

HISTORY OF THE PATA NEGRA

Found in the Iberian Peninsula in Spain, the Pata Negra pig is a largely undiscovered gem and provides some of the most quality cuts of meat we've ever come across. Literally, Pata Negra translates to 'Black Hoof' in reference to the pig's black hooves and skin. The climate they live in, their freedom to roam and the natural diet they live on gives the Pata Negra pig an incomparable tenderness, taste and texture. The Iberian Peninsula is strewn with oak trees and the pigs take full advantage of Montanera time (acorn season) which is where the meat gets its distinct nutty flavour from.

The premium cuts we have chosen to include on this menu are some of our favourites, along with a Chistorra Chorizo which we think complement the Pata Negra dishes beautifully. We hope you'll enjoy them as much as we do.

Pata Negra Cuts

JAMÓN IBÉRICO DE BELLOTA

Jamón comes from the hind leg of the pig. It is dry cured for 36 months, after which time, it is ready for cutting. The Jamón is left whole and thin slices are cut straight from the leg.

CARILLADA

Larger and darker than standard pig cheeks, Ibérico cheeks create some of the most flavoursome and tender dishes. The cut comes from the lower jaw of the pig.

SECRETO IBÉRICO

Secreto is a thin, flat muscle taken from the flank. It is highly streaked with fat, which renders out when we grill the cut on our firebreathing Josper. This leads to meat of outstanding succulence & flavour!

PLUMA IBÉRICO

One of the most popular cuts of meat from the Pata Negra Pig, Pluma is the long, thin muscle from just behind the neck and is incredibly tender. BBQ'd on the Josper, you'll be faced with a rich, succulent meat that melts in your mouth.

CHISTORRA CHORIZO

(Txistorra)

A fast-cured, regional specialty sausage from the Basque country in northern Spain.

Chistorra is thinner than a typical chorizo and is flavoured with paprika and garlic. It is juicy, meaty and has a crisp bite. Delicious barbecued on the Josper.



Fiesta de Cerdo Menu

JAMÓN IBÉRICO DE BELLOTA

The distinctive nutty flavour of this Spanish delicacy results from the combination of exercise & a diet consisting almost exclusively of acorns, that the free range Pata Negra pigs enjoy.



CARRILLADA IBERICA

Pedro Ximenez braised Iberico Pig Cheeks

CHISTORRA CHORIZO & WHITE BEAN MASH

Josper roasted Chistorra chorizo served on a bed of rich garlic braised smashed white beans

Secreto Iberica & Pluma Iberica served with a selection of sides

SECRETO IBERICA

Josper seared Secreto Iberica served with orange braised fennel

PLUMA IBERICA

Josper seared Pluma Iberica served with coal roasted shallots

SIDES

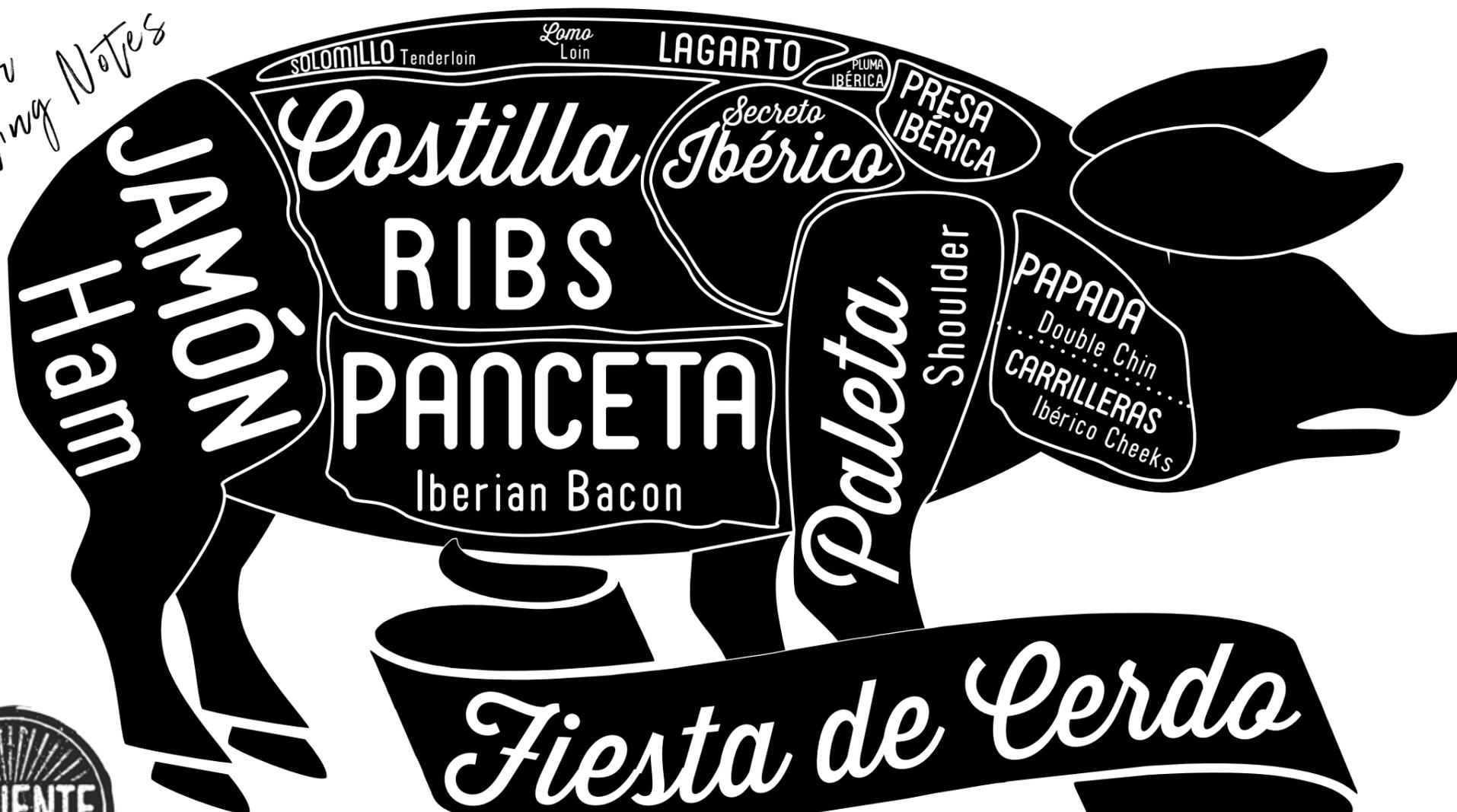
GALICIAN POTATOES

Garlic confit potatoes finished with sea salt

GREEN BEANS

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

Your Tasting Notes



@ambientehull

OPEN SEVEN DAYS 11.00AM TO 10.00PM

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