

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

Almendras (vg) £3.95

Roasted & salted Valencian almonds

Aceitunas Gordal (vg) £3.95

Unpitted Queen Gordal olives

Pan (vg) £3.95

Ambiente baked Focaccia bread served with olive oil & balsamic vinegar

Pan Catalán (vg) £4.25

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



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@ambientetapas

@ambientefossgate

TELEPHONE 01904 638 252

OPEN 7 DAYS 11AM TO 10PM



Tapas Calientes Hot Tapas

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ALBÓNDIGAS DE LA CASA £5.95

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

BROCHETA DE POLLO Y CHISTORRA £6.95

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

CHORIZO Y PATATAS £5.95

Caramelised chorizo & potato

MORCILLA £6.25

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

SPANISH SALTIMBOCCA £6.95

Pan-fried chicken breast topped with Serrano, served with Oloroso & piquillo pepper

ALCACHOFA, JAMÓN Y YEMA DE HUEVO £5.95

Seared artichoke hearts with Jamón Serrano, tossed with an egg yolk

SECRETO DE CERDO £7.50

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

BISTEC DE ARRACHERA £6.95

Dry rubbed skirt of beef served with roasted onions & chimichurri

CROQUETAS DE SOBRASADA Y JAMÓN £5.95

Sobrasada and Jamón croquettes served with pimento aioli

F

GAMBAS AL TEMPURA £7.50

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

CALAMARES FRITOS £6.95

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

CROQUETAS DE PESCADO £5.95

Salmon, smoked haddock & shrimp croquettes served with wild mushroom aioli

MEJILLONES A LA MARINERA £5.95

Mussels steamed in white wine & garlic cream

CAZON EN ADOBO £6.25

Andalucian-style marinated white fish served with homemade foccacia

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



THE CHICKEN AND EGGS IN OUR DISHES ARE ALWAYS FREE RANGE

DESSERTS

MILLIONAIRE'S CHOCOLATE BROWNIE (V) £5.95

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

LEMON PIE WITH ITALIAN MERINGUE (V) £5.95

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

PLATO DE POSTRE £12.95

A tasting board to share, showcasing our delicious desserts

V

VEGETALES ASADO (VG) £5.50

Best of British seasonal veg, roasted whole & served with artichoke purée & crispy kale

CANALONES DE BERENJENA (V) £4.95

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

QUESO DE CABRA E HINOJO (V) £5.50

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

CHEF'S SIGNATURE PASTILLE (VG) £6.25

Chargrilled piquillo pepper, sautéed mushrooms, smoked aubergine caramel, topped with cashew cream cheese, wrapped in our homemade vegan pastry

CHAMPIÑONES (VGO) £4.95

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

QUESO DE MACARONES CON CALABAZA (V) £4.95

Our take on a classic, rich cheesy macaroni, laced with sage & squash purée, topped with roast squash

PATATAS BRAVAS (VGO) £5.50

A Spanish classic done our way, triple cooked sagitta potatoes served with aioli & spicy tomato sauce

JUDÍAS VERDES (VG) £4.95

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

CREMA CATALANA (V) £5.95

Spain's classic crème brûlée, delicately flavoured with lemon, oranges & cinnamon. Served with shortbread

TOFFEE APPLE CHEESECAKE (V) £5.95

Toffee apple baked cheesecake on a ginger biscuit base served with vanilla custard cream

PEAR PUDDING (VG) £5.95

A whole pear tops a warming ginger sponge, drizzled with toffee

SELECTION OF SPANISH CHEESES (V) £7.95

Served with crackers, celery & Membrillo

... Ask about our dessert wine recommendations!

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