

SMALL DISHES

PARA PICAR

Boquerones £4.95

A mix of white & Cantabrian anchovy fillets

Dátiles con Serrano £3.75

Dates stuffed with almond & wrapped in Serrano ham

Dátiles con Queso £4.25

Dates stuffed with Picos blue cheese & wrapped in streaky bacon

Trozos de queso (v) £4.25

Delicious bite sized pieces of tempura battered feta served with a little preserved lemon

Almendras (vg) £3.95

Roasted & salted Valencian almonds

Aceitunas Gordal (vg) £3.95

Unpitted Queen Gordal olives

Pan (vg) £3.25

Ambiente baked Focaccia bread served with olive oil & balsamic vinegar

Pan Catalán (vg) £3.95

Freshly toasted bread topped with tomato & garlic

TASTING BOARDS

Spanish cured meat platter £14.95

Serrano ham, chorizo, salchichon & lomo Ibérico served with homemade bread, picos de pan & sobrasada

Spanish seafood platter £14.95

Boquerones, Cantabrian anchovies, yellow fin tuna belly, calamares, mussels & mojama served with homemade bread, picos de pan & salt cod pâté

Mediterranean vegetarian platter (vg) £12.95

Griddled artichokes, roast vegetable salad, tomato & herb infused butter beans, bandarillas served with homemade bread, picos de pan & tapenade

Cheese platter £12.95

A selection of our favourite Spanish cheeses served with picos de pan, membrillo & homemade bread

For allergen information please speak with a member of staff



@ambientefossgate



@ambientetapas



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View our menu in Chinese



TELEPHONE 01904 638 252

OPEN 7 DAYS 11AM TO 10PM

PAELLAS

We make all our paella fresh to order so please allow 40 minutes, a little more at busier times. We promise that it will be worth the wait so why not sit back & enjoy some tapas & drinks for starters?

MIXED SEAFOOD £29.95
CHICKEN & CHORIZO £29.95
MEDITERRANEAN
VEGETABLE (VG) £24.95

May be unavailable at busier times

Tapas Calientes Hot Tapas

M

ALBÓNDIGAS DE LA CASA £5.25

Beef & pork meatballs served in a chorizo, tomato & olive sauce

CHORIZO Y PATATAS £4.95

Caramelised chorizo & potato

MORCILLA £5.75

Burgos comes to Yorkshire - our own blend of Yorkshire sausage meat & Spanish black pudding encasing a soft boiled quails egg & deep fried until golden brown

BISTEC DE ARRACHERA £6.25

Dry rubbed skirt of beef served with roasted onions & chimichurri

FLAMENQUÍN DE POLLO £6.95

Free range chicken breast stuffed with rich creamy Jamón bechamel, tossed in spiced breadcrumbs & deep fried until golden

TAGINE DE CORDERO £5.95

Slow cooked lamb tagine laced with Moroccan spices, dates & apricots

SECRETO DE CERDO £6.95

Secreto is a fantastically tender & highly prized cut from the shoulder of the Pata Negra pig. We pan fry it & serve it on poor man's potatoes

BROCHETA DE POLLO Y CHISTORRA £6.95

Chicken & premium Basque chorizo sausage kebab served with pickled red onions, yoghurt & flat bread

CROQUETAS DE QUESO Y JAMÓN £4.95

Cheese & Serrano ham croquettes

F

GAMBAS AL TEMPURA £6.95

Tiger prawns deep fried in lightly spiced tempura batter & served with aioli

CALAMARES FRITOS £4.95

Calamares rings deep fried in our own buttermilk batter & served with aioli

BUÑUELOS DE PESCADO £5.25

Classic Spanish fishcakes served with smokey aioli

MEJILLONES A LA MARINERA £4.95

Mussels steamed in white wine & garlic cream

PULPO A LA GALLEGA £7.95

Slices of octopus served in the traditional way on a bed of confit potatoes, drizzled with olive oil & sprinkled with pimentón & sea salt

To Share

DORADA DE CÁDIZ £14.95

The perfect centre piece for any meal whether it's for a group or dinner for two.

Roast whole bream on a bed of roasted Mediterranean vegetables with a salsa verde dressing

V

PATATAS BRAVAS (VGO) £4.25

Triple cooked potatoes dusted with a special blend of spices & generously drizzled with aioli & tomato sauce

CANALONES DE BERENJENA (V) £4.95

Roasted aubergine stuffed with herb feta served on a rich tomato garlic sauce

CROQUETAS DE QUESO (V) £4.95

Two cheese & jalapeño croquettes served on a date brown sauce

QUESO DE CABRA E HINOJO (V) £5.50

Soft, mild goats cheese lightly battered & drizzled with honey, served with braised fennel & beetroot crisps

JUDÍAS VERDES (VG) £4.50

Green beans pan fried in garlic with sun-dried tomatoes & pine nuts

CHAMPIÑONES (VGO) £4.25

Mushrooms with caramelised shallots & tarragon cream

ENSALADA AMBIENTE (VGO) £4.95

Generously proportioned salad of mixed leaves, fresh herbs, cucumber, peppers, tomato & shallots finished with feta cheese & Ambiente salad dressing

COCA DE ESPINACAS (VG) £4.95

A traditional Spanish flatbread, topped with braised peppers & garnished with wilted spinach & sherry soaked raisins

DESSERTS

MILLIONAIRE'S CHOCOLATE BROWNIE (V) £4.95

Chocolate brownie, caramel & a chocolate topping served with vanilla ice cream

BANOFFEE CHEESECAKE (V) £4.95

Served with caramel sauce

LEMON PIE WITH ITALIAN MERINGUE (V) £4.95

A light creamy lemon pie topped with Italian meringue

SHERRY RAISIN ICE CREAM (V) £5.95

PX sherry poured over Yorvale vanilla ice cream & sprinkled with sherry infused raisins

CREMA CATALANA (V) £4.95

Spain's classic crème brûlée, delicately flavoured with lemon, oranges & cinnamon. Served with a traditional Spanish salted almond biscuit

COCONUT & RASPBERRY RICE PUDDING (VG) £4.95

Paella rice pudding made with coconut cream, served with a sharp raspberry compote & toasted coconut

SELECTION OF SPANISH CHEESES £7.95

Served with crackers, celery & Membrillo

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