



# 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, but our chefs will certainly try their best, to feed you before you get 'hangry'.

Enjoy a little taste of the Mediterranean & Bon Appetit





# 'PARA PICAR'

SPANISH OLIVES .... £3.50

Spanish Manzanilla olives -

SPANISH SNACK MIX .... £3.50

crunchy corn, wasabi peas, salted beans & spiced rice crackers

BREAD BASKET .... £5

selection of freshly baked breads, aioli (for balsamic vinegar & oil please ask server)

ROASTED RED PEPPER HUMMUS ....£6

crispy chickpeas, chilli oil, coriander, warm pitta

WHIPPED LABNEH .... £7

Middle eastern yoghurt soft cheese, walnut dukkha, EVOO, pomegranate, dill, warmed pitta (contains nuts)

CHARCUTERIE PLATE .... £10

selection of Spanish cured meats, pickles

PIMIENTOS ASADOS .... £3.50

preserved chargrilled red pepper in olive oil, garlic & rosemary

MANCHEGO .... £4.50

sliced sheep's cheese from 'La Mancha' Spain

BOQUERONES EN VINAGRE .... £6

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

PORK & NDUJA SAUSAGE ROLLS .... £6

pork mince & spicy nduja sausage wrapped in puff pastry

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 are no traces in the ingredients we use



# SERVED WITH FRIES



# MEATBALLS .... £7.50

pork & beef meatballs in tomato sauce, lightly toasted bread & butter (Dairy free available)

# CHICKEN STRIPS .... £7

3 breaded chicken bites, fries & side salad (Dairy Free)

# CHEESE & TOMATO FLATBREAD.... £7

flatbread topped with tomato sauce and cheese, fries & side salad (Vegetarian, Gluten free option available)

# PLAIN FRIES .... £4

(Gluten Free, Dairy Free, Vegan)





# SEAFOOD

# STICKY PORK BELLY ... £9.50

slow cooked pork belly slices, sweet & spiced rub, apple & fennel slaw

# PIRI PIRI CHICKEN PINCHOS

chicken thighs on skewers, marinated in a Portuguese spiced & citrusy sauce, tzatziki

# CHORIZO, RIOJA ... £7

braised Spanish sausage in a reduced red wine glaze

# MEATBALLS POMODORO ... £7

pork & beef meatballs in a rich tomato sauce, parmesan, parsley

# CHICKEN TACOS ... £8

soft-shell tacos, shredded chicken, avocado salsa, lettuce, coriander, chilli, lime & spiced aioli

# LAMB KOFTA ... £8.50

lamb kebabs, crumbled feta, pomegranate

# SERRANO HAM CROQUETAS ... £6

crispy bites filled with creamy béchamel sauce

# COTE DE BOEUF ... £55

30 day aged rib of beef cooked on bone, marinated in black garlic, chimichurri – approx. 1kg Perfect to share – chef recommends medium ADD FRIES £4



# CALAMARI ... £7

baby squid coated in a siracha spice, aioli

# GAMBAS AL AJILLO ... £8

king prawns in olive oil, garlic, paprika & white wine

# MONKFISH, CHORIZO CRUMB

baked monkfish, chorizo breadcrumb, watercress sauce

# MOULES MOULADE ... £8

mussels steamed in a fragrant coconut curry sauce, coriander, ciabatta

# PRAWN TEMPURA ... £8

king prawns in tempura batter, chilli & lime sauce

# CRAB BRIOCHE ROLL ... £12

fresh crab meat, aioli, chives in two mini glazed bread rolls



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# VEGETARIAN

# TAPAS

### SPANAKOPITA .... £8

traditional Greek dish- layered spinach & feta filo pastry,

# TRUFFLE MUSHROOM ARANCINI £6.50

mushroom risotto balls, mozzarella centre, coated in breadcrumbs, truffle aioli

### CAULIFLOWER TACOS .... £7

soft-shell tacos, fried cauliflower, avocado salsa, lettuce, coriander, fresh chili, lime and spiced aioli

# GOATS CHEESE CHURROS .... £7.50

crispy fried goats cheese dough, goats cheese crumb, caramelised onion

# CREAMY GARLIC MUSHROOMS .... £6.50

sautéed mushrooms in a white wine, garlic, parsley & cream sauce

# MEDITERRANEAN VEGETABLES .... £6

aubergine, courgette, onion, tomato & bell pepper stack, marinated in basil pesto

# CRISP AUBERGINE & HONEY .... £6

crispy aubergine fries, truffle honey, labneh, pomegranate

### PADRON PEPPERS .... £6

roasted & lightly charred, Maldon sea salt

### TOMATO BRUSCHETTA.... £6.50

roasted sourdough, ricotta, heirloom tomatoes, garlic, & basil, EVOO, balsamic glaze

# SALADS

# & SIDES

### PATATAS BRAVAS .... £5

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

# TRUFFLE PARMESAN FRIES

French fries tossed in truffle oil, parmesan & parsley

### DIRTY FRIES .... £7.50

French fries, chorizo, mature cheddar, crispy onions, aioli

### SPANISH RICE & BEANS .... £6

saffron rice, sautéed vegetables, mixed beans, spinach ADD HALLOUMI £3 ADD PRAWNS £4

# GREEK SALAD .... £6

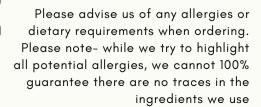
rocket salad with tomato, red onion, olives, feta cheese, oregano & lemon dressing

### HALLOUMI & ORANGE .... £7

grilled halloumi, orange, walnuts, watercress salad, EVOO dressing

# MOROCCAN CAULIFLOWER .... £6

spiced roasted cauliflower, chickpeas, pomegranate, lemon & tahini dressing



11	PLEASE ADVISE OUR TEAM IF	ORDERING FROM THIS MENU	5
101	GLUTE	NFREE	沙
Y	SPANISH OLIVES £3.50  Manzanilla olives from Spain  BREAD BASKET £5  aioli (please ask your server for balsamic vinegar & oil)	CHARCUTERIE PLATE £10 selection of Spanish cured meats, pickles MANCHEGO £4.50 from 'La Mancha' Spain, sliced sheep's cheese	3
1	RED PEPPER HUMMUS£6 crispy chickpeas, chilli oil, coriander, bread BOQUERONES EN VINAGRE £6 white anchovies, marinated in white wine vinegar	WHIPPED LABNEH £7  dukkha, EVOO, pomegranate, dill, bread (contains nuts)  PIMIENTOS ASADOS £3.50  preserved chargrilled red pepper in olive oil, garlic & rosemary	多
	MEAT & SEAFOOD	VEGETARIAN	1/2
1	STICKY PORK BELLY £9.50 slow cooked pork belly slices, sweet & spiced rub, apple & fennel slaw	CAULIFLOWER TACOS £7 soft-shell tacos, fried cauliflower, avocado salsa, lettuce, coriander, fresh chilli, lime and spiced aioli	.00
	CHORIZO, RIOJA £7 braised Spanish sausage in a reduced red wine glaze PIRI PIRI CHICKEN £8	AUBERGINE & HONEY £6 crispy aubergine fries, truffle honey, labneh, pomegranate SPANISH RICE & BEANS £6	7
1	chicken thighs on skewers, marinated in a Portuguese spiced & citrusy sauce, tzatziki  CHICKEN TACOS £8	saffron rice sautéed vegetables, mixed beans, spinach - ADD HALLOUMI £3 ADD PRAWNS £4  MED VEGETABLES £6	1
101	soft-shell tacos, shredded chicken, avocado salsa, lettuce, coriander, chilli, lime & spiced aioli  COTE DE BOEUF £55	aubergine, courgette, onion, tomato & bell pepper stack, marinated in basil pesto  TOMATO BRUSCHETTA£6.50	沙
1	30 day aged rib of beef cooked on bone, marinated in black garlic, chimichurri – approx. 1kg Perfect to share – chef recommends medium ADD FRIES £4	toasted bread topped with ricotta, heirloom tomatoes, garlic, & basil, balsamic glaze	90
	GAMBAS AL AJILLO £8 king prawn in olive oil, garlic, paprika & white wine	CREAMY GARLIC MUSHROOMS £6.50 sautéed mushrooms, white wine, garlic parsley & cream sauce	
1	MOULES MOULADE £8	PADRON PEPPERS £6	2
YO	mussels steamed in a fragrant coconut curry sauce, coriander,bread	roasted & lightly charred, Maldon sea salt	2 3
1-1	CRAB ROLL £12	HALLOUMI & ORANGE SALAD £7	1
101	fresh crab meat, aioli & chives in two gluten free bread rolls $P\ A\ T\ A\ T\ A\ S$	grilled halloumi, orange, walnuts, watercress, EVOO dressing <b>GREEK SALAD £6</b>	派
	PATATAS BRAVAS £5	rocket salad, with tomato, red onion, olives, feta, oregano & lemon dressing	
W To	fried potatoes, topped with our signature tomato sauce, aioli & chives	MOROCCAN CAULIFLOWER £6	
	TRUFFLE PARMESAN FRIES £6 French fries tossed in truffle oil, parmesan & parsley	spiced roasted cauliflower, chickpeas, pomegranate, lemon & tahini dressing	
V -	DIRTY FRIES £7.50		50
	French fries, chorizo, mature cheddar, aioli	Please note- the dishes listed here are gluten free, however we are not a gluten free kitchen. While we highlight all potential allergies, we cannot 100% guarantee there are no traces in the ingredients we use	





# THANK YOU FOR DINING WITH US



IF YOU ENJOY YOUR VISIT WITH US, WE WOULD REALLY APPRECIATE A POSITIVE REVIEW ON OUR GOOGLE PAGE TO HELP OUR SMALL BUSINESS GROW

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