

APERITIVO

- **Aperol Spritz** £8.00
Aperol, Prosecco, soda
- **Sangria** £8.00
Red, white, rose
- **Negroni** £8.00
Gin, sweet vermouth, Campari

ENTRANTES

Appertizer

- **Pan con mantequilla o balsámico** £3.95
Chargrilled bread, garlic butter or balsamic and olive oil
- **Palomitas de halloumi** £6.75
Halloumi popcorn, harissa aioli
- **Pan con tomate** £4.95
Tomato bread, fresh tomato and garlic salsa
- **Aceitunas manzanilla** £3.90
Manzanilla olives, rosemary, garlic, mixed peppers
- **Alitas de pollo** £5.90
Salt and Balsamic glazed chicken wings with aioli

CARNES

Meat

- **Chorizo al vino tinto** £6.90
Chorizo cooked in red wine, honey, fresh bay leaf
- **Pollo con especias** £7.50
Spiced chicken, couscous, cucumber, pomegranate and lime yoghurt
- **Albóndigas con tomate** £6.50
Meatballs, lightly spiced tomato sauce
- **Solomillo de cerdo** £8.25
Pork ribeye, black pudding scotch egg, apple and mustard puree
- **Bistec de ternera** £7.95
Hanger steak, fondant potato and caramelised onion puree

PESCADOS

Fish

- **Gambas** £6.95
Roasted king prawns, garlic, chilli, spring onions
- **Calamares** £6.95
Calamari, lemon and black pepper aioli
- **Ventresca de atún** £8.95
Seared tuna steak, caramelised pineapple salsa and pak choi
- **Tartas de pescado** £7.50
Smoked haddock fishcakes, preserved lemon salad and chill jam
- **Lubina a la espalda** £7.25
Pan roasted Seabass, lemon sauteed peas and green beans, crispy capers

VEGETARIANOS

Vegetarian

- **Pimientos del padrón** £6.50
Padron peppers, garlic, Maldon sea salt
- **Croquetas de manchego** £6.75
Manchego croquettes, beetroot ketchup
- **Ñoquis de setas, salsa vino fino** £6.95
Mushroom and ricotta gnocchi, wild mushrooms, Fino cream
- **Berenjenas parrilla** £6.75
Grilled aubergine, tomato and olive fondue and crispy rocket
- **Bocaditos de coliflor** £6.75
Sticky cauliflower bites, siracha, mint and cucumber dip

CHARCUTERIE

- **Serrano** £6.50
Serrano ham, tomato salsa, pickled chillies, garlic croutons
- **Salchichon salami** £7.50
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** £16.25
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
- **Mazorca de maíz** £5.20
Spicy corn on the cob with toasted coconut
- **Patatas paja** £3.95
Straw fries, paprika salt
- **Boniatos asados** £4.35
Sweet potato wedges, sour cream, crispy onions
- **Ensalada de manchego y rúcula** £5.75
Manchego and rocket salad, truffle dressing

ESPRESSO MARTINI

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

Outside catering and functions

Hosting a function?
Speak to us about catering
at your event:
info@littlehouseoftapas.co.uk

