



PARA PICAR

Enjoy some nibbles while you wait for your tapas

Pan (vg) £4.25
Baked bread served with olive oil & balsamic vinegar (Gluten, So2)

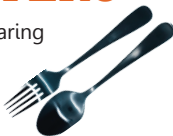
Pan Catalán (vg) £4.25
Toasted bread topped with tomato & garlic (Gluten, So2)

Aceitunas Gordal (vg) £4.25
Pitted Perelló Gordal olives (So2)

Almendras (vg) £4.25
Roasted & salted Valencian almonds (Nuts)

SHARING PLATTERS

Perfect for sharing



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 (vgo) £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, Milk)

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.

Solomillo Ibérico £9.50 
Ibérico pork fillet with roast peppers & butterbean purée (So2, Celery)

Carrillera Estofada en Oloroso £9.95
Oloroso braised beef cheek with wilted baby gem & piquillo peppers (Celery, So2, Milk)

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

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

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

Croquetas de Jamón £5.95
Jamón & cheese croquette with spiced tomato chutney (Gluten, Milk, So2, Egg)

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 Miel £7.50
Honey & chipotle glazed chicken & chorizo kebab served with pickled red cabbage & pita (So2, Gluten)

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

Tiras de Pollo Especiado £7.50
Yogurt & spice marinated free range chicken strips served with alioli (Milk, Celery, Gluten, Egg, So2)

Manchego y Membrillo (v) £4.25
Manchego cheese served quince membrillo (Milk)

Boquerones £4.25
White anchovy fillets marinated in vinegar & garlic (Fish, So2)

Jamón Ibérico de Bellota £7.95
Premium Jamon Ibérico de Bellota from the Pata Negra Pig

Cecina de Leon £7.95
A smoked & dried salted beef

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

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 £8.95 
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)

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 £5.95
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)

 **Dorada a la Sal** £14.95
The perfect centrepiece for any meal whether it’s for a group or a dinner for two. A whole salt baked sea bream (Fish)


Available in Hull & Leeds only

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

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

Hummus Cargado (v) £6.25
Griddled Halloumi with a cucumber & tomato salad served on a bed of hummus and dressed with dill & Aleppo pepper (Milk, Sesame)

Calabaza con Feta (v) £5.95 
Roast garlic & chilli hasselback butternut squash served with a feta 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)

Berenjena Parmigiana (vg) £5.95
Layers of aubergine with an olive & tomato sauce topped with a lemon & herb crumb (Gluten, Soy, So2, Mustard)

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

Champiñones con Manchego (v) £5.25
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) £5.50
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)

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)

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 served with pickled red cabbage & pita (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



@ambientetapas

OPEN DAILY, 11.30AM* TO 10PM
*12pm in Leeds

BOOKINGS@AMBIENTE-TAPAS.CO.UK

AMBIENTE-TAPAS.CO.UK

扫码获取中文版菜单
View our menu in Chinese



See over for desserts



Desserts

MILLIONAIRE'S CHOCOLATE BROWNIE (V) £6.25
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) £6.25
Vanilla Crème Brûlée served with shortbread biscuits (Egg, Milk, Gluten)
Recommended Pairing - PX Piedra Luenga Montilla-Moriles £8.00/75ml

BURNT BASQUE CHEESECAKE (V) £6.25
Served with PX sherry infused raisins (So2, Milk, Egg)
Recommended Pairing - Gonzalez Byass Nectar PX £4.25/75ml

SPANISH ALMOND CAKE (VG) £6.25
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) £6.50
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 |
| * Libamus Dulce de Mencia, Bierzo (v) | £9.00/75ml |

... 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 sherries 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.

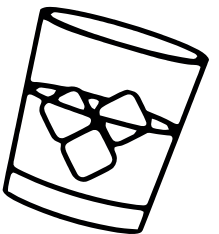


All coffee drinks are also available using decaffeinated coffee.
We usually also stock plant-based milk.

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



Give the Gift of an Ambiente Experience

Christmas is coming! And if you're looking for the perfect present, then give the gift of an Ambiente experience with our Gift Vouchers!

Whether they love our Albondigas, can't get enough of our Patatas Bravas or enjoy an evening spent with a sherry flight or two (who doesn't!), our gift vouchers allow them to create their own tapas adventure.

Available as a physical or E-Gift voucher to enjoy in any Ambiente Tapas or Tabanco by Ambiente restaurant.



SPEAK TO OUR TEAM TO PURCHASE YOUR AMBIENTE GIFT VOUCHERS TODAY



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!