

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

Aperitivos (v) £1.95

Mix of salted almonds, habas & kikos

Aceitunas Gordal (v) £2.95

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

Wheel of Pintxos £7.95

A platter of white anchovy fillets, Manchego cheese & Serrano ham all served on bread & arranged around a small bowl of olives

Vegetarian Wheel of Pintxos (v) £7.95

Broad bean and rosemary pâté, tapenade, sun-dried tomato & feta all served on bread & arranged around a small bowl of olives

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

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

扫码获取中文版菜单
View our menu in Chinese



Braille Menus
Available at Ambiente



Tapas Calientes

ALBÓNDIGAS £5.25

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

FLAMENQUÍN DE POLLO £6.95

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

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

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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 PESCADITO Y CANGREJO £5.95

Smoked haddock & crab croquette served on a bed of creamed leeks

MEJILLONES A LA MARINERA £4.95

Mussels steamed in white wine & garlic cream

PAELLA DE MARISCOS Y CHORIZO £4.50

Seafood & chorizo paella

PULPO A LA GALLEGA £7.95

Slices of octopus served in the traditional way on a bed of confit potatoes, drizzled with olive oil and sprinkled with pimenton

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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

Triple cooked potatoes dusted with a special blend of spices & generously drizzled with aioli & 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

PAELLA DE VERDURAS (VG) £3.95

Mediterranean vegetable paella

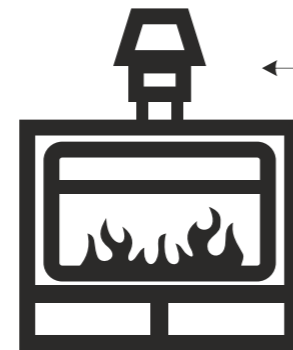
CROQUETAS DE QUESO (V) £4.95

Two cheese & jalapeño croquettes served on a date brown sauce

JUDÍAS VERDES (VG) £4.50

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

V



FROM THE JOSPER



"OUR NEW JOSPER OVEN IS A SPANISH-MADE, FIRE-BREATHING, CHEF-MELTING, CHARCOAL-EATING COOKING MACHINE. IT GRILLS, IT ROASTS, IT STEAMS & IT SMOKES AT TEMPERATURES OF UP TO 500 DEGREES TO GIVE THE ULTIMATE BBQ EXPERIENCE."



PINCHOS DE CORDERO £6.95

Moorish BBQ lamb kebabs served on a fennel & dill slaw with preserved lemon jam

FILETE DE CERDO £6.25

Spiced pork fillet with apple slaw & blue cheese butter

BISTEC DE ARRACHERA £6.95

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

SECRETO DE CERDO CON CEBOLLAS £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

CORDERO DE HARRISA £6.25

Harissa roast lamb shoulder with courgette & roast pepper

CHISTORRA CON PURÉ DE FRIJOLES £11.50*

A traditional Basque sausage, grilled & served on a bed of garlic & lemon butterbean mash

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MERLUZA ASADA £6.50

Roast hake served with broccoli purée & a citrus sauce

TRUCHA CON CREMA DE CHORIZO £6.95

Chalk stream trout served with a rich pea & chorizo cream

ATÚN CON MOJO ROJO £6.95

Tuna steak charred in the oven and served with mojo rojo

To Share

DORADA A LA SAL £14.95

The perfect centrepiece for any meal whether it's for a group or a dinner for two. Whole sea bream baked in the Jospier

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CHAMPIÑONES Y CALABACÍN (VGO) £4.25

Mushrooms with caramelised shallots & courgette cooked in a tarragon cream

ALCACHOFAS Y PATATAS (V) £4.95

Artichoke & confit potatoes roasted in a basil purée topped with a baked egg

BERENJENA ASADA (VG) £5.25

Charred aubergine steak with a mustard dressing & pickled onions

COLIFLOR ASADA (VGO) £4.25

Roast cauliflower topped with a rich tomato sauce & aioli

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.....Please ask about our Daily Specials from the Jospier

*As featured on our Fiesta de Cerdo menu! Ask our staff for more info!



@AmbienteLeeds

OPEN SEVEN DAYS 12 NOON TO 10.00PM

www.ambiente-tapas.co.uk

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