

The Spanish Deli

Imported premium meats, cheeses

Manchego y Serrano

Manchego DOP | Monroyo Jamón 12

Quesos

Manchego : Villarejo DOP raw ewes milk (v)

Soft Ashed : Monte Enebro pasteurised goat's milk

Blue : La Peral pasteurised cows milk

5 each or 12 for all three

Charcuteria

Chorizo : Alejandro Magno minimum 60 day cured

Salchichon : Fuet de Viç similar to Salami

Jamon : Monroyo Serrano minimum 14 month cured

5 each or 12 for all three

75% Iberico Jamón

30 month cebo de campo black foot jamon from Castro y Gonzalez, Salamanca 12

Tabla Grande

A large sharing board of all the meats & cheeses with olives, quince, guindilla & house crackers 30

Para Picar

Traditional & Spanish inspired tapas to pick at.

Almendras (vg)

Fried Spanish salted almonds 4.75

Olives (vg)

Manzanilla green | Empeltre black 5.5

Goats' Cheese Churros (v)

Truffle honey 6.5

Patatas Nuevas y Mojo Ajo (vg)

new potatoes | spicy green sauce | garlic & EVOO 8.5

Smoked Cashew Croquetas (vg)

Orange emulsion 8.5

Croquetas de Jamón

Serrano ham croquettes 8.5

Patatas Fritas (v)

Fries | semi-cured Manchego | chives 7

House Sourdough y Aioli (v)

Baked fresh in the restaurant every day 5

MARKET

RESTAURANT & TAPAS BAR

BN3

Menu brought to you by Head Chef Adrian Hawkins

Wireless @Mercado | Password : TapasTime42



market_restaurant



@dineatMARKET

The Market Place

Contemporary & traditional seasonal Spanish inspired tapas dishes.

Pan con Tomate / y Anchoa (vg/p)

griddled sourdough | tomato | garlic 7 / with Ortiz anchovies 10

Brócoli de Tallo Tierno

tenderstem | maple tahini | salsa macha | almonds (vg/n) 10

Ligas a la Parrilla (p)

grilled leeks | smoked mussel butter | salmon roe 11

Calamar

cuttlefish | peas & ham | wild garlic | lardo 11

Pimientos de Padrón

padron peppers | whipped cod roe | citrus furikake (p/vg opt) 10

Berenjena al Horno

baked aubergine | vegan XO sauce | almond queso fresco (vg/n) 12

Gambas Pil Pil (p)

prawns | garlic & chilli butter 14

Hombro de Cordero

harissa lamb shoulder | labneh | fava bean & tomato salsa 15

Bistec Bavette y Cebolla

Bavette steak | bone marrow chimichurri | salt & vinegar onion rings 14

Postres

Spanishmisu

our take on Tiramisu but with Spanish Luxumus liqueur 8.5

Basque Cheesecake

baked cheesecake | Kentish rhubarb 9

Spanish Affogato

yoghurt sorbet | Pedro Ximenez sweet sherry 6.5

House Ice Cream & Sorbet

please ask server for today's flavours 5

Allergy advice : Please ensure you clearly advise us of any dietary requirements &/or allergies when booking & on arrival. We have taken reasonable steps to avoid the unintentional presence of allergens, however we cannot guarantee that products are 100% free from allergens owing to cross-contamination. Thank you.

Aperitif Cocktails

Spanish Negroni

Gin | El Bandarra Rojo Vermut
Campari | Grapefruit 11

Porto Tonic

Barros White Port
Tonic | Fresh Lemon 9

Margarita

Blanco Tequila | Triple Sec | Lime
Salt | Passion Fruit or Classic 12

Sherry & Cava

Manzanilla Sherry

Fernando Castilla 7
Tangy . Yeasty . Salty : 100ml Clean Slate

Oloroso Sherry

Gonzalez Byass 9.5
Mahogany . Dry . Nutty : 100ml Smooth Finish

Cava Brut

Vallformosa : Penedes 9/40
Fine Bubbles . Creamy Textureries : Organic

Cava Rosé

Vallformosa : Penedes 9.5/42
Light . Crisp . Strawberries : Quaffable

0.0%

Carmelita Spritz

Fresh Mint | Lemon | Sugar | 0.0% 'Cava' 6.5
Fresh : Invigorating : Livener

Vallformosa Alcohol Free 'Cava'

0.0% Spanish Sparkling Wine 7/27
Floral Aromas . Sour Note : Surprising (gf/vg)

Estrella Galicia 0.0% Pilsner

Floral Hoppy | Pleasant Sweetness 6
Slightly Bitter : Well Balanced

Imported Beer

Estrella Damm Lager

Barcelona 330ml (4.6%) 6.25
Malts . Fruit . Floral : Drinker

Estrella Daura Gluten Free

Catalonia 330ml (5.4%) 6.75
Clean flavour . Smooth mouth feel

Rosa Blanca Session Lager

Mallorca 330ml can (3.4%) 6
Mild Malt . Well Balanced

A 12.5% discretionary service charge will be added to your bill
Price includes VAT at 20%