

Nibbles

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) £2.95

Roasted & salted Spanish almonds

ACEITUNAS GORDAL (VG) £3.95

Pitted Queen Gordal olives

PAN (VG) £3.95

Ambiente baked Focaccia bread served with olive oil & balsamic vinegar

PAN CATALÁN (VG) £3.95

Freshly toasted bread topped with garlic & tomato

Sharing Platters

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

Introduction to Tapas £32.95 for Two People

Chorizo y Patatas Caramelised chorizo & potato

Albóndigas de la Casa Beef & pork meatballs served in a chorizo, tomato & olive sauce

Croquetas de Pescado Salmon & hake croquettes served with a wild mushroom aioli

Judías Verdes (vg) Green beans pan fried in garlic with sun-dried tomatoes & pine nuts

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

Patatas Bravas (vgo) Roast & fried sliced new potatoes served with aioli & spicy tomato sauce

Pan (vg) Ambiente baked focaccia bread served with olive oil & balsamic vinegar

Introduction to Vegetarian Tapas £28.95 for Two People

Coliflor Marroquí (vg) Ras el Hanout marinated roast cauliflower steaks, dressed with tahini, pomegranate & coriander & topped with pickled raw cauliflower

Judías Verdes (vg) Green beans pan fried in garlic with sun-dried tomatoes & pine nuts

Champiñones Rellenos (vgo) Blue cheese & caramelised walnut stuffed portobello mushrooms, oven roasted & served with spinach purée

Frijoles Fritos (v) Black bean fritters served with a cashew nut purée

Patatas Bravas (vgo) Roast & fried sliced new potatoes served with aioli & spicy tomato sauce

Berenjenas Fritas (v) Aubergine fritters tossed in garlic, mint & chilli syrup

Pan(v) Ambiente baked focaccia bread served with olive oil & balsamic vinegar



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 Caliente HOT TAPAS

For allergen information please speak with a member of staff

M

Caldereta de cordero £5.95

Lamb slow roasted in a rich Moroccan spiced sauce, topped with flaked almonds

Carrillada al Pedro Ximénez £5.95

Pedro Ximenez braised beef cheek served with an onion purée

Morcilla £5.95

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

Chicken Marrakech £5.95

Shredded free range chicken, mixed with Moorish spices & served on a flatbread with pickled onion

Chorizo y patatas £5.95

Caramelised chorizo & potato

Albóndigas de la casa £5.95

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

Chistorra con puré de patatas £6.25

A traditional Basque sausage, grilled & served on puréed potato

Panceta de cerdo £5.25

Confit belly pork, pan fried & tossed in cumin, paprika & rock salt



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F

Croquetas de pescado £5.95

Salmon & hake croquettes served with a wild mushroom aioli

Gambas al ajillo £7.50

Butterfly king prawns in a garlic sauce served on a sizzling platter with chunks of focaccia

Calamares fritos £6.50

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

Brocheta de pescado £6.25

A fish kebab grilled in lemon butter & served on flatbread

Mejillones a la marinera £5.95

Mussels steamed in white wine & garlic cream

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

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

V

Judías verdes (vg) £4.50

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

Coliflor Marroquí (vg) £5.95

Ras el Hanout marinated roast cauliflower steaks, dressed with tahini, pomegranate & coriander & topped with pickled raw cauliflower

Champiñones rellenos (vgo) £5.95

Blue cheese & caramelised walnut stuffed portobello mushrooms, oven roasted & served with spinach purée

Queso de cabra e hinojo (v) £5.50

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

Patatas bravas de la casa (vgo) £4.95

A Spanish classic done our way, roast & fried sliced new potatoes served with aioli & spicy tomato sauce

Berenjenas fritas (v) £4.50

Aubergine fritters tossed in garlic, mint & chilli syrup

Frijoles fritos (v) £4.95

Black bean fritters served with a cashew nut purée

Ensalada Ambiente (vgo) £4.95

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

CREMA CATALANA (V) £4.95

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

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 (V) £7.95

Served with crackers, celery & Membrillo

OPEN DAILY, 11AM TO 9.30PM | www.ambiente-tapas.co.uk | TELEPHONE 01904 689784