

Menú

PARA PICAR

Enjoy some nibbles while you wait for your tapas

Pan (vg) £4.75
Baked bread served with olive oil & balsamic vinegar (Gluten, So2)

Pan Catalán (vg) £4.75
Toasted bread topped with tomato & garlic (Gluten, So2)

Aceitunas Gordal (vg) £4.50
Pitted Perelló Gordal olives (So2)

Almendras (vg) £4.50
Roasted & salted Valencian almonds (Nuts)

Premium Spanish Meat Platter £18.95

Arturo Sánchez produced 'Belotta' grade meats from Spain. They come from 100% Iberian, free range Pata Negra Pigs fed on a unique diet of acorns and cured for a minimum of 18 months. Our platter features Jamon Ibérico, Lomo Ibérico, Chorizo Ibérico & Salchichon Ibérico from the Pata Negra Pig & Cecina de Leon & Truffle Fuet served with guindillas & homemade bread (Gluten, So2)

Mediterranean Veg Platter (vg) £15.95
A selection of grilled mediterranean vegetables, all served with a selection of pâtés, almonds, olives, guindillas & homemade bread (Gluten, So2, Nuts, Sesame, Celery)


SHARING PLATTERS

Perfect for sharing



TAPAS CALIENTES

Hot Tapas! Order 3 to 4 tapas per person for a perfect feast! The dishes will come out as and when they're ready.

Bistec con Puré de Maíz £8.25 
Flat iron steak served with corn purée, Ambiente BBQ sauce & jalapeño pesto (So2, Mustard, Milk, Celery, Nut)

Chorizo y Patatas £6.95
Caramelised chorizo & potato (So2)

 **Secreto Ibérico y Salsa Verde £9.50**
Secreto Ibérico de Bellota from the Pata Negra Pig cooked on the plancha & served with salsa verde (So2)

Albóndigas con Tomate £6.25
Beef & pork meatballs cooked in a smokey chorizo & tomato stew (Gluten, Egg, So2, Celery, Mustard)

Brocheta de Pollo y Chorizo con Freekeh £7.50
Honey & chipotle glazed chicken & chorizo kebab served with pickled red onion, freekeh & pomegranite molasses (Milk, Gluten, So2)

Solomillo Ibérico £9.50
Ibérico pork fillet with roast peppers & butterbean purée (Sesame)

Croquetas de Jamón £6.25
Jamón & cheese croquette with chipotle ketchup (Gluten, Milk, So2, Egg)

Cordero con Arroz £6.95
Moroccan spiced lamb patties served on an orange & apricot pilaf (So2, Celery, Nut)

Chicharrón £6.95
Crispy beer-braised belly pork pieces tossed in pimento & rock salt (So2, Celery, Gluten, Fish)

Manchego y Membrillo (v) £5.50
Manchego cheese served quince sauce (Milk)

Boquerones £5.95
White anchovy fillets marinated in vinegar & garlic (Fish, So2)

Jamón Ibérico de Bellota £9.95
Premium Jamon Ibérico de Bellota from the Pata Negra Pig

Cecina de Leon £7.95
A smoked & dried salted beef

Paellas

Our rustic paellas are cooked following the time-honoured Spanish method in their iconic steel pans! Taking inspiration from their Valencian origin, our traditional paellas are homemade right down to the stock, which imparts a wonderful flavour into the rice and throughout the dish.

PAELLA DE POLLO Y CHORIZO £32.95
Chicken and Chorizo Paella (Celery, So2)

PAELLA DE VERDURAS (VG) £26.95
A hearty Mediterranean vegetable paella (So2, Celery)

PAELLA DE PESCADO £32.95
Mixed seafood paella (Celery, Fish, Crustacean, Mollusc, So2)

Dorada y Garbanzos £9.95 
Sea Bream served on Moroccan spiced chickpeas with a dill & parsley herb sauce (Fish, So2, Celery, Soy, Milk)

Gambas a la Plancha £7.95
Whole shell-on prawns cooked on the plancha in salt & garlic (Crustacean, So2)

Merluza con Ensalada £9.95
Lightly pickled hake coated in an almond crumb served with a fresh fennel, lemon & olive salad (Fish, Nut, So2, Gluten, Egg)

Calamares £7.50
Calamares rings deep fried in our own buttermilk batter & served with alioli (Egg, Celery, Milk, Gluten, So2, Mollusc)

Mejillones en Vino Blanco £6.95
Mussels with white wine, garlic & cream (Mollusc, Milk, So2)

 **Arroz Caldoso de Gambas y Chorizo £7.95**
A brown shrimp & chorizo risotto with whole Tiger prawns (So2, Celery, Crustacean)

Croquetas de Pescado £6.25
Salmon & smoked haddock croquettes served with alioli (Fish, Milk, Gluten, Eggs, So2, Celery)

Gambas £7.50
Tiger prawns deep fried in lightly spiced tempura batter & served with alioli (Egg, Celery, Gluten, Crustacean, So2)

Due to the environment of both our kitchen and suppliers, trace elements of (FISH/ MOLLUSC/ CRUSTACEAN/ EGG/ MILK/ CELERY/ MUSTARD/ SULPHITES/ SOY/ GLUTEN/ TREE NUT/ GROUND NUT/ SESAME) may be present within food items. If you require further assistance, please speak to a member of staff who will be happy to help.

Dátiles con Serrano £4.25
Dates stuffed with almonds & wrapped in Serrano ham (Nuts, So2)

Dátiles con Queso £4.25
Dates stuffed with Picos blue cheese & wrapped in streaky bacon (Milk, So2)

Hummus Cargado (v) £6.95
Griddled Halloumi with a cucumber & tomato salad served on a bed of hummus and dressed with dill & Aleppo pepper (Milk, Sesame)

Calabaza con Queso Azul (v) £5.95 
Roast garlic & chilli hasselback butternut squash served with a blue cheese cream (Milk)

Queso de Cabra (v) £6.50
Lightly battered goats cheese, drizzled with honey & served with braised fennel & beetroot crisps (Milk, Egg)

Zanahoria con Hummus (vg) £5.25
Maple roast carrots served with a lemon & garlic hummus (Sesame)

 **Ensalada Freekeh con Alcachofas Y Maíz (vg) £6.95**
A warm salad of cumin roast artichokes with roast corn, freekeh and fresh herbs (Gluten)

Patatas Bravas (vgo) £5.95
Triple cooked sagitta potatoes served with our classic spicy tomato sauce & alioli (Celery, Egg, So2)

Champiñones con Manchego (v) £5.95
Creamy baked mushrooms topped with a manchego crumb (So2, Milk, Gluten)

Queso Feta al Horno (v) £6.95
Baked chilli & honey feta served with a sun-dried tomato, rocket & hazelnut salad (Milk, Nut, So2)

Judías Verdes (vg) £6.50
Pan-fried green beans served with sun-dried tomato & pine nuts (So2, Nut)

Tortilla (v) £5.95
An individual Spanish omelette served with alioli (Egg, So2)

Buñuelos de Berenjena (vg) £5.95
Aubergine fritters with a chilli & garlic syrup (Gluten, So2, Celery)

Ensalada Ambiente (vgo) £4.95
Mixed leaves, fresh herbs, cucumber, peppers, tomato & shallots finished with feta cheese & Ambiente salad dressing (Milk, So2)

Wheel of Tapas £7.95
A platter of white anchovy fillets, Manchego cheese with Quince & Serrano ham all served on Pan Catalán & arranged around a small bowl of olives (Gluten, So2, Milk, Fish)

Veg Wheel of Tapas (v) £7.95
A platter of artichoke with Gran Moravia cheese & chilli, sundried tomato & butterbean pâté and broad bean & garlic all served on Pan Catalán & arranged around a small bowl of olives (Gluten, So2, Milk)



Our paellas are perfect for 2! They're made fresh to order so please allow at least 25 minutes for your paella to be served. Why not enjoy some tapas & drinks while you wait?

Plant Based Signature Tapas


Our **PLANT-BASED Signature menu** recreates some **Ambiente** favourites using a range of **plant-based protein** instead of our usual meat products.

Calamares Veganos (vg) £7.50
Our vegan take on a classic! Plant-based calamares rings (Gluten, Soy, Mustard, So2, Celery)

Empanadas Veganas (vg) £6.50
Meatless mince, wrapped in pastry and served with sweet chilli sauce (Gluten, Soy, So2, Celery)

Brocheta de Pollo Y Chorizo Vegano (vg) £7.50
Maple syrup & chipotle chicken & chorizo style pieces on a kebab served with pickled red onion, freekeh & pomegranite molasses (Soy, Gluten, So2)

Albóndigas Veganas (vg) £6.25
Meatless meatballs cooked in a smokey pimenton & tomato stew (So2, Soy, Celery)

 **"Sham-Bas" Gambas Veganas (vg) £7.50**
Fake prawns in a light batter (Soy, Gluten, Mustard, So2, Celery)

Chorizo y Patatas Veganos (vg) £6.95
Caramelised chorizo-style pieces and potato (So2, Soy)

v suitable for vegetarians
vg suitable for vegans
vgo can be adapted for vegans



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See over for desserts

Menú

PARA PICAR

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Baked bread served with olive oil & balsamic vinegar (Gluten, So2)

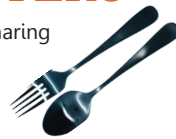
Pan Catalán (vg) £4.75
Toasted bread topped with tomato & garlic (Gluten, So2)

Aceitunas Gordal (vg) £4.50
Pitted Perelló Gordal olives (So2)

Almendras (vg) £4.50
Roasted & salted Valencian almonds (Nuts)

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Costillas de Cordero Asadas £6.95
Josper roast lamb ribs served with roast vegetables & drizzled with mint yoghurt (Milk, So2)

Chorizo y Patatas £6.95
Caramelised chorizo & potato (So2)

Bistec de Ambiente £10.95
An 8oz Josper flame grilled steak served with a smoked garlic & caper butter (Milk, Mustard, Celery)

Solomillo Ibérico £9.50
Ibérico pork fillet with roast peppers & butterbean purée (Sesame)

Brocheta de Pollo y Chorizo con Freekeh £7.50
Honey & chipotle glazed chicken & chorizo kebab served with pickled red onion, freekeh & pomegranite molasses (Milk, Gluten, So2)

Albóndigas con Tomate £6.25
Beef & pork meatballs cooked in a smokey chorizo & tomato stew (Gluten, Egg, So2, Celery, Mustard)

Croquetas de Jamón £6.25
Jamón & cheese croquette with chipotle ketchup (Gluten, Milk, So2, Egg)

Pollo con Cuscús Marroquí £7.95
Josper BBQ glazed chicken thigh served with a Moroccan cous cous (Mustard, Soy, Gluten, Celery)

Chicharrón £6.95
Crispy beer-braised belly pork pieces tossed in pimento & rock salt (So2, Celery, Gluten, Fish)

Manchego y Membrillo (v) £5.50
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Boquerones £5.95
White anchovy fillets marinated in vinegar & garlic (Fish, So2)

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Sea Bream served on Moroccan spiced chickpeas with a dill & parsley herb sauce (Fish, So2, Celery, Soy, Milk)

Gambas a la Plancha £7.95
Whole shell-on prawns cooked on the plancha in salt & garlic (Crustacean, So2)

Calamares £7.50
Calamares rings deep fried in our own buttermilk batter & served with alioli (Egg, Celery, Milk, Gluten, So2, Mollusc)

Mejillones en Vino Blanco £6.95
Mussels with white wine, garlic & cream (Mollusc, Milk, So2)

Croquetas de Pescado £6.25
Salmon & smoked haddock croquettes served with alioli (Fish, Milk, Gluten, Eggs, So2, Celery)

Gambas £7.50
Tiger prawns deep fried in lightly spiced tempura batter & served with alioli (Egg, Celery, Gluten, Crustacean, So2)

Cabeza de Bacalao Asada £6.95
This Josper roasted cod's head has lovely jewels of flakey buttery fish that has really taken on a smokey flavour, finished with our homemade fermented hot sauce butter (Fish, Milk, So2)

Cooked on our Spanish-made Josper Charcoal Oven. It grills, roasts, steams & smokes to temperatures of up to 500 degrees & produces tender dishes with a unique smokiness that comes from the charcoals used to fuel it.

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FOSSGATE, LEEDS & HULL MENU

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See over for desserts



Desserts

The perfect way to end your meal

MILLIONAIRE'S CHOCOLATE BROWNIE (V) £6.95

Chocolate brownie, caramel & a chocolate topping served with Yorvale vanilla ice cream (Nuts, Milk, Egg)
Recommended Pairing - Gonzalez Byass Solera 1847 £4.25/75ml

VANILLA CRÈME BRÛLÉE (V) £6.95

Vanilla Crème Brûlée served with shortbread biscuits (Egg, Milk, Gluten)
Recommended Pairing - PX Piedra Luenga Montilla-Moriles £8.00/75ml

BURNT BASQUE CHEESECAKE (V) £6.95

Served with PX sherry infused raisins (So2, Milk, Egg)
Recommended Pairing - Gonzalez Byass Nectar PX £4.25/75ml

SPANISH ALMOND CAKE (VG) £6.95

Spanish almond cake drizzled with an orange & vanilla syrup, served with fresh raspberries & whipped cream (Nut, So2)
Recommended Pairing - 'Marco Fabio' Moscatel £5.60/75ml

SHERRY RAISIN ICE CREAM (VGO) £6.95

PX sherry poured over Yorvale vanilla ice cream & sprinkled with sherry infused raisins (So2, Milk, Egg)
*Please ask if you would like our Yorvale vegan coconut & vanilla ice cream

DESSERT WINE

Ending your night on a sweet note



- * Torres, Floralis - Moscatel Oro £5.00/75ml
- * Marco Fabio, Moscatel - La Rioja (vg) £5.60/75ml
- * PX Piedra Luenga Montilla-Moriles (o)(v) £8.00/75ml
- * Menades, Sauvignon Dulce - Tierra de Castilla y Leon (o)(vg) £6.00/75ml

... Or why not try a flight of three of the above - your choice (3 x 50ml) for £14.50



For our sherry recommendations we have selected sheries that we have spent time matching to our desserts but we would also encourage you to revisit our sherry list to see our full range so that you can consider all the options

HOT DRINKS

- CAPPUCCINO £2.95
- LATTE £2.95
- ESPRESSO £2.50
- MACCHIATO £2.75
- CORTADO £2.75
- AMERICANO £2.50 Served black or with hot or cold milk
- MOCHACCINO £3.50
- HOT CHOCOLATE £2.95
- BREAKFAST TEA, EARL GREY TEA, GREEN TEA, INFUSIONS £2.50

All our coffees are based on a double shot of espresso. Please ask if you would prefer a single shot.

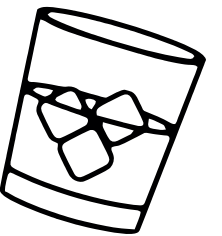


All coffee drinks are also available using decaffeinated coffee. We usually also stock plant-based milk.

SPANISH DIGESTIFS

Just our suggestions, please feel free to ask for the full drinks list

- * Lepanto Gran Reserva - PX aged Spanish Brandy (36%) (35ml) £5.50
- * La Extremeña - Acorn Liqueur (17%) (50ml) £3.90
- * Crema Catalana Liqueur (17%) (50ml) £3.90
- * Caballero - Orange Brandy (25%) (50ml) £3.90
- * Licor 43 - Vanilla Liqueur (31%) (35ml) £3.90
- * ATXA Coffee Liqueur (20%) (50ml) £3.90
- * Espresso Martini £9.95



CALL MY QUAFF

Spend an evening with three wine lovers, a five course tasting menu and five mystery wines! Can you work out which wines they are?



Ambiente Hull
Wed 13th March '24, 6.30pm

Ambiente Leeds
Thurs 14th March '24, 6.30pm

Tabanco by Ambiente, York
Fri 15th March '24, 6.30pm

Call My Quaff marries the popular 70s TV show, Call My Bluff, with one of our favourite subjects; Wine!

The aim of the original game was to identify the true meaning of an obscure word from three different definitions by a tv personality. Two of the definitions were fictitious, but generally believable, making the task rather more difficult than you'd expect.

Our evening will swap words for wine... Everyone gets a glass of wine whilst three chancers of dubious character (the Panel) relay three different versions of what the wine is, where it's from and its story. Your team's task is to choose which is the truth! We do this five times with different wines, the team with the most true answers wins!

We'll of course be providing a tapas course with each glass as our chefs rise to the challenge with some thought-provoking dishes that pick out the nuances & characteristics of each wine.

So, ring up your friends to make a team, snag some tickets and get your table booked!

LIMITED TICKETS AVAILABLE. TO BOOK YOUR TABLE, SPEAK TO OUR TEAM, SCAN THE QR CODE OR VISIT AMBIENTE-TAPAS.CO.UK/EVENTS



30% OFF TAKEAWAY WINES

Loved that wine you tried? Or know someone's favourite tippie and want to treat them? Buy a bottle of wine to take away and enjoy at home or give as a gift and you'll get 30% off the list price on any of the wines on our drinks menu.

Speak to our team about purchasing a bottle of wine to take home today

JOIN THE TAPAS Family!

Become part of our tapas family and we'll give you access to exclusive content, news, recipes and treat you to a special gift on your birthday!

FIRST NAME _____

EMAIL _____

DOB _____

Yes, sign me up!



Alternatively, scan the QR code to sign up online!