

PARA PICAR

Boquerones £4.95

A mix of white & Cantabrian anchovy fillets

Dátiles con Serrano £3.75

Dates stuffed with almonds & wrapped in Serrano ham

Dátiles con queso £4.25

Dates stuffed with Picos blue cheese & wrapped in streaky bacon

Aceitunas Gordal (vg) £3.95

Queen Gordal olives

Almendras (vg) £3.95

Roasted & salted Spanish almonds

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 & 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

CHAMPIÑONES (VGO) Mushrooms with caramelised shallots & tarragon cream

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

PINCHOS VEGETARIANOS (V) BBQ'd skewers of halloumi cheese, watermelon & sugar snap peas

JUDÍAS VERDES (VG) Green beans pan fried in garlic with sun-dried tomatoes & pine nuts

TORTILLA DE PATATAS (V) An individual traditional potato omelette served with aioli

FRIJOLES FRITOS (V) Black bean fritters served with a cashew nut purée

PATATAS BRAVAS (VGO) Triple cooked sagitta potatoes served with aioli & spicy tomato sauce

CHAMPIÑONES (VGO) Mushrooms with caramelised shallots & tarragon cream

PAN (VG) Ambiente baked focaccia bread served with olive oil & balsamic vinegar

For allergen information please speak with a member of staff



@ambientehull

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

M

ALBÓNDIGAS DE LA CASA £5.95

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

BROCHETA DE POLLO £6.25

Free range chicken kebab marinated in fresh herbs & citrus served with flat bread & pickled onion

MORCILLA £6.25

Our own blend of Yorkshire sausage meat & Spanish black pudding encasing a soft boiled quails egg & deep fried until golden brown

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

BISTEC CON CHIMICHURRI £6.95

Josper barbecued rump steak with chimichurri served on a bed of confit potato

PINCHITOS DE CORDERO £6.95

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

CROQUETAS DE SOBRASADA Y JAMÓN £5.95

Sobrasada and Jamón croquettes served with pimento aioli

CHORIZO Y PATATAS £5.95

Caramelised chorizo & potato

CHISTORRA CON PURÉ DE PATATAS £6.25

A traditional Basque sausage, grilled & served on puréed potato

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.



THE CHICKEN AND EGGS IN OUR DISHES ARE ALWAYS FREE RANGE



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CALAMARES FRITOS £6.95

Calamares rings deep fried in a buttermilk batter & served with aioli

GAMBAS EN TEMPURA £7.50

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

MERLUZA CON PATATAS £6.95

Josper roasted fillet of hake, served on a bed of confit potato & lightly spiced braised peppers

MEJILLONES A LA MARINERA £5.95

Mussels steamed in white wine & garlic cream

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

BROCHETA DE PESCADO £6.25

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

CROQUETAS DE PESCADO £5.95

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

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

VEGETALES ASADO (VG) £5.50

Best of British seasonal veg, roasted whole & served with artichoke purée & crispy kale

TORTILLA DE PATATAS (V) £4.25

An individual traditional potato omelette served with aioli

CROQUETAS DE COLIFLOR Y QUESO (V) £5.95

Roast cauliflower & goats cheese croquettes served with our romesco 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

PATATAS BRAVAS (VGO) £5.50

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

CHAMPIÑONES (VGO) £4.95

Mushrooms with caramelised shallots finished with tarragon cream

PINCHOS VEGETARIANOS (V) £5.50

BBQ'd skewers of halloumi cheese, watermelon & sugar snap peas

JUDÍAS VERDES (VG) £4.95

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

FRJOLES FRITOS (V) £4.95

Black bean fritters served with a cashew nut purée

DESSERTS

MILLIONAIRE'S CHOCOLATE BROWNIE (V) £5.95

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

TOFFEE APPLE CHEESECAKE (V) £5.95

Toffee apple baked cheesecake on a ginger biscuit base served with vanilla custard cream

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

CREMA CATALANA (V) £5.95

Spain's classic crème brûlée, delicately flavoured with lemon, oranges & cinnamon. Served with shortbread

LEMON PIE WITH ITALIAN MERINGUE (V) £5.95

A light creamy lemon pie topped with Italian meringue

PEAR PUDDING (VG) £5.95

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

SELECTION OF SPANISH CHEESES £7.95

Served with crackers, celery & Membrillo

... Ask about our dessert wine recommendations!