

PARA PICAR

Boquerones £3.75

White anchovy fillets

Dátiles con Serrano £3.75

Dates stuffed with almonds and wrapped in Serrano ham

Dátiles con queso £4.25

Dates stuffed with Picos blue cheese & wrapped in streaky bacon

Aceitunas Gordal (v) £2.95

Queen Gordal olives

Aperitivos (v) £1.95

Mix of salted almonds, habas & kikos

Manchego y membrillo £3.50

Manchego cheese served with quince jelly

Pan (v) £3.25

Ambiente baked focaccia bread served with olive oil & balsamic vinegar

Pan Catalán (v) £3.95

Freshly toasted bread with tomato & garlic

Pan Boquerones £4.95

Freshly toasted bread topped with a rich tomato sauce, caramelised onions & boquerones

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

INTRODUCTION TO TAPAS £29.95 FOR TWO PEOPLE

CHORIZO Y PATATAS Caramelised chorizo & potato

ALBÓNDIGAS DE LA CASA Beef & pork meatballs served in a chorizo, tomato & olive sauce

PAELLA DE MARISCOS Seafood & chorizo paella

CHAMPIÑONES (V) Mushrooms with caramelised shallots & tarragon cream

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

PATATAS BRAVAS (V) Triple cooked potatoes dusted with a special blend of spices & generously drizzled with aioli & tomato sauce

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

INTRODUCTION TO VEGETARIAN TAPAS £29.95 FOR TWO PEOPLE

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

CHAMPIÑONES (VGO) Mushrooms with caramelised shallots & tarragon cream

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

PAELLA DE VERDURAS (VG) Mediterranean vegetable paella

PATATAS BRAVAS (VGO) Triple cooked potatoes dusted with a special blend of spices & generously drizzled with aioli & tomato sauce

ESCALIVADA (VG) Jospes roast citrus vegetables with a seed & nut crumb

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

SHARING PLATTERS

Meat sharing platter £12.95

A selection of cured meats, dátiles con Serrano, chorizo pâté, olives & bread

Seafood sharing platter £13.95

A selection of mussels, white anchovy fillets, fish croquette, shrimp pâté, olives & bread

Vegetarian sharing platter (v) £11.95

Moorish root vegetable empanadas accompanied by charred artichoke hearts, seared piquillo peppers & palm hearts marinated in mint & chilli served with bread & olive tapenade

Tapas Calientes

HOT TAPAS

ALBÓNDIGAS DE LA CASA £5.25

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

M

FLAMENQUÍN DE CERDO £6.95

Pork fillet stuffed with serrano & garlic wrapped in béchamel & deep fried

CHORIZO Y PATATAS £4.95

Caramelised chorizo & potato

MORCILLA £5.75

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



F

CALAMARES FRITOS £4.95

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

GAMBAS EN TEMPURA £6.95

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

PESCADITO FRITOS £4.45

Crispy whitebait served with aioli

PAELLA DE MARISCOS Y CHORIZO £4.50

Seafood & chorizo paella

MEJILLONES A LA MARINERA £4.95

Mussels steamed in white wine & garlic cream

PULPO A LA GALLEGA £7.95

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



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

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

JUDÍAS VERDES (VG) £4.50

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

FRIJOLES FRITOS (V) £4.25

Black bean fritters served with a cashew nut purée

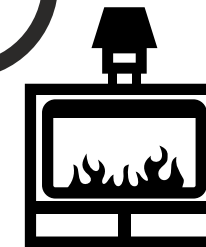
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View our menu in Chinese



TELEPHONE 01482 426126

www.ambiente-tapas.co.uk

OPEN SEVEN DAYS 11.00AM TO 10.00PM



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."

EL 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

M

BISTEC CON CHIMICHURRI £6.95

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

CANELONES A LA CATALANA £6.25

A mixed meat cannelloni served with a rich béchamel sauce

PINCHITOS DE CORDERO £6.95

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

BROCHETA DE POLLO £6.25

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

CHISTORRA CON PURÉ DE FRIJOLES £11.50

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

BROCHETA DE PESCADO £6.25

Chunks of fish kebab marinated in spiced yoghurt served with flatbread & pickled onions

F

DORADA CON PATATAS £7.95

Charcoal roasted fillet of sea bream served with potato in a chilli salsa

ATÚN CON MOJO ROJO £6.95

Tuna steak charred in the oven & served with mojo rojo

To Share

DORADA A LA SAL £14.95

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

CHAMPIÑONES (VGO) £4.25

Mushrooms with caramelised shallots finished with tarragon cream

V

ESCALIVADA (VG) £5.25

Jospes roast citrus vegetables with a seed & nut crumb

TORTILLA DE PATATAS (V) £4.25

An individual traditional potato omelette served with aioli

COCA DE ESPINACAS Y PIMIENTOS (VG) £4.95

A traditional Spanish flat bread, topped with braised peppers & garnished with wilted spinach & sherry soaked raisins



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

For allergen information
please speak with a member of staff



@ambientehull

