



WELCOME TO

PEPPERVINE TAPAS

OUR ETHOS;
CREATING A FUN AND FRIENDLY DINING
EXPERIENCE, THROUGH DELICIOUS, FRESH
MEDITERRANEAN INSPIRED FOOD.



YOUR GUIDE TO TAPAS

- 1 plate, for a snack
- 2 plates, if you're peckish
- 3 plates, for the hungry
- 4 plates, if you're ravenous!

All our food is cooked fresh to order to allow for the best quality. We also aim to serve all your tapas dishes as close together as possible (minus the 'Para Picar'). As I'm sure you can appreciate, this may take us a little longer than your usual chain, but our chefs will certainly try their best, to feed you before you get 'hangry'.

Enjoy a little taste of the Mediterranean
& Bon Appetit





TO NIBBLE...
'PARA PICAR'

MANZANILLA OLIVES £3.50

Spanish unpitted olives

PICKLE PLATE £4

selection of house pickles

WILD BREADS SOURDOUGH £5

locally baked sourdough, salted butter

CHEFS FOCACCIA £5

freshly baked served with EVOO & balsamic vinegar

GARLIC & HERB FLATBREAD £6

warmed flatbread drizzled in garlic & herb butter

PORK CRACKLING £3.50

crispy salted pork rind

MANCHEGO £4

cured semi-soft sheeps cheese from La Mancha region of Spain

ROASTED RED PEPPERS, FLAKED ALMONDS £5

drizzled with EVOO

BOQUERONES EN VINAGRE £6

classic spanish tapa- white anchovies, marinated in white wine vinegar

Please advise us of any allergies or dietary requirements when ordering.

Please note- while we try to highlight all potential allergies, we cannot 100% guarantee there is no traces in the ingredients we use



MEZZE BAR

SERVED WITH FLATBREAD

SUN-DRIED TOMATO HUMMUS

whipped chickpea & sun-dried tomato dip, crispy chickpeas, EVOO

HOT HONEY WHIPPED FETA

creamy feta dip, herbs, chili infused honey

ROASTED BEETROOT, YOGHURT

creamy beetroot dip, fresh dill & radish

BABAGANOUSH

smoky grilled aubergine & tahini dip, pomegranate seeds

MUSHROOM PARFAIT

mixed mushroom dip, pickled shallots & crispy onions

£8 EACH OR MEZZE BOARD £15 (CHOOSE 3)

Please advise us of any allergies or dietary requirements when ordering.
Please note- while we try to highlight all potential allergies, we cannot 100% guarantee
there is no traces in the ingredients we use



TAPAS

MEAT



CHICKEN TACOS £9

soft shell tacos filled with shredded spiced chicken, corn salsa, lettuce, avocado, spicy aioli, coriander & lime

MEATBALLS £8

beef & pork meatballs, baked in a rich tomato ragu, parmesan shavings

SKIRT STEAK £12

chimichurri, bone marrow butter - served pink

MOROCCAN LAMB £11

slow-cooked lamb shoulder, tomato tagine, Moroccan spices, coriander

BUTTERMILK CHICKEN £8

crispy chicken tenders, spicy & sweet bang bang sauce, sesame seeds

CHORIZO, RIOJA £8.50

braised Spanish sausage in a reduced red wine glaze



TAPAS

SEAFOOD



CALAMARI £8

fried salted baby squid, lemon & aioli

GAMBAS ALLA PLANCHA £9

shell-on king prawn skewers, garlic & parsley butter, lemon

BOUILLABAISSSE £12

fennel & saffron fish broth, mussels, prawns & white fish

CHORIZO & HAKE BAKE £11

fried potatoes, chorizo, baked hake, pickled cauliflower

PRAWN PIL PIL £8.50

king prawns in hot chilli & garlic infused oil

GOCHUJANG SALMON SKEWERS ... £12

salmon chunks marinated in a sweet & spicy red pepper paste, spring onions, sesame seeds



Please advise us of any allergies or dietary requirements when ordering.

Please note- while we try to highlight all potential allergies, we cannot 100% guarantee there is no traces in the ingredients we use



VEGETARIAN TAPAS

CAULIFLOWER TACOS £8.50

soft-shell tacos, spiced cauliflower, lettuce, avocado, corn salsa, coriander, fresh chilli, lime & spiced aioli

CHEESE BEIGNETS £8

cheesy choux pastry balls, grated cheese, bang bang sauce

CRISPY COURGETTE FRIES £7

breaded courgette fries, aioli, pickled shallots

MAITAKE MUSHROOM STEAK £10

grilled on the plancha & brushed in black garlic, crispy onions

GRILLED BROCCOLINI £7

grilled tender stem broccoli, tahini dressing, flaked almonds, EVOO

SPANAKOPITA ROLLS £8

spinach & creamed feta, rolled in crispy filo pastry, aioli, spring onions

BUTTER BEAN RAGU £7.50

creamy butter beans in a spiced tomato stew, herbs

BRAISED LEEKS £7.50

slow-cooked leeks, miso butter, herb crumb

PADRON PEPPERS £7

roasted & lightly charred sprinkled with Maldon sea salt flakes

TOMATO BRUSCHETTA £7

tomato & ricotta toasted sourdough, EVOO & balsamic glaze

SALADS & SIDES

PATATAS BRAVAS £5.50

fried potatoes, topped with our signature tomato sauce, aioli & chives

FRENCH FRIES £4

lightly salted fries

TRUFFLE & PARMESAN FRIES ... £6

truffle powder, parmesan

HALLOUMI PANZANELLA ... £7.50

pan-fried halloumi, croutons, red onion, peppers, tomato, basil

TOMATO & FETA COUSCOUS ... £6.50

fresh & sun-dried tomatoes, crumbled feta, vinaigrette dressing

GREEN GODDESS SALAD £6.50

spring greens, radish, yoghurt, avocado & herb dressing, lemon



Please advise us of any allergies or dietary requirements when ordering. Please note- while we try to highlight all potential allergies, we cannot 100% guarantee there is no traces in the ingredients we use

PLEASE ADVISE OUR TEAM IF ORDERING FROM THIS MENU

GLUTEN FREE PARA PICAR

MANZANILLA OLIVES £3.50

Spanish unpitted olives

BREAD ROLLS £4

lightly warmed, aioli

BOQUERONES EN VINAGRE £6

classic Spanish tapa - white anchovies marinated in vinegar

MANCHEGO £4

cured semi-hard sheeps cheese from La Mancha region of Spain

PICKLED PLATE £4

selection of house pickles

PORK CRACKLING £3.50

crispy pork rind salted

ROASTED RED PEPPERS £5

drizzled with EVOO, toasted almonds

GARLIC & HERB FLATBREAD £6

warm flatbread drizzled in garlic & herb butter

MEZZE BAR SERVED WITH FLATBREAD

SUNDRIED TOMATO HUMMUS

whipped chickpea & sun-dried tomato dip, crispy chickpeas, EVOO

HOT HONEY WHIPPED FETA

creamy feta dip, herbs, chili infused honey

MUSHROOM PARFAIT

mixed mushroom dip, pickled shallots & crispy onions

ROASTED BEETROOT, YOGHURT

creamy beetroot dip, fresh dill & radish

BABAGANOUSH

smoky grilled aubergine & tahini dip, pomegranate seeds

£8 EACH OR MEZZE BOARD FOR £15 (CHOOSE 3)

MEAT TAPAS

CHICKEN TACOS £9

soft shell tacos filled with shredded spiced chicken, corn salsa, lettuce, avocado, spicy aioli, coriander & lime

CHORIZO, RIOJA £8.50

braised Spanish sausage in a reduced red wine glaze

SKIRT STEAK £12

chimichurri & bone marrow butter - served pink

MOROCCAN LAMB £11

slow-cooked lamb shoulder, tomato tagine, Moroccan spices, coriander

FISH TAPAS

GAMBAS ALLA PLANCHA £9

shell-on grilled king prawn skewers, garlic & parsley butter, lemon

BOUILLABAISSE £12

fennel & saffron fish broth, mussels, prawns & white fish

CHORIZO & HAKE HASH £11

fried potatoes, chorizo, baked hake, pickled cauliflower

PRAWN PIL PIL £8.50

king prawns in hot chili & garlic infused oil

VEGETARIAN

BUTTER BEAN RAGU £7.50

creamy butter beans in a spiced tomato stew, herbs

MAITAKE MUSHROOM STEAK £10

grilled on the plancha & brushed in black garlic, parsley

CAULIFLOWER TACOS £8.50

soft-shell tacos, baked spiced cauliflower, lettuce, avocado, corn salsa, coriander, lime & spiced aioli

PADRON PEPPERS £7

roasted & lightly charred with Maldon sea salt flakes

GRILLED BROCCOLINI £7

grilled tender stem broccoli, tahini dressing, flaked almonds, EVOO

TOMATO BRUSCHETTA £7

tomato & ricotta, toasted bread, EVOO & balsamic glaze

SALADS & SIDES

PATATAS BRAVAS £5.50

fried potatoes, our signature tomato sauce, aioli & chives

FRENCH FRIES £4

lightly salted French fries

TRUFFLE PARMESAN FRIES £6

French fries, truffle powder, parmesan shavings

GREEN GODDESS SALAD £6.50

Spring greens, radish, yoghurt, avocado & herb dressing, lemon

HALLOUMI PANZANELLA £7.50

pan-fried halloumi, croutons, red onion, peppers, tomato & basil

PLEASE ADVISE US OF ANY ALLERGIES OR DIETARY REQUIREMENTS
WHEN ORDERING.
PLEASE NOTE- WHILE WE TRY TO HIGHLIGHT ALL POTENTIAL ALLERGIES,
WE CANNOT 100% GUARANTEE THERE IS NO TRACES IN THE
INGREDIENTS WE USE

PLEASE ADVISE OUR TEAM IF ORDERING FROM THIS MENU

VEGAN

PARA PICAR

MANZANILLA OLIVES £3.50

Spanish unpitted olives

PICKLE PLATE £4

selection pickled vegetables

WILD BREADS SOURDOUGH £5

locally baked sourdough with balsamic vinegar & oil

HOUSE FOCACCIA £5

freshly baked, balsamic vinegar & EVOO

GARLIC & HERB FLATBREAD £6

warm flatbread, drizzled in garlic & herb vegan butter

ROASTED RED PEPPERS £5

drizzled in EVOO, flaked almonds

MEZZE BAR

... £8 EACH ...

SUN-DRIED TOMATO HUMMUS

whipped chickpea & sun-dried tomato dip, crispy chickpeas, EVOO

BABAGANOUSH

smoky grilled aubergine & tahini dip, pomegranate seeds

TAPAS

CRISPY COURGETTE FRIES £7

courgette fries, coated in breadcrumbs, vegan mayo, pickled shallots

GRILLED BROCCOLINI £7

grilled tender stem broccoli, tahini dressing, flaked almonds, EVOO

CAULIFLOWER TACOS £8.50

soft-shell taco, baked spiced cauliflower, lettuce, avocado, corn salsa, coriander, lime & vegan aioli

BUTTER BEAN RAGU £7.50

creamy butter beans in a spiced tomato stew, herbs

MAITAKE MUSHROOM STEAK £10

grilled on the plancha & brushed with black garlic & crispy onions

PADRON PEPPERS £7

roasted & lightly charred with Maldon sea salt flakes

BRAISED LEEKS £7.50

slow-cooked leeks, miso butter, herb crumb

TOMATO BRUSCHETTA £7

tomato & red onion salsa, toasted sourdough, EVOO & balsamic glaze

PATATAS BRAVAS £5

fried potatoes, topped with our signature tomato sauce, vegan mayo & chives

FRENCH FRIES £4

lightly salted fries

GREEN SALAD £6.50

Spring greens, radish, lemon dressing

