

Vegetarian Pizza

Margherita V 12.95
Tomato, Mozzarella, Manchego

The Olive Oyl V 18.95
Sundried Tomatoes, Olives, Mushrooms, Mozzarella, Manchego

The Basil Fawlty V 18.95
Green Pesto, Sundried Tomatoes, Zucchini, Mozzarella and Manchego

The Aristotle V 18.95
*In honour of a great culture!
Feta, Halloumi, Olives, Green Pesto, Sundried Tomatoes*

The Festival of Cheese V 18.95
Mozzarella, Feta, Manchego & Blue Cheese

The Allotment V 18.95
Fresh Peppers, mushrooms, grilled aubergines, artichokes, red onion, Manchego and Mozzarella

Catherine de Medici V 18.95
Manchego, Mozzarella, Mushrooms, Spinach and an Egg

Pizza Bianca

The Garden of Eden V 18.95
Olive oil, sliced manchego, grilled vegetables, green peppers, Olives, garlic, semi dried tomatoes, grilled artichoke, rocket

The Naked Inquisition 18.95
Olive oil, sliced manchego, grilled vegetables, serrano, salchichon & chorizo

Vegan Pizza

Whilst most of our pizzas can be veganised if you want, here is one for you

All But VG 18.95
Olive oil base, spinach, grilled vegetables, grilled artichoke, olives, mushrooms, sundried tomatoes and garlic

Gluten Free Pizza and Vegan Cheese

All our pizzas are available using glutenless dough and vegan cheese

Ex Cellar Wine Café Evening Menu



Surbiton 0208 390 6832
Kingston 07398 124941

Charcuterie Pizza

The 50th State of America 19.95
Mozzarella, Manchego, Serrano ham & Pineapple

Trump's Mate (Mexican) 19.95
Chorizo, Red Onion, Green Peppers, Olives, Fresh Chilli & Chilli Oil, Manchego, Mozzarella

The Spanish Inquisition 19.95
Serrano, Chorizo & Salchichon with Mozzarella and Manchego

The Ziggy (in honour) 19.95
Serrano, Chorizo, Peppers, Red Onion, Mushrooms, grilled vegetables and basil, Manchego and Mozzarella

Add what you want! Plus £1 per item for anything you want to add

Food allergies & Intolerance:

Before you order your food and drink, please speak to our staff if you want to know about our ingredients

Spanish & other Tapas

Catalan Almonds VG 4.95
Salted Catalan almonds

Gordal pitted green olives VG 4.95
Large green olives with a hint of chilli

Pimientos de Padron VG 6.95
Galician Padron Peppers & rock salt

Pan con Tomate VG 5.95
Fresh tomato, garlic, and olive oil on toast

Tortilla Espanol V 6.95
Spanish Omelette

Chorizo & Aioli 6.95
Baked Chorizo Sausage with Aioli

Patatas Bravas V 6.95
Fried potatoes in a salsa brava sauce

Serrano Jamon 6.95
12 month cured ham from the foothills of the Pyrenees

Patatas a la Riojana 8.50
Potatoes, with peppers, chorizo & smoked paprika

Payoyo & Manchego V 8.50
Hard mild Goat's cheese and hard sheeps cheese

Chicken liver pate on toast 8.50
Welsh pate on fresh toast

Black Olive & Manchego Toast V 6.95
Black olive paste, with melted Manchego on toast

Albondigas en Salsa 8.95
Spanish meatballs, beef, & pork

Platters

The Cheese Platter V 21.00

A fine selection of cheeses, mostly from Spain Served with gourmet crackers

The Charcuterie Platter (approx. 100g) 21.00

A selection of Spanish cured meats, served with bread

The Mixed Platter 29.95

A combination of cheeses and charcuterie

The Ultimate Platter 49.95

Wow! A combo platter of our cheeses and charcuterie AND the amazing Bray's pork pies...Suitable for 4 people at least. Make sure you walk home.

Single Whole Cheese Platters

Baked Camembert V 16.50

Petit camembert cooked with white wine and rosemary, Garlic, served with sweet chutney and toast.....

Salads

Small Salad VG 6.95

Salad leaves, cucumber, cherry tomatoes

Chicken Caesar Salad 17.95

Chicken, lettuce, parmesan,, ciabatta crutons & Caesar dressing Add avocado + £1.50

Tomato Burrata Salad V 17.95

Fresh creamy Burrata, & cherry tomatoes with a basil & olive oil dressing and served with garlic toast

Sides

Bread & Olives VG 6.50

Garlic Bread V 6.75

Double Cheese Garlic Bread V 7.25

Ex Cellar Wine Café Live Events

3rd May

Red Hot Rhythm Revival
Kingston

10th May

Will James
Surbiton

7th June

Thomas Heppell
Surbiton

& more

www.excellar.co.uk for info & tickets

Sweet Wine, Port & more

Jordan Estate Melifera Botrytis Riesling 2021,
South Africa 125ml 12.00

Portal Late Bottled Vintage 2014 5.95

Portal Tawny Port 5.95

Baron de Sigognac VSOP Armagnac 6.50

Baron de Sigognac 10 ans Armagnac 6.95

Maxime Trijol Elegance Cognac 6.50

Maxime Trijol VSOP Cognac 8.00

Maxime Trijol XO Cognac 13.00

Baileys 5.95

Sambuca 6.00

Kahlua 6.00

O'Cathain 8yr Old Irish Single Malt 5.50

Glen Keith, Speyside 5.50

Ileach, Single Malt 40% 6.95

Finlaggen Islay Old Reserve Single Malt 5.95

Finlaggen Cask Strength Islay Malt 58% 9.95

Pudding

3 Scoops of Roskilly's Ice Cream 5.95

Clotted cream Vanilla, Strawberry, Rich Chocolate, Caramel Crunch or Gingerbread

Queen Victoria 7.95

Strawberry & Vanilla ice creams, crushed hazelnut, Whipped cream & chocolate sauce

Despicable Me! 7.95

SCaramel crunch & vanilla ice creams, banana, a flake, whipped cream & chocolate sauce

Jack Sparrow 7.95

Rich chocolate & gingerbread ice creams, flaked Almonds, whipped cream, a flake & toffee sauce

Tarta de Santiago 6.95

Served warm with vanilla ice cream

Apple & Cinnamon Cake 6.95

Served warm with vanilla ice cream

Melted Brownie 6.95

With vanilla ice cream and chocolate sauce

Grandma's Treacle Tart 7.25

Served warm with double cream

Affogato al Caffè 6.95

Clotted cream, vanilla ice cream and espresso

Mini Chees Platter 6.95

In case your tooth is not so sweet.

V = Vegetarian, VG = Vegan

A discretionary service charge of 10% will be added to your bill.