

TOSTADAS & SANDWICHES

HOT AND COLD SANDWICHES & TOASTS
FROM £5
(12 - 3PM)

PARA PICAR

MARINATED OLIVES 3

Gordal, Manzanilla & Kalamata olives (v)

ALMENDRAS 2.5

Fried almonds* (v)

QUICOS 2

Roasted giant corn kernels (v)

PAN DE LA CASA 2.5

Bread & olive oil (v)

PAN CATALÁN 3

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

CURADOS

JAMÓN IBÉRICO DE BELLOTA 15

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

LOMO IBÉRICO 9

Cured top pork loin from Salamanca

SALCHICHÓN IBÉRICO 5

Mountain cured sausage

CHORIZO DE MORCÓN 6.5

Lean chorizo from Andalucia

SELECCIÓN IBÉRICA 14

Our top picks from the Iberian pig

QUESO

MANCHEGO 4.5

Classic cured sheep's milk cheese, La Mancha

PICOS 4

Blue semi soft, pasteurized cow's and goat's milk, Castilla y León

MAHÓN 4

Semi cured cow's cheese, Menorca

CHEESE BOARD 12

All three cheeses, quince jelly



TAPAS SHARING FEAST

£25 pp (min. 2 people)

Can't decide? Let us feed you!

◇ *Indicates tapas dishes included*

CARNE

CROQUETAS DE JAMÓN 4.5

Ham croquetas

CHULETAS DE CORDERO 9

Lamb chops & Mojo verde

CERDO AL HORNO 8

Pork belly, garlic puree, beetroot salbitxada, almonds*

PINTXOS MORUNOS 7

Grilled beef skewers, Mojo picon

CHORIZO A LA PLANCHA 7

Grilled chorizo, smoked aubergine salad

PESCADO

BOQUERONES 4.5

Marinated Cantabrian anchovies, chilli & parsley

LANGOSTINOS 7

Grilled king prawns, olive oil, garlic

ATÚN TARTARE 8

Tuna loin chopped with cucumber, black olives & caperberries

CALAMAR A LA PLANCHA 11

Grilled squid, rosemary, chilli & garlic dressing

MERLUZA A LA PLANCHA 7.5

Grilled hake fillet, broad beans, courgette, peas

Please advise your server of any dietary requirements or allergies

*Contains nuts

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

VERDURAS

CROQUETAS DE VERDURAS 4.5

Mushrooms, leeks, garlic & thyme

TORTILLA 3.5

Baked egg, potato & onion, alioli (v)

ESPARRAGOS A LA PLANCHA 6.5

Charcoal grilled asparagus, truffle dressing, migas (v)

TOMATES EN VINAGRE 5

Heritage tomato salad, shallots, smoked salt (v)

BROCOLI A LA PLANCHA 5.5

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

PATATAS BRAVAS 4.5

Triple cooked potatoes, alioli picante (v)

DULCES

CREMOSO DE CHOCOLATE 5.5

Chocolate & olive oil ganache, Valencian almonds, sea salt (v)

ALBAHACA SEMIFRIO 6

Basil parfait, strawberries (v)

HELADOS Y SORBETES 2.5 per scoop (v)

Selection of ice creams & sorbets

Ice cream: Vanilla, caramel & biscoff, hazelnut

Sorbets: Mango & passion fruit, blackcurrant

CAFE CON HELADO 4

Ice cream topped up with hot espresso coffee (v)

SUNDAY ROASTS NOW AVAILABLE

2 courses for £19

3 courses for £24

PLANNING A PRIVATE PARTY?

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