



WELCOME TO

PEPPERVINE TAPAS

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



YOUR GUIDE TO TAPAS

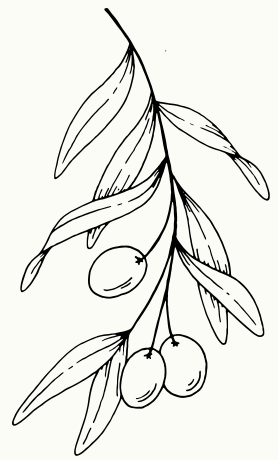
- 1 plate, for a snack
- 2 plates, if you're peckish
- 3 plates, for the hungry
- 4 plates, if you're ravenous!

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 £3.50

selection of house pickles

WILD BREADS SOURDOUGH£5

locally baked sourdough served with herb butter

HOUSE FOCACCIA . . . £5

freshly baked served with EVOO & balsamic vinegar

PORK CRACKLING £3.50

crispy salted pork rind

MANCHEGO £4

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

CREAM CHEESE PIQUANTE PEPPERS £4

sweet and lightly spiced peppers stuffed with herb cream cheese

BOQUERONES EN VINAGRE £6

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

BUTTERBEAN HUMMUS £7

EVOO, coriander, warm pitta

STRACCIATELLA £8

creamy Italian buffalo cheese, roasted tomatoes, hazelnut pesto, warmed pitta

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



BRUSCHETTA BAR

ON TOASTED SOURDOUGH

SERRANO HAM & MANCHEGO

cured ham & sheep's cheese

PORCHETTA & APPLE

roasted pork belly, sage & apple chutney

STACCIATELLA & ROASTED TOMATO

Buffalo cheese, roasted tomatoes, basil, balsamic glaze

GOATS CHEESE & CARAMELISED ONION

creamy goats cheese, sweet caramelised onion chutney

CHESTNUT MUSHROOM & TRUFFLE

garlic mushrooms, truffle oil, parsley

£3.50 EACH

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TAPAS

MEAT



CHICKEN TACOS £9

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

CHORIZO & MANCHEGO CROQUETAS.. £7

crispy bites coated in breadcrumbs, filled with béchamel sauce, chorizo & Spanish sheep's cheese

LAMB SOUVLAKI £9.50

marinated lamb skewers in EVOO, garlic, lemon & herbs, cherry ketchup

BAVETTE STEAK £12

tender 8oz beef steak, café de Paris red wine butter

MISO-HONEY BEEF SHORT RIB.. £10

slow-cooked beef, rich miso glaze, crispy onions

BUTTERMILK CHICKEN £8

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

CHORIZO, RIOJA £8.50

braised Spanish sausage in a reduced red wine glaze



TAPAS

SEAFOOD



CALAMARI £8

baby squid, coated in a siracha spiced flour, aioli

GAMBAS ALLA PLANCHA £8

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

BAKED COD, HERB CRUST £12

baked white fish, herb crust, roasted courgette

MOULES MARINIÈRE £8.50

mussels cooked in a creamy, white wine and shallot sauce, served with sourdough

BUTTERFLY MACKEREL £12

grilled mackerel, piri piri butter, lime

PRAWN PIL PIL £8

king prawns in hot chilli & garlic infused oil



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VEGETARIAN TAPAS

SQUASH & SAGE ARANCINI... £8

risotto balls, roasted squash, sage & parmesan coated in breadcrumbs

CRISPY COURGETTE FRIES £7

courgette fries, breadcrumbs, aioli, pickled shallots

GOATS CHEESE DOUGHNUTS ... £8.50

fried dough balls filled with creamy goats cheese, caramelised onion chutney

BAKED RATATOUILLE £7.50

aubergine, courgette, onion, tomato, peppers & basil baked

SPANAKOPITA ROLLS £7.50

spinach & creamed feta, rolled in crispy filo pastry

CHICKPEA & SPINACH ESTOFADO .. £7

chickpea & spinach stew in a smoky tomato sauce

BAKED CAMEMBERT .. £9

baked mini camembert, crushed roasted walnuts, sweet cranberry chutney, crostini

PADRON PEPPERS £6.50

roasted & lightly charred sprinkled with Maldon sea salt flakes

CAULIFLOWER TACOS £8.50

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

SALADS & SIDES

PATATAS BRAVAS £5

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

FRENCH FRIES £4

lightly salted fries

GREEK FRIES £6

French fries tossed in feta cheese & oregano

HALLOUMI PANZANELLA £7

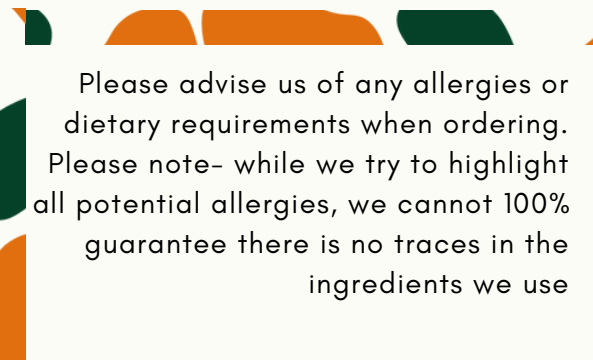
pan-fried halloumi, croutons, red onion, peppers, tomato & basil

GARDEN SALAD £4

lettuce, cucumber, tomato, red onion, oregano, vinaigrette

ANCIENT GRAIN & SQUASH £6

roasted squash & quinoa, chunky hazelnut pesto dressing



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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

BUTTERBEAN HUMMUS ... £7

EVOO, coriander, warm pitta

PICKLED PLATE ... £3.50

selection of house pickles

PORK CRACKLING ... £3.50

crispy pork rind salted

CREAM CHEESE PIQUANTE PEPPERS.. £4

sweet & lightly spicy peppers stuffed with herb cream cheese

STRACCIATELLA ... £8

creamy Italian buffalo cheese, roasted tomatoes, hazelnut pesto, pitta

BRUSCHETTA BAR

SERRANO HAM & MANCHEGO

cured ham & Spanish sheep's cheese

STACCIATELLA & TOMATO

Buffalo cheese, tomato, basil, balsamic glaze

GOATS CHEESE & CARAMELISED ONION

creamy goats cheese, sweet caramelised onion chutney

CHESTNUT MUSHROOM & TRUFFLE

garlic mushrooms, truffle oil, parsley

.... £3 EACH

MEAT TAPAS

CHICKEN TACOS £9

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

CHORIZO, RIOJA £8

braised Spanish sausage in a reduced red wine glaze

BAVETTE STEAK £12

tender 8oz beef steak, Café de Paris butter

LAMB SOUVLAKI ... £9.50

marinated lamb skewers in EVOO, garlic, lemon & herbs, cherry ketchup

VEGETARIAN

BAKED RATATOUILLE £7.50

aubergine, courgette, peppers, onion, tomato & basil bake

CHICKPEA & SPINACH ESTOFADO £7

chickpeas & spinach in a smoky tomato sauce

CAULIFLOWER TACOS.... £8.50

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

PADRON PEPPERS £6.50

roasted & lightly charred with Maldon sea salt flakes

BAKED CAMEMBERT £9

mini camembert, crushed roasted walnuts, cranberry chutney, crostini

FISH TAPAS

GAMBAS ALLA PLANCHA £8

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

MOULES MARINIÈRE £8.50

mussels in a creamy, white wine & shallot sauce

BUTTERFLY MACKEREL £12

grilled mackerel, Piri Piri butter, coriander, lemon

PRAWN PIL PIL £8

king prawns in hot chili & garlic infused oil

BAKED COD, HERB CRUST £12

baked white fish, herb crust, roasted courgette

SALADS & SIDES

PATATAS BRAVAS £5

fried potatoes, our signature tomato sauce, aioli & chives

FRENCH FRIES £4

lightly salted French fries

GREEK FRIES £6

French fries, feta cheese & oregano

GARDEN SALAD £4

lettuce, cucumber, tomato, red onion, oregano, vinaigrette

HALLOUMI PANZANELLA £7

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

ANCIENT GRAIN & SQUASH £6

roasted squash & quinoa, chunky hazelnut pesto dressing

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

VEGAN

PARA PICAR

MANZANILLA OLIVES £3.50

Spanish unpitted olives

PICKLE PLATE £3.50

selection pickled vegetables

WILD BREADS SOURDOUGH £5

locally baked sourdough with balsamic vinegar & oil

HOUSE FOCACCIA £5

freshly baked, balsamic vinegar & EVOO

BUTTERBEAN HUMMUS £7

EVOO, coriander, warm pitta

TAPAS

PATATAS BRAVAS £5

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

CRISPY COURGETTE FRIES £7

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

TRUFFLE MUSHROOM BRUSCHETTA £3.50

chestnut mushrooms cooked in garlic & truffle oil, parsley

BAKED RATATOUILLE £7.50

aubergine, courgette, peppers, onion, tomato & basil bake

CAULIFLOWER TACOS £8.50

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

TOMATO BRUSCHETTA £6.50

toasted sourdough topped with tomatoes, confit garlic, basil, balsamic glaze

PADRON PEPPERS £6.50

roasted & lightly charred with Maldon sea salt flakes

CHICKPEA & SPINACH ESTOFADO £7

smoky tomato based stew, chickpea & spinach

FRENCH FRIES £4

lightly salted fries

GARDEN SALAD £4

lettuce, cucumber, onion, tomato, oregano, vinaigrette

ANCIENT GRAINS & SQUASH £6

roasted squash & quinoa, chunky hazelnut pesto dressing