

## Print Room Drinks

### Hot Drinks

Filter Coffee	£1.10
Cappuccino	£1.70
Caffe Latte	£1.70
Espresso	£1.10
Double Espresso	£1.40
Macchiato	£1.40
Moccha	£1.85
Syrup	40p
Hot Chocolate	£1.60
Tea	£1.00
Fruit & Herbal Tea	£1.10

Cranberry, Raspberry & Elderflower - Camomile - Peppermint - Lemon & Ginger - Blackcurrant, Ginseng & Vanilla

### Cold Drinks

Tropicana Orange Original or Smooth	£1.50
Tropicana Multivits	£1.50
Johnsons Orange & Raspberry or Apple	£1.50
This Water	£1.80
Blackcurrant, Cranberry & Raspberry, Lemon & Lime or Mango & Passionfruit	
Brecon Carreg	£1.00
Smoothie Wildberry, Strawberry & Banana, Strawberry or Banana	£2.20
Caffe Frappe	£1.90
Milk Shake Wildberry, Strawberry & Banana, Strawberry or Banana	£2.20
Glass of Milk	75p
Cans Coke, Diet Coke, Fanta Orange, Sprite	80p
Red Bull	£1.60
Still Water 1l	£2.20
Sparkling Water 1l	£2.20

### Beer

Veltins Pilsner	£2.80
Super Bock	£2.80
Staropramen	£2.50
Corona	£2.50
Peroni	£2.50

### White Wine

Sediba Chenin Blanc - South Africa 12.5%	£9.50
Fresh honeysuckle & pear aromas lead on to a refreshing, crisp & dry palate	
Moon Valley Sauvignon Blanc - Chile 13%	£10.95
Bursting with flavours of lime, peach and gooseberry followed by a crisp dry finish	
Macon-Villages Cave de Lugny - France 13%	£13.95
A dry, crisp mid-weight wine with a lovely creamy intensity on the palate	
Deluc Blanc - France 11.5%	£8.95
Light bodied with delicate apple aromas and a lively crispness	
Pinot Grigio Trebbiano IGT Veneto - Italy 12%	£11.50
Pure aromas of lime zest, vanilla and a touch of spice. Full, clean palate with a refreshing finish	

### Red Wine

Le Vents des Garrigues Merlot - France 12.5%	£10.95
Brimming with blackcurrant, raspberry & liquorice aromas, ripe berry, a soft palate & velvety tannins	
Aradon Rioja - Spain 13.5%	£13.95
Medium bodied with warm, ripe, slightly spicy, aniseed fruit and a firm velvety tannic structure	
Deluc Rouge - France 12.5%	£8.95
Medium weight with rounded, plummy fruit, soft smooth finish	
Culpeo Cabernet Sauvignon Merlot - Chile 12%	£9.95
Welcome flavours of dmsons and strawberry jam give way to soft and pleasant tannins	
Cooper's Crossing Shiraz Cabernet Sauvignon - Australia 13.5%	£11.50
Spice & pepper aromas are well balanced with some lovely ripe red fruits flavours	

### Rosé Wine

Obikwa Rosé - South Africa 13%	£9.95
Aromas of plums, strawberries and spice are followed by a light off dry palate and ripe red fruits	
Pinot Grigio Pink Portone - Italy 12%	£10.95
Strawberries and redcurrants appear on the nose, the palate displays more summer fruits, a dry clean finish	

### Champagne

H. Blin & Co. Brut Tradition NV 13%	£25.00
Dry, rich, fresh & fruity with flowery elegance. Well balanced with good lively acidity. A real treat.	

# PRINT ROOM CAFÉ



The UCLU Print Room Café located at the heart of the UCL campus opened in Summer 2008. Like all UCLU outlets the Print Room is a not for profit service designed to provide UCL students and staff with a first class service at great value for money in a convenient location and a relaxed environment.

Where possible we have tried to use locally sourced food products and we serve your food and drinks in biodegradable containers made from recycled or sustainable products

The name of the café is derived from the former use of this part of the building which was a printing service for many years using a variety of print techniques and formats including lithographic, reprographic and digital

Our friendly and well trained staff are here to serve you and we only use the freshest ingredients delivered daily to help kick-start your day with coffee and pastry or help you refuel between lectures or at lunch-time with a wide selection of food and drinks. We are open until late every night too for a relaxing glass of wine or cold beer after a hard day.

We hope you enjoy the UCLU Print Room and we would be delighted to hear any feedback you have on the food, service or the café in general.

Sincerely,

The Print Room Team

Email [print-room@ucl.ac.uk](mailto:print-room@ucl.ac.uk)

# PRINT ROOM CAFÉ

## MENU



### Print Room Breakfast

Served Monday – Friday from 8.00am – 11.00am

<b>Morning Glory</b>	<b>£2.45</b>
fresh melon and strawberries dressed with lime syrup and layered in a glass with yoghurt and granola	
<b>Raspberry Rush</b>	<b>£2.25</b>
layers of raspberry compote, granola and yoghurt	
<b>Jumbo Croissant</b>	<b>£1.95</b>
served hot or cold with butter and a choice of strawberry or raspberry jam	
<b>Pain au chocolat</b>	<b>£1.95</b>
served in pairs, delicious hot or cold	
<b>Danish pastry basket</b>	<b>£1.95</b>
a selection of mini Danish pastries	
<b>Ham &amp; Cheese Croissant</b>	<b>£2.75</b>
a great combination of fresh sliced ham and grilled farmhouse cheese melted in a hot fresh croissant	
<b>Breakfast Panini</b>	<b>£2.95</b>
bacon, eggs, tomatos, mushrooms and cheese	
<b>Banana &amp; Honey Heaven</b>	<b>£2.95</b>
A luscious blend of banana, honey, vanilla, yoghurt and milk, topped off with some nutmeg and served in a glass	

### Print Room Salads

<b>Hot Thai Beef Salad</b>	<b>£7.45</b>
slices of prime rump steak on a bed of salad, served with a Thai chilli dressing and fresh coriander	
<b>Classic Caesar</b>	<b>£4.45</b>
crisp lettuce, bacon, homemade croutons, Parmigiano-Reggiano cheese and Caesar dressing. Add breast of chicken for £1 more	
<b>Roasted Orange &amp; Baby Beetroot Salad</b>	<b>£4.45</b>
baby beetroot and orange segments roasted with rosemary and red wine vinegar, served on a bed of herb salad and topped with toasted mixed seeds	
<b>Poached Salmon Salad</b>	<b>£6.95</b>
a succulent salmon fillet served with fresh rocket, watercress and baby leaf spinach	
<b>Cajun Chicken Salad</b>	<b>£5.95</b>
sliced Cajun spiced chicken breast on a bed of mixed leaf salad	
<b>Chilli King Prawn Salad</b>	<b>£5.95</b>
King prawns served on a fresh herb salad and drizzled in sweet chilli sauce	
<b>Minted Feta Salad</b>	<b>£4.45</b>
a taste of the Mediterranean, black olives and feta cheese tossed with a mixed salad, dressed with vinaigrette sauce and fresh mint leaves	

### Print Room Sandwiches & Paninis

<b>Print Room Club Sandwich</b>	<b>£3.95</b>
a triple decker of bacon, turkey, tomato, crisp iceberg lettuce and mayo	
<b>Mature Cheddar Wedge</b>	<b>£2.95</b>
slices of mature cheddar cheese with tasty red onion chutney	
<b>Pastrami Wedge</b>	<b>£3.25</b>
sliced pastrami with cream cheese and gherkins	
<b>Print Room Deluxe Panini</b>	<b>£3.45</b>
sliced breast of chicken with bacon, cheese and BBQ sauce	
<b>Veg Out Panini</b>	<b>£3.15</b>
roasted peppers, red onion, tomato and mature cheddar cheese	
<b>All Day Breakfast Panini</b>	<b>£3.45</b>
bacon, eggs, tomatoes, mushrooms and cheese with a side order of parsnip fries	
<b>Caprese Panini</b>	<b>£3.45</b>
fresh basil, tomato and melted mozzarella cheese	

### Print Room Snacks & Tapas

<b>Caprese Salad</b>	<b>£3.15</b>
fresh basil leaves, slices of beef tomato and mozzarella cheese served with drizzled basil infused olive oil	
<b>Falafel</b>	<b>£2.45</b>
falafel drizzled with fresh yoghurt and mint dressing	
<b>Garlic Flat Bread</b>	<b>£1.75</b>
original Turkish flat bread served warm with garlic butter	
<b>King Prawns in Chilli Sauce</b>	<b>£3.15</b>
King prawns with a spicy chilli sauce served with fresh rocket salad	
<b>Soup</b>	<b>£2.25</b>
with a chunky wedge of bread and butter, ask for today's choice	
<b>Marinated Olives</b>	<b>£1.45</b>
Mixed green and black olives marinated in a mouth-watering combination of fresh herbs and olive oil	
<b>Hummus &amp; Flatbread</b>	<b>£2.45</b>
Turkish flatbread served with a generous helping of hummus	
<b>Bread Basket</b>	<b>£1.75</b>
fresh crusty bread served with extra virgin olive oil and balsamic vinegar	
<b>Tortilla Chips &amp; Dips</b>	<b>£1.95</b>
tortilla chips served with spicy salsa and cool sour cream	
<b>Lamb Kofta Kebabs with Tzatziki</b>	<b>£3.45</b>
minted lamb kebabs with refreshing tzatziki dip	
<b>Moules Marinieres</b>	<b>£8.45</b>
mussels cooked with white wine and cream, served with fresh crusty bread	
<b>Grilled Haloumi Cheese</b>	<b>£2.75</b>
Greek haloumi grilled to perfection	

### Print Room Pastas & Risotto

<b>Spaghetti Carbonara</b>	<b>£5.25</b>
classic dish of spaghetti with a creamy bacon sauce, topped with parmesan shavings	
<b>Pesto Pasta</b>	<b>£4.25</b>
penne pasta tossed in pesto with fresh baby spinach, served with toasted pine nuts and shaved Parmigiano-Reggiano	
<b>Tomato &amp; Pepper Penne</b>	<b>£4.25</b>
penne pasta in a rich tomato sauce with mixed peppers, served with fresh basil leaves and a dollop of sour cream	
<b>Champagne &amp; Oyster Mushroom Risotto</b>	<b>£7.95</b>
a creamy oyster mushroom risotto, finished with fresh rocket and parmesan shavings	
<b>Pepperoni &amp; Mozzarella Panzotti</b>	<b>£6.95</b>
Italian panzotti pasta filled with pepperoni and mozzarella served with cracked black pepper and lemon butter and topped with Parmigiano-Reggiano	
<b>Meatballs</b>	<b>£5.25</b>
spaghetti pasta with meatballs in a tomato & pepper sauce	

### Print Room Sharing Platters

<b>Italian Deli-Platter</b>	<b>£11.25</b>
a fine deli-meat platter including prosciutto crudo, coppa and milano salami with milanosliced mozzarella, beef tomatoes, olives, marinated peppers and warm focaccia bread	
<b>Mediterranean Platter</b>	<b>£9.95</b>
a feast of kofta kebabs, falafel, hummus, grilled haloumi cheese, marinated olives and flat bread	
<b>Cheese Board</b>	<b>£9.45</b>
a continental cheese selection - St Maure goat's cheese, Boursin, paysan Breton brie, blue brie and St Paulin, served with bread and biscuits.	

### Print Room Desserts & Treats

<b>Apple Crumble</b>	<b>£2.95</b>
scrumptious apples topped with a buttery, cinnamon crumble	
<b>Bread &amp; Butter Pudding</b>	<b>£2.95</b>
made with organic bread, juicy sultanas and vanilla custard	
<b>Chocolate Pudding</b>	<b>£2.95</b>
light chocolate sponge topped with a generous helping of chocolate sauce	
<b>Lemon Pudding</b>	<b>£2.95</b>
tangy citrus sponge topped with creamy lemon sauce	
<b>Sticky Toffee Pudding</b>	<b>£2.95</b>
delectable light sponge topped with lashings of rich toffee sauce	