

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 Spanish almonds

Aceitunas Gordal (vg) £3.95

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 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) £5.95

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

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

AMBIENTE MESS (V) £5.95

Our take on a classic; deconstructed meringue, lemon curd, Chantilly cream, rhubarb & apple

PEAR PUDDING (VG) £5.95

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

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

PLATO DE POSTRE £12.95

A tasting board to share, showcasing our delicious desserts

... Ask about our dessert wine recommendations!

PAELLAS
MIXED SEAFOOD £29.95
CHICKEN & CHORIZO £29.95
MEDITERRANEAN VEGETABLE (VG) £24.95

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?

May be unavailable at busier times

Tapas Calientes

HOT TAPAS

For allergen information please speak with a member of staff

FILETE DE HIERRO PLANO £11.00

Barbecued 8oz flat iron steak with mole manteca onions served on a sizzling skillet

PANCETA DE CERDO £6.50

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

CROQUETAS DE SOBRASADA Y JAMÓN £5.95

Sobrasada and Jamón croquettes served with pimento aioli

POLLO Y POLENTA £7.95

Josper roasted chicken marinated in orange chermoula served with chilli & parmesan polenta chips

CHORIZO Y PATATAS £5.95

Caramelised chorizo & potato

CORDERO DE HARISSA £6.25

Harissa roast lamb shoulder served on a warm salad of carrot & cumin, drizzled with smoked honey

SECRETO DE CERDO £7.50

Josper grilled secreto with slow barbecued pineapple, drizzled with a smoked honey & citrus dressing

ALBÓNDIGAS £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 & flatbread

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GAMBAS AL AJILLO £7.50

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

MEJILLONES A LA MARINERA £5.95

Mussels steamed in white wine & garlic cream

CROQUETAS DE PESCADO £5.95

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

BROCHETA DE PESCADO £6.25

A fish kebab marinated in chilli dressed in yoghurt & tomato salsa. Served on a flatbread with pickled onions

CALAMARES FRITOS £6.95

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

GAMBAS EN TEMPURA £7.50

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

DORADA DE CÁDIZ £14.95

Roast whole bream on a bed of roasted Mediterranean vegetables with salsa verde dressing - perfect for sharing

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BROCHETA DE VERDURAS (VG) £5.95

Barbecued root vegetable kebab, marinated in chilli, soy & ginger served with a hazelnut flatbread

CHEF'S SIGNATURE PASTILLE (VG) £6.25

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

ALBÓNDIGAS VEGETARIANAS (VG) £5.50

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

CROQUETAS DE QUESO Y ESPINACAS (V) £5.95

Spinach & gorgonzola croquettes served with a walnut pesto

PIMIENTA ROMERO (VG) £6.50

Josper roasted Romero pepper, filled with smokey pulled jackfruit & pinto beans with a chilli pesto

JUDÍAS VERDES (VG) £4.95

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

COLIFLOR ASADO (VGO) £5.95

Roast cauliflower topped with a rich tomato sauce & aioli

PATATAS BRAVAS (VGO) £5.50

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

QUESO DE CABRA E HINOJO (V) £5.50

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

CHAMPIÑONES Y CALABACÍN (VGO) £4.95

Mushrooms with caramelised shallots & courgette cooked in a tarragon cream



OPEN SEVEN DAYS 12 NOON TO 10.00PM

AMBIENTE
Rewards

Get more out of your visit to Ambiente Tapas & The Press Kitchen with our Ambiente Tapas Rewards App!

To find out more & download today, visit www.ambiente-tapas.co.uk/rewards

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View our menu in Chinese



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THE CHICKEN AND EGGS IN OUR DISHES ARE ALWAYS FREE RANGE



COOKED IN OUR JOSPER CHARCOAL OVEN: OUR JOSPER OVEN GRILLS, ROASTS, STEAMS & SMOKES AT TEMPERATURES OF UP TO 500 DEGREES TO GIVE THE ULTIMATE BBQ EXPERIENCE.