

FOOD
SPECIALS

M

E

Roasted lamb shoulder*	35
Slow cooked lamb shoulder with mint & moroccan sauce	_____
Salmorejo Cordobés	5,75
Spanish tomatoes cold cream served with onions & peppers	_____
Carpaccio de atún	9,95
Yellowfin tuna loin carpaccio	_____

*Available from Thursday to Sunday

N

U

JAMONES

Jamón de bellota Ibérico 50g Acorn-fed Ibérico ham	13
Jamón de cebo de campo Ibérico 50g Fattening on farm Ibérico ham	9.75

	H A	M
Jamón de bellota 100% ibérico 50g D.O. Dehesa de Extremadura Acorn - fed 100% Ibérico ham	14.95	
Trío de jamones Ibéricos 80g A tasting platter of all three	18.50	

AL HORNO

served cold

R O A S T E D
I B É
R I C O S

Paleta Ibérica al horno Roasted Ibérico shoulder seasoned with extra virgen olive oil & paprika	6.25
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EMBUTIDOS

Tabla de embutidos Premium cured meats board selection of Ibérico ham, acorn-fed Ibérico chorizo, acorn-fed Ibérico salchichón & acorn-fed Ibérico pork loin	12.50
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QUESOS

Queso curado de cabra al pimentón (v) Goat's cheese covered in paprika	5.85
Queso "Artesano Reserva" (v) A traditional ewe cheese	5.90
Queso "Gran Reserva" (v) Mature ewe cheese cured in olive oil	6.25
Queso curado leche cruda de cabra (v) Soft goat cheese	5.90
Torta del Casar de Cáceres (v) Gold medal at Ewe Cheese Awards 2015 & golden star at The Great Taste London 2018 Strong creamy cheese served with breadsticks	12.50
Tabla de Quesos (v) Cheese board selection served with quince, grapes & bread sticks	12.50

C O L D
C U T S

C H E
E S E

ENTRANTES

Aceitunas manzanilla Manzanilla olives	(vg)	3
Pan (¡pide aceite de oliva!) Bread (ask for our extra virgin olive oil!)	(vg)	2.95
Pan con tomate Bread with natural fresh tomatoe	(vg)	3.75
Spicy banderitas Olives, peppers, onions & pickles	(vg)	3.45

N I B
B L E S

TABLA MIXTA

Selection of our best cold cuts & cheeses Serves two	14.95
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M I X
B O A R D

TAPAS

Patatas bravas y alioli Fried potatoes with brava & garlic sauce	(v)	5.25
Pimientos del Padrón Padrón peppers	(vg)	5.65
Tortilla de patatas Spanish omelette	(v)	5.75
Ensalada de remolacha Beetroot, apple, carrot, nuts & mint Dressed with honey, olive oil & balsamic vinegar	(v)	6.75
Corquetas de espinaca y queso azul Spinach & blue cheese croquettes	(v)	6.55

V E G
T A P A S
+ S A L A D S

Ensalada de garbanzos, (vg) 6.50
 espinacas y tofu marinado
 Baby spinach, marinated tofu, chickpeas, red onion
 Dressed with oregano, thyme, cumin, paprika,
 sesame seeds and olive oil

TAPAS

I B É R I C O T A P A S

Chorizo al vino 6.45
 Spicy chorizo cooked in red wine
 with red onions, bay leaves & tomato

Morcilla patatera 5.50
 Potatoe-made black pudding -looks red!
 Drizzled with honey. Pair with bread

Morcilla con tomate 6.85
 Spiced Ibérico black pudding sausage
 with a gentle tang of tomato sauce

Secreto Ibérico 8.75
 Ibérico "Secreto",
 a special tasting pork cut
 Served with fried cherry tomatoes
 Seasoned with salt

Serranito 9.90
 Grilled Ibérico loin sandwich
 with Ibérico ham, green peppers & alioli

Pluma Ibérica 9.90
 Grilled front-loin cut of meat, extremely lean,
 tender & delicious, with butternut squash
 dices & orange reduction

Rib-Eye M L
 Rib Eye steak with brussels sprout 12,50 17,50
 & Pedro Ximenez reduction sauce

**LOVING SPANISH TAPAS? >> WORK WITH US!
 DROP YOUR CV OR EMAIL US
 >> LLERENA@JAMONYSALUD.COM**

TAPAS

F I S H T A P A S

Boquerones en vinagre 5.75
 Fresh white anchovies from the Mediterranean Sea
 marinated in extra virgin olive oil & fresh parsley
 Pair with "pan con tomate"

Gambas al pil pil 9.50
 Prawns in garlic & chili sauce

Arroz Negro 9.50
 Rice cooked in squid ink with baby squid,
 red peppers & alioli sauce

Croquetas de gambas al ajillo 6.75
 Prawn and garlic croquettes



POSTRES H O M E M A D E D E S S E R T S

Churros con chocolate (v) 4.75
 Typical cylindrical pastry dough from Spain
 Served with creamy chocolate
 Pair with Crema de Orujo from our drink selection

Tarta de Santiago (v) 4.75
 Galician cuisine traditional sweet almond cake
 Rich, dense & delicious!

**>>> TAKE HOME OUR PREMIUM IBÉRICO MEATS
 & SPANISH DELICATESSEN
 FROM OUR GOURMET SHOP!**

TINTO	R E D W I N E	125 ml	175 ml	BTL
CASTILLA Y LEÓN				
Marqués de la Concordia 100% Tempranillo crianza 2017		4.75	6.50	26.50
Magister 2017 limited production Tempranillo, Merlot y Syrah				59
D.O RIBERA DEL DUERO				
Hacienda Abascal Crianza 2017				36
D.O RIOJA				
Marqués de la Concordia Crianza 2016		5.50	7.70	30
Marqués de la Concordia Vendimia para guarda. Rioja 2016 Limited edition				55
ECOLOGICAL VITICULTURE FROM OUR REGION				
Habla de la Tierra Tempranillo & Cabernet Sauvignon 2019		5	7	29
Habla del Silencio Crianza, Syrah, Cabernet, Sauvignon & Tempranillo 2018 Awarded best Spain's red wine: 2015, 2016 & 2017				34
Habla n.16 100% Syrah, Reserva 2014				49
BLANCO	W H I T E W I N E			
Vega de la Reina Verdejo D.O Rueda, 2020		5	7	26.50
SANTIAGO BLANCO 100% tempranillo D.O Rioja 2020		5.50	7.70	30
Albariño Flor de Verano 2020				30
Habla de ti 100% Sauvignon Blanc 2019 Awarded best Spain's white wine in 2015				38

ROSADO	R O S É	125 ml	175 ml	BTL
Rioja Rosé		4.75	6.5	27
D.O Rioja 2018, Tempranillo & Garnacha				

CAVA	S P A R K L I N G W I N E			
Finca la pintada cava BRUT		5.85		27.5
D.O. Ribera del Guadiana.				

VINO DULCE	S W E E T W I N E			
		75ML	BTL	
Cream Bertola				22
Pedro Ximénez		5.75		
A sweet sherry made from P.X grapes over 12 years ageing in cask				

SHERRY	S H E R R Y W I N E			
		75ML	BTL	
Manzanilla		5.50	23.50	
Dry sherry from the seaside town of Sanlúcar de Barrameda				
Oloroso		6		
Aged oxidatively for over 12 years. Full bodied palate				

CERVEZAS	B E E R S			
			1/2 Pint	
Estrella Galicia Premium draft			3	5.90
Estrella Galicia 1906 Reserva Especial		330ML		5.25
Estrella Galicia Black coupage		330ML		4.50
Estrella Galicia Gluten free		330ML		4.50
Estrella Galicia 0,0 Alcohol free		250ML		3.75
Mahou Cinco Estrellas		330ML		4.50
Maeloc Dry Apple Cider		330ML		4.50

CUBATAS	S P I R I T S		25ml	50ml
Rum Barcelo		4.25		7.00
Whiskey Jameson		4.75		7.25
Vodka Tovaritch		4.50		7.00
Johnnie Walker Black Label		5.75		8.00
Macallan 1824		6.00		9.75

Add a mixer for 1.50!

GIN

*Order a double or single gin
garnished with seasonal fruit*

	Sngl	DbL
Rives London Dry Gin Spain. Indian tonic garnished with lime	4.10	7
Pink Rives Spain. Indian tonic garnished with lime	4.25	7.5
SK Blue Dry Gin Spain. Mediterranean tonic with orange	4.25	7.5
Bombay Sapphire Gin England. Indian tonic garnished with lime	4.50	8.25
Martin Miller's Gin England. Elderflower tonic garnished with pepper	4.50	8.25
Hendrick's Gin Scotland. Elderflower tonic with cucumber	5.10	9.15
Brockmans Gin England. Mediterranean tonic garnished with grapefruit & cinnamon	5.10	9.15
Monkey 47 Gin Germany. Indian tonic garnished with fresh mint	6.50	11

Add Fever Tree Tonic for only 1.50!

LICORES

L I Q U O R S

	25ML	50ML
Crema de Orujo		3.75
Licor de Avellana Hazelnut liqueur		3.75
Licor de Bellota Acorn liqueur		3.75
Pacharán With a delicate touch of anise & sugar	3.25	5.75
Aguardiente de Orujo Pomace liqueur	3.25	5.75
Aguardiente de Hierbas Herb liqueur	3.25	5.75
Brandy Gran Duque de Alba	5.5	7.5

COCKTAILS + SPIRITS

Tinto de Verano / Sangría Red wine with lemonade	6.5
Aperol Spriz Cava, Aperol & soda	8.5
Negroni Gin, campari & red vermouth	8.5
Margarita Tequila, Cointreau & lime juice	9.75
Espresso Martini Vodka, Kahlua, espresso & vanilla syrup	9.75
Old Fashioned Bourbon, brown sugar & bitters	9.75



REFRESCOS SOFT DRINKS

Refrescos Coke, Diet coke, Soda, Lemonade, Fever Tree tonic	2,95
Zumos Pago Apple, peach, orange	2,95
Agua mineral o con gas Mondariz mineral still/sparkling water 330ml	2
Mondariz mineral still/sparkling water 750ml	3.5

CAFÉ COFFEE

Tea	1,95
Cortado · Espresso	2
Americano	2,25
Capuccino · Latte · Flat white	2,50
Carajillo · Orujillo latte Black coffee with brandy · Latte coffee with Orujo cream	3,95