

APERITIVO

All served with olives*

- Aperol Spritz *** £8.00
Aperol, Prosecco, soda
- Sangria *** £8.00
Red, white, rose, sparking
- Negroni *** £8.00
Gin, sweet vermouth, Campari
- Fino sherry (50ml) *** £8.00

ENTRANTES

Appertizer

- Pan con mantequilla o balsámico** £3.95
Chargrilled bread, garlic butter or balsamic and olive oil
- Palomitas de halloumi** £6.50
Halloumi popcorn, harissa aioli
- Pan con tomate** £4.75
Tomato bread, fresh tomato and garlic salsa
- Aceitunas manzanilla** £3.90
Manzanilla olives, rosemary, garlic, mixed peppers
- Alitas de pollo** £5.75
Miso glazed chicken wings

CARNES

Meat

- Chorizo al vino tinto** £6.75
Chorizo cooked in red wine, honey, fresh bay leaf
- Cordero, salsa de granada *** £8.75
Slow roasted Lamb Henry, cucumber and pomegranate salsa, harrisa honey
- Albóndigas con tomate** £6.50
Meatballs, lightly spiced tomato sauce
- Croquetas de jamón y morcilla** £6.95
Ham and black pudding croquettes, apple puree
- Ternera, croquetas de queso azul *** £8.25
Beef picanha, balsamic roast cherry tomatoes, blue cheese croquette

PESCADOS

Fish

- Gambas** £6.95
Roasted king prawns, garlic, chilli, spring onions
- Calamares** £6.95
Calamari, basil and lime aioli
- Pulpo, ensalada hinojos y humus *** £9.75
Galician octopus, orange and fennel salad, beetroot hummus
- Bombones de cangrejo, puré de aguacate** £7.50
Crab bon bon, lime and avocado puree, sesame seeds
- Bacalao, salsa de azafrán *** £7.75
Cod loin, creamed saffron sauce, new potatoes

VEGETARIANOS

Vegetarian

- Pimientos del padrón** £6.30
Padron peppers, garlic, Maldon sea salt
- Croquetas de queso cabra** £6.75
Goats cheese croquettes, beetroot ketchup
- Ñoquis de setas, salsa vino fino** £6.95
Mushroom and ricotta gnocchi, wild mushrooms, Fino cream
- Espárragos y huevo crujiente** £7.25
Sauteed asparagus, crispy hen's egg, truffle emulsion
- Bocaditos de coliflor** £6.25
Sticky cauliflower bites, siracha, mint and cucumber dip

CHARCUTERIE

- Serrano** £6.50
Serrano ham, tomato salsa, pickled chillies, garlic croutons
- Salchichon salami** £6.50
Selected cuts of the black Iberian pig, tomato salsa, pickled chillies, garlic croutons
- Manchego** £6.25
Semi cured manchego, quince jelly, PX marmalade, crackers
- Vega de llos picos** £6.25
Blue cheese, quince jelly, PX marmelade, crackers
- Tabla mixta *** £15.95
Selection of meats and cheeses, tomato salsa pickled chillies, garlic croutons, quince jelly, PX marmalade, crackers

GUARNICIONES

Sides

- Patatas Bravas** £5.95
Lightly spiced tomato sauce, garlic aioli
- Calabacin Parrilla** £5.20
Charred courgette, hazelnut pesto
- Patatas paja** £3.95
Straw fries, paprika salt
- Boniatos fritos** £4.35
Sweet potato fries, sour cream and chives
- Ensalada de manchego y rúcula** £5.75
Manchego and rocket salad, truffle dressing, toasted pine nuts

ESPRESSO MARTINI

- Original Espresso Martini *** £8.50
- Hazelnut Espresso Martini *** £8.50
- Baileys Espresso Martini *** £8.50

DIGESTIVO

- Diplomatico rum Old fashioned *** £7.50
- Px sherry (50ml) *** £7.00
- 20 year old brandy *** £7.00



Please be aware that all of our cheeses contain animal rennet. Speak to your server before you order your meal about our cheeses.



If you have any questions regarding our ingredients, or if you have a food allergy or intolerance, please speak to your server before you order your meal.

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Lunchtime Offer: 2 dishes and a drink for £12.95

Wednesday to Friday 12 – 2.30 pm

Dishes with an asterisk are not included in the Lunchtime Offer. Drinks available are: glass of house wine, bottled beer, soft drink, coffee or tea.