

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) £3.95

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) £4.25

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, smoked haddock & shrimp 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) Triple cooked sagitta 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

Albóndigas (vg) An old classic with a twist, soy meatballs served in a chilli & lemongrass sauce

Patatas Bravas (vgo) Triple cooked sagitta 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

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Caldereta de cordero £6.25

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

Carrillada al Pedro Ximénez £6.25

Pedro Ximenez braised beef cheek served with an onion purée

Albóndigas de la casa £5.95

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

Chicken Marrakech £6.50

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

Panceta de cerdo £5.95

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

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 quail's egg & deep fried until golden brown

Croquetas de sobrasada y jamón £5.95

Sobrasada and Jamón croquettes served with pimento aioli



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Croquetas de pescado £5.95

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

Gambas al ajillo £7.50

Shell-on Tiger prawns in a garlic sauce served on a sizzling platter with chunks of focaccia

Calamares fritos £6.95

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



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

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Judías verdes (vg) £4.95

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

Albóndigas Vegetarianas (vg) £5.50

An old classic with a twist, soy meatballs served in a chilli & lemongrass sauce

Patatas bravas de la casa (vgo) £5.50

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

Berenjenas fritas (v) £4.95

Aubergine fritters tossed in garlic, mint & chilli syrup

Queso de cabra e hinojo (v) £5.50

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

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) £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!