

APERITIVO

- **Limonciello spritz** £8.95
Prosecco, lemon and thyme
- **Blackberry and almond spritz** £8.95
Vanilla vodka, Chambord, prosecco, raspberry soda
- **Non-alcoholic Sangria** £5.50
Orange and cranberry juice, ginger beer

ENTRANTES

Appetizer

- **Pan con balsamico** £4.25
Chargrilled bread, balsamic and olive oil
- **Pan con tomate** £5.25
Tomato, bread, oregano, garlic oil
- **Croquetas de jamon y queso** £6.50
Mini cheese & ham croquettes, mustard aioli
- **Palomitas de halloumi** £7.25
Halloumi popcorn, harissa aioli
- **Aceitunas manzanilla** £4.25
Green olives, rosemary, garlic, mixed peppers

CARNE

Meat

- **Bocaditos de pancetta *** £7.95
Spicy teriyaki belly pork bites, fresh coriander
- **Chorizo al vino tinto** £7.25
Chorizo in red wine, honey and fresh bay leaf
- **Albondigas con tomate** £6.95
Meatballs, lightly spiced tomato sauce
- **Pollo Andaluz** £7.50
Andalusian chicken, PX soaked raisins, chopped parsley
- **Carrilleras de buey estofadas** £7.50
Braised ox cheek, pancetta, redcurrant jelly, truffle oil

PESCADOS

Fish

- **Gambas** £7.95
Roasted king prawns, garlic, chilli, spring onions
- **Calamares** £7.25
Calamari, chilli, lime and basil
- **Tortitas de pescado especiadas** £7.50
Spiced fishcakes, chilli & mango salsa
- **Rape, patata al azafrán, chorizo *** £9.50
Monkfish, saffron potato puree, crispy lomo
- **Guiso de pulpo y patata** £7.00
Braised octopus and potato stew, fresh tomatoes

VEGETARIANOS

Vegetarian

- **Pimientos de Padron** £6.95
Padron peppers, garlic, Maldon sea salt
- **Bombones queso de cabra** £7.25
Goats cheese honey and chive bon bons, tomato & apple chutney
- **Tortilla *** £6.95
Sweet potato and onion tortilla, garlic aioli, tomato salsa
- **Cazuela de champiñones y frijoles *** £7.50
Mushroom & bean cassoulet, vegetable crisps
- **Bocaditos de coliflor** £6.95
Spicy teriyaki cauliflower bites, fresh coriander
- **Berenjena y tomate gratinado** £7.00
Aubergine and tomato gratin, Manchego crumb

CHARCUTERIE

- **Serrano** £6.75
Serrano ham, pickles, garlic croutons
- **Somalo lomo** £6.95
Cured pork loin, pickles, garlic croutons
- **Manchego** £6.50
Semi cured Manchego, quince jelly, PX marmalade, crackers
- **Vega de llos picos** £6.50
Blue cheese, quince jelly, PX marmalade, crackers
- **Montbru goats cheese** £6.50
Semi cured garrotxa goats cheese, quince jelly, PX marmalade, crackers
- **Tabla mixta *** £16.50
Selection of meats and cheeses, pickles, garlic croutons, quince jelly, PX marmalade, crackers

GUARNICIONES

Sides

- **Patatas bravas** £6.25
Lightly spiced tomato sauce, garlic aioli
- **Patatas con sobrassada y manchego** £7.25
Sobrassada and manchego loaded fries
- **Patatas a lo pobre** £6.50
Poor mans potatoes, confit pepper & onions
- **Ensalada de tomate** £6.50
Tomato, red onion, baby gem salad with toasted pumpkin seeds
- **Brócoli tierno** £7.00
Tenderstem broccoli, garlic, chilli, lemon & herb crumb

ESPRESSO MARTINI

- **Original espresso Martini *** £8.95
- **Hazelnut espresso Martini *** £8.95
- **Baileys espresso Martini *** £8.95

EARLY BIRD
3 dishes for £17.95

Wednesday to Friday
12 – 2.30pm

Tuesday to Thursday
5 – 6.30pm

Please note individual restaurant opening times.
Dishes with an * are not included in the early bird offer.

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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.

littlehouseoftapas.co.uk