

PARA PICAR

MARINATED OLIVES 3

Gordal, Manzanilla & Kalamata olives (v)

ALMENDRAS 2.5

Fried almonds* (v)

QUICOS 2

Roasted giant corn kernels (v)

HOUSE PICKLES 2.5

Baby onions, garlic, sweet guindilla & pepinillos (v)

PAN DE LA CASA 2.5 ◊

Bread & olive oil (v)

PAN CATALAN 3

Grilled sour dough, fresh tomato, garlic & olive oil (v)

Add on 2 butterfly sardines 4.5

CURADOS

JAMÓN IBÉRICO DE BELLOTA 15

'PATA NEGRA' 36 months old cured ham from acorn fed Ibérico breed pigs

CHORIZO DE MORCÓN 6.5

Lean chorizo Morcón (Andalucia)

SALCHICHÓN IBÉRICO 5

Mountain cured sausage

LOMO IBERICO 9

Cured top pork loin from Salamanca

SELECCIÓN IBÉRICA 14 ◊

Lomo, Morcón, Salchichón

QUESO

MANCHEGO 4.5

Classic cured sheep's milk cheese, La Mancha

PICOS 4

Semi soft blue, pasteurised cow's and goat's milk, Castilla & Leon

MAHÓN 4 ◊

Semi cured cows cheese, Menorca

CHEESE BOARD 12

All three cheeses, quince jelly



CARNE

CROQUETAS DE JAMÓN 4.5 ◊

Ham croquetas

CHULETAS DE CORDERO 9

Lamb chops & Mojo verde

CALABAZA CON SOBRASADA 5

Roast Muscat pumpkin, Sobrasada, Manchego honey & almonds*

CERDO AL HORNO 7 ◊

Pork belly, Romesco*

RABO DE TORO 5.5

Braised ox tail bun, green olive salsa

TAPAS SHARING FEAST

£25 pp (min. 2 people)

Can't decide? Let us feed you!

◊ *Indicates tapas dishes included*

PESCADO

BOQUERONES DE LA CASA 4.5

House marinated anchovy fillets

LANGOSTINOS 7 ◊

Grilled king prawns, olive oil, garlic

SALMON TARTARE 8

Salmon loin chopped with avocado, lime, coriander & chilli

DORADA 14.5

Whole grilled gilt-head bream, olive oil, lemon

SARDINAS A LA PLANCHA 6

Butterfly sardine, tomato and sherry vinaigrette dressing

CALAMAR A LA PLANCHA 11

Grilled squid, rosemary, chilli & garlic dressing

VERDURAS

CROQUETAS DE VERDURAS 4.5

Mushrooms, leeks, garlic & thyme (v)

TORTILLA 3.5

Baked egg, potato & onion, alioli (v)

PISTO 5

Slow cooked peppers, courgette, aubergine & tomato (v)

TOMATES EN VINAGRE 5 ◊

Heritage tomato salad, shallots, smoked salt (v)

PATATAS BRAVAS 4.5 ◊

Triple cooked potatoes, alioli picante (v)

BROCCOLI A LA PLANCHA 5.5

Grilled charred purple sprouting broccoli, chilli, garlic, lemon (v)

DULCES

TARTA DE SANTIAGO 6

Almond* tart, blueberry, creme fraiche (v)

ARROZ CON LECHE 6.5

Rice pudding, poached plum (v)

HELADOS Y SORBETES 2.5 per scoop (v)

Selection of ice creams & sorbets

Ice cream: Vanilla, PX & raisin, salted caramel

Sorbets: Coconut, mango & passion fruit

CAFÉ CON HELADO 4

Ice cream topped with hot espresso coffee (v)

PLANNING A PRIVATE PARTY?

We can cater for all types of events from 20 to 300 people. Ask the manager or email mel@hydeandcobristol.com for details

Please advise your server of any dietary requirements or allergies
**Contains nuts*

A discretionary service charge of 10% will be added to your bill