

SMALL DISHES

PARA PICAR

Boquerones £3.75
White 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

Manchego y membrillo £3.50
Manchego cheese served with quince jelly

Trozos de queso (v) £4.25
Delicious bite sized pieces of tempura battered Feta served with a little preserved lemon

Almendras (vg) £2.95
Roasted & salted Spanish almonds

Aceitunas Gordal (v) £2.95
Unpitted Queen Gordal olives

Pan (v) £2.95
Ambiente baked Focaccia bread served with olive oil & balsamic vinegar

Pan Catalán (v) £3.50
Freshly toasted bread with tomato & garlic

TASTING BOARDS

Meat sharing platter £15.95
A selection of Spanish cured meats served with Ambiente baked Focaccia

Veggie platter (vgo) £11.95
A selection of Spanish influenced antipasti served with Ambiente baked Focaccia

Cheese board
A selection of Spanish cheeses served with chutney & your choice of Focaccia or crackers

3 cheeses **£7.95**
5 cheeses **£12.95**

Pintxos pintxos (peenchos) Popular in the bars of Northern Spain and Navarra these small snacks are the perfect excuse for socialising or as a starter.

Choose from two different selections of six pintxos served on tostados made from our own bread & presented on a wooden barrel stave
.....**£6.50**

Selección
Jamón Serrano, Manchego Cheese & Membrillo & Boquerones

Vegetariano (v)
Black Olive Tapenade, Broadbean & Rosemary Pâté & Sun-dried Tomato & Feta Pâté

ALL served on tostadas made from our own bread

OPEN 7 DAYS 11AM TO 10PM



JAMÓN IBÉRICO DE BELLOTA £7.95 /25G SERVING

The distinctive nutty flavour of this Spanish delicacy results from the combination of exercise and a diet consisting almost exclusively of acorns, that the free range Pata Negra pigs enjoy



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

ESCALOPE DE CERDO £5.95

Pork escalope with a blue cheese sage crumb served with roast beetroot & apple

FLAMENQUÍN DE POLLO £6.95

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

CORDERO Y BERENJENA £5.95

Lamb mince wrapped in tapenade served with spiced aubergine & mint yoghurt

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

FALDA DE TERNERA £6.25

Slow roasted beef brisket, glazed in sweet sherry with wilted cos lettuce

CROQUETAS DE QUESO Y JAMÓN £4.95

Cheese & Serrano ham croquettes

PANCETA DE CERDO £6.25

Crispy pork belly with chorizo & bean stew

F

PEZ DE LA SEMANA £6.95
Please ask about our fish of the week

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

PLATO DE PESCADO £11.95

A sharing platter showcasing a taster of each of the above dishes

PAELLA DE MARISCOS Y CHORIZO £4.50
Seafood & chorizo paella

To Share

DORADA A LA SAL £14.95
The perfect centre piece for any meal whether it's for a group or a dinner for two.
Whole sea bream baked the Spanish way in a seasoned salt shell

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

FRIJOLES FRITOS (V) £4.95
Black bean fritters served with cashew nut purée

QUESO DE CABRA E HINOJO (V) £5.50

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

PAELLA DE VERDURAS (VG) £3.95
Mediterranean vegetable paella

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

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  @ambientetapas

www.ambiente-tapas.co.uk

扫码获取中文版菜单
View our menu in Chinese



For allergen information please speak with a member of staff

