED CARROT TACO | 6
PONZU DRESSING

ROASTED POBLANO & SWEET POTATO TACO | 6
FRIED ONION | REFRIED BEANS | AGED CHEESE

DESSERTS

TOASTED COCONUT PANNACOTTA | LIME ZEST 5

PEANUT BUTTER COOKIE ICE CREAM SANDWICH | 5
CARAMEL SAUCE

CARAMELIZED APPLE & CINAMMON BURRITO | 5
CREAM CHEESE

CHURROS | CHOCOLATE SAUCE 4

MANGO CHEESECAKE BAKED ALASKA | 6
BLOWTORCHED SOFT ITALIAN MERINGUE

SNICKERS CHOCOLATE & CARAMEL MESS | 6
CHOC BAR | ICE CREAMS | CHOC SAUCE | TORCHED MERINGUE

ICE CREAM WAFFLE CONE | PICK A FLAVOUR 4