

Ambiente TAPAS BAR DINING

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MAIN COURSE PAELLAS For two to share

Our main course paellas are made from first principles & take approximately 35 minutes to prepare giving you plenty of time to enjoy a few tapas.

Traditional chicken & seafood paella £19.95

Chicken & chorizo paella £19.95

Vegetarian paella with mediterranean vegetables (v) £17.95

INTRODUCTION TO TAPAS £25 For Two People

CHORIZO Y PATATAS Caramelised chorizo & potato

ALBONDIGAS Meatballs in a chilli & lemongrass sauce

CALDOSA Seafood risotto

CHAMPIÑONES (v) Mushrooms with caramelised shallots & tarragon cream

GAMBAS AL PIL PIL Shelled prawns cooked with garlic & chilli

PATATAS BRAVAS (v) Crispy potatoes with a spicy tomato sauce

PAN (v) Mediterranean bread & dipping oil

INTRODUCTION TO VEGETARIAN TAPAS £24 For Two People

FRIJOLE FRITOS (v) Black Bean fritters with cashew nut puree

CHAMPIÑONES (v) Mushrooms with caramelised shallots & tarragon cream

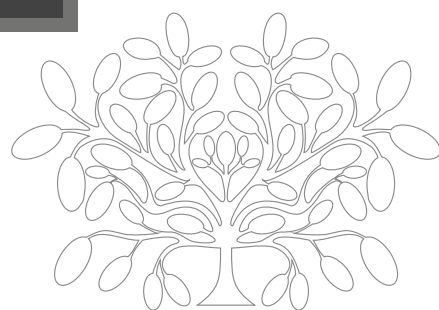
JUDIAS VERDES (v) Green beans pan fried in garlic with sun dried tomatoes & pinenuts

CALDOSA DE VERDURAS (v) Mediterranean vegetable risotto

SUPPLI (v) Mozzarella & risotto croquettes

PISTO (v) Pimenton spiced courgette, aubergine and tomatoes topped with a baked egg

PAN (v) Mediterranean bread & dipping oil



NIBBLES & SHARING PLATTERS

BOQUERONES £3.25

White anchovy fillets

DÁTILES CON SERRANO £3.75

Dates stuffed with almond and wrapped in Serrano ham

MANCHEGO Y MEMBRILLO £3.50

Manchego cheese served with quince jelly

APERITIVOS (v) £1.95

Mix of salted almonds, habas & kikos

ACEITUNAS MIXTAS (v) £2.30

Marinated black & green olives

PAN (v) £1.75

Mediterranean bread & dipping oil

PAN CATALAN (v) £2.50

Freshly toasted bread with tomato & garlic

WHEEL OF TAPAS £6.95

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

VEGETARIAN WHEEL OF TAPAS (v) £6.95

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

SHARING PLATTERS

MEAT SHARING PLATTER £9.95

A selection of cured meats, dantiles con Serrano, chorizo pate, olives & bread

SEAFOOD SHARING PLATTER £9.95

A selection of prawns, white anchovy fillets, salt cod croquettes, smoked haddock pate, olives & bread

VEGETARIAN SHARING PLATTER (v) £9.95

A selection of artichoke hearts, stuffed peppers, pimentos de Padron, tapenade, zucchini salad, olives & bread

T A P A S C A L I E N T E S . . . H O T T A P A S

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LAMB PATTIES £4.75

Lamb patties with chimichurri

ALBONDIGAS £3.95

Meatballs in a chilli & lemongrass sauce

PINCHOS MORUNOS £4.75

Moorish pork kebabs served with piquillo mayonnaise

CHORIZO Y PATATAS £3.95

Caramelised chorizo & potato

CORDERO A LA BRASA £5.75

Barbequed lamb with honey mustard & garlic

PANCETA DE CERDO £5.50

Slow cooked belly pork with cumin & sea salt

CODORNIZ £6.95

Quail with lentil chorizo & garlic stew

MORCILLA £4.95

Black pudding scotch eggs

PALOMA Y PURÉ DE CASTAÑAS £4.95

Pan fried pigeon breast served on chestnut puree

F

FILETE DE ATUN £5.50

Griddled tuna steak with salsa verde

ALMEJAS PICADAS £4.45

Clams steamed in white wine and served in a Catalan garlic and nut sauce

PESCADITOS FRITOS £4.60

Deep fried whitebait

MERLUZA A LA PLANCHA £4.75

Pan fried hake served in an almond sauce

CROQUETAS DE BACALAO £4.25

Salt cod croquettes served on wilted spinach

CALAMARES FRITOS £4.45

Deep fried calamares served on red chard leaves with aioli

GAMBAS AL PIL PIL £4.70

Shelled prawns cooked with garlic & chilli

CARRILLADA DE RAPE AL HORNO £5.50

Roasted monkfish cheeks with Serrano ham, black olives and thyme

CALDOSA £4.75

Seafood Risotto

V

ESPINACAS Y GARBANZOS (v) £3.95

Spinach and chickpeas with cumin & sherry infused raisins

FRIJOLE FRITOS (v) £4.25

Black Bean fritters served with cashew nut puree

PATATAS BRAVAS (v) £3.50

Crispy potatoes with a spicy tomato sauce

PATATAS FRITAS (v) £2.45

Handmade chunky chips

SUPPLI (v) £4.50

Mozzarella & risotto croquettes

ENSALADA AMBIENTE (v) £3.95

Goats cheese & fennel with beetroot crisps

JUDIAS VERDES (v) £3.50

Green beans pan fried in garlic with sun dried tomatoes and pinenuts

CHAMPIÑONES (v) £3.95

Mushrooms with caramelised shallots & tarragon cream

CALDOSA DE VERDURAS (v) £3.95

Mediterranean vegetable risotto

PISTO £4.25

Pimenton spiced courgette, aubergine and tomatoes topped with a baked egg

HOW DID WE DO?

Telephone 0113 246 1848