

# 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) £2.95

Roasted & salted Spanish almonds

## Aceitunas Gordal (vg) £3.95

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 with tomato & garlic

# SHARING PLATTERS

## Spanish cured meat platter £14.95

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

## 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 board £12.95

A selection of our favourite Spanish cheeses served with picos de pan, membrillo & Ambiente baked Focaccia

# DESSERTS

## MILLIONAIRE'S CHOCOLATE BROWNIE (V) £4.95

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

## CREMA CATALANA (V) £4.95

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

## 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

## COCONUT & RASPBERRY RICE PUDDING (VG) £4.95

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

## SHERRY RAISIN ICE CREAM (V) £5.95

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

## SELECTION OF SPANISH CHEESES £7.95

Served with crackers, celery & Membrillo

## 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 £5.25

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

## CORDERO DE HARISSA £6.25

Harissa roast lamb shoulder with courgette & roast pepper

## 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 quail's egg & deep fried until golden brown

*From our Josper charcoal oven*

## PINCHITOS DE CORDERO £6.25

Pistachio & mustard lamb kebab served with pickled red cabbage, flat bread & feta dressing

## PANCETA DE CERDO £5.50

Soy & apple roast belly pork, glazed with homemade sweet chilli

## BISTEC DE ARRACHERA £6.95

Dry rubbed skirt of beef served with BBQ roasted onions & chimichurri

## SECRETO DE CERDO CON CEBOLLA £6.95

Secreto is a fantastically tender & highly prized cut from the shoulder of the Pata Negra pig. We grill it & finish it with caramelised onions in lomo en manteca

## CHISTORRA CON PURÉ DE PATATAS £6.25

A traditional Basque sausage, grilled & served on puréed potato

*To Share*

## POLLO CON CHERMOULA £8.95

1/2 a Josper roasted free range chicken, dressed with chermoula



OPEN SEVEN DAYS 12 NOON TO 10.00PM

For allergen information please speak with a member of staff

## F

## CALAMARES FRITOS £4.95

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

## GAMBAS EN TEMPURA £6.95

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

## CROQUETAS DE BACALAO £5.25

Salt cod croquettes served on sun-dried tomato tartar

## MEJILLONES A LA MARINERA £4.95

Mussels steamed in white wine & garlic cream

*From our Josper charcoal oven*

## LENGUADO £7.25

Baby lemon sole rubbed with a cashew crumb & grilled in the Josper

## VIEIRA CON HINOJO MARINO £7.25

Queen scallops & samphire with a smoked hollandaise

## BACALAO CON COLIFLOR £6.25

Roast cod with charred cauliflower couscous, cauliflower purée & roast corn

## GAMBAS AL AJILLO £7.25

Three shell-on tiger prawns, roast in the Josper, served in a sizzling skillet with confit chilli, garlic & pepper with homemade focaccia

*To Share*

## DORADA DE CÁDIZ £14.95

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

## V

## QUESO DE CABRA E HINOJO (V) £5.50

Soft, mild goat's cheese lightly battered & drizzled with honey, served with braised fennel & beetroot crisps

## PATATAS BRAVAS (VGO) £4.25

A Spanish classic done our way, roast & fried sliced new potatoes served with aioli & spicy tomato sauce \* can be served with dirty sauce

## ENSALADA AMBIENTE (VGO) £4.95

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

## POLENTA CON SALSA DE ALCACHOFA (VG) £4.25

Polenta chips served on a bed of tahini and artichoke hummus

## CROQUETAS DE CHAMPIÑONES (V) £4.95

Wild mushroom croquettes served on spinach purée & pickled mushrooms

## JUDÍAS VERDES (VG) £4.50

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

*From our Josper charcoal oven*

## COLIFLOR ASADA (VGO) £4.95

Roast cauliflower topped with a rich tomato sauce & aioli

## QUESO DE MACARRONES CON TRUFA (V) £4.95

Truffle mac & cheese with whipped goats cheese & a sage & basil pesto

## BERENJENA HOISIN (VG) £5.25

Hoisin & red miso topped aubergine, roasted in the Josper & served with pickled onions

## CHAMPIÑONES Y CALABACÍN (VGO) £4.25

Mushrooms with caramelised shallots & courgette cooked in a tarragon cream

## MAÍZ ASADO (V) £4.25

Slices of bar marked corn, roasted in smoked butter

## AMBIENTE Rewards

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