

Los Reyes

APPERITIF, white port & tonic • £6

- Pan con ajo blanco** £3
Quotidian breads, white garlic & almonds
- Aceitunas mixtas** £4
House blend of mixed Spanish olives
- Almendras ahumado** £4 (gf)
Smoked almonds
- Guindillas** £3 (gf)
Green pickled chillies

SANGRIA ROJO • 250ml / £7.5

BAR SNACKS

- Mejillones / Sardinias en escabeche** £5
mussels / sardines, rich tomato sauce
- Sobrasada** £6.5
Coarse chorizo pate, grated tomatoes, crostini
- Cortezas** £4 (gf)
house seasoned pork scratchings

REBUJITO, (sherry Mojito) • £7

- Boquerones** £4.5 (gf)
White anchovies in vinegar
- Manchego** £4 (gf)
11 month old Manchego, almonds, honey
- Pan Catalan** £3.5/£5/£4/£4
Tomato bread naked or with Jamon / tuna / manchego

★ CHARCUTERIA / cured meats ★

- Jamon di Belota** - 30g/£9 60g/£17
- Lomo** (cured pork loin) - 30g/£7 60g/£13
- Cecina** (cured Ox) - 30g/£8 60g/£15
- Salchichon** (pork salami) - 30g/£6 60g/£11
- Chorizo** (spiced salami) - 30g/£6.5 60g/£11.5
- Morcilla** (cured blood sausage) - 30g/£7 60g/£13

★ PLATO DE IBERICO / Charcuterie board ★

- Jamon di Belota, Lomo, Salchichon, Chorizo**
Acorn fed ham, cured and smoked pork loin, pork salami, spiced blood sausage, pan con tomate
£11.50 (*gf)
Perfect with a glass of chilled Manzanilla! 50ml/£4 100ml/£7

★ TAPAS/Fish ★

- Mojama** £7.5 (gf)
Air cured tuna loin, caper berries, sweet pickled red onions, toasted almonds
- Chipirones** £7
Fried Baby squid, roasted garlic & lemon aioli
- Brocheta de cangrejo** £8.5 (*gf)
Spiced white crab meat, brown crab aioli, garlic rubbed crystal bread
- Mariscos con garbanzos** £8.5 (*gf)
Squid, mussels, prawns, clams, mullet, chickpeas, seafood broth, brown crab aioli crostini
- Besugos con almejas y jamón** £9 (gf)
Coley, clams, jamon, garlic & tomato broth
(available meat free)
- Pinchos de atún y vieira** £9.5 (gf)
Tuna and scallop pinchos, salsa picada
- Gambas al ajillo / al sal** £6.5/3 £8.5/5 (gf)
King prawns cooked with garlic butter or salt baked
- Pescado de dia** fmarket
Grilled or fried fish of the day
Tell us what you think #losreyes_especial
(*gf - gluten free on request)

★ TAPAS/Meat ★

- Especial de Los Reyes**
Crema Catalan de pollo 7.5
Chicken liver parfait, dehydrated cranberries, burnt sugar, crostini
- Cecina con manchego** £9 (gf)
Cured Ox, candied beets, rocket, manchego crisp
Balsamic glaze
- Albondigas con queso y Romesco** £8.5
Pork and beef meatballs, almond and pepper sauce,
3 Spanish cheese fondue
- Cochinillo con manzana** £8 (gf)
Roast suckling pig, apple and vanilla puree,
morcilla crisp
- Pollito del jardín** £12 (gf)
Roasted spatchcock poussin, Spanish herb and
spiced marinade
- Secreto Iberico** £7.5/half £14/whole (gf)
Iberico pork flank steak,
48hr pork scratching
- 3 Chorizos con migas** £9.5
Smoked. Spicy and sweet chorizo, fried garlic
semolina
- Costillias de Iberico** £9.50/half £18.50/whole
Slow cooked Iberico pork ribs, sticky orange and
thyme glaze
- Parilla Combinada** £16.50 (gf)
Secreto Iberico, chorizo, morcilla,
piquillo pepper, padron pepper, pork scratchings

★ TAPAS/Vegetables ★

- Pimientos de Padron** £6.5 (gf)
Padron peppers, pan fried with sea salt
- Ensalada de tomate** £6.5 (gf)
Heritage tomatoes, spring onions, basil, PX sherry
vinegar, XV olive oil
(with bonito tuna or smoked anchovies £7.5)
- Ensalada de garbanzos** £7 (gf)
Chickpea, orange, fennel, pomegranite, rocket
- Queso de cabra con pimenton** £7 (*gf)
Local Wobbly Bottom soft goats cheese, sweet
smoked paprika, crostini, tomato marmalade
- Pistou de verano** £8.5 (gf)
Peas, asparagus, peppers, grilled baby gem,
vegetable broth
(with jamon Iberico £9.5)
- Champignon al ajillo** £8.5 (*gf)
Garlic wild mushrooms, quails egg, crostini, truffle
oil
- Piquillos con lentejas** £6.5 (*gf)
Piquillo peppers stuffed with lentils and Mahon
cheese
- Croquettas del dia** £6.5/3 £8.5/5
Today's croquettes - please ask your server for info
- Patatas Bravas / Aioli / Queso** £5.25 (gf)
Triple cooked potatoes
Spiced tomato sauce, lemon & garlic aioli
3 cheese fondue (*not gf) Extra sauce - £1.5

Frittura de pescado £16.50

Today's seafood selection, dusted and
fried, Roast garlic aioli, grilled lemon

★ NEW LUNCH SPECIAL ★

We've launched a new lunch time special!

Choose 1 of 2 salad dishes
2 Pinchos (skewers) and a potato dish to create
your own bespoke lunch.
Enjoy it with a small glass of wine, small beer or a
soft drink for only £10

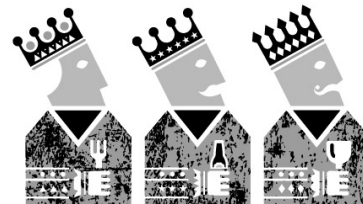
Available Tues - Fri 12-3pm

★ GIFT VOUCHERS ★

Give the gift of Tapas!

Gift vouchers are now available at Los Reyes.
We can apply any amount to your gift card
which are valid for a year

Please ask a member of staff for more
information



★ THE KINGS & QUEENS ROOM ★

Our beautifully secluded private dining rooms are
now open for parties up to 16. Please ask for
more information or to take a peek.

FOR ALLERGY INFORMATION PLEASE ASK YOUR WAITER.

Please note. A discretionary 10% service charge will be added to your bill.
Please inform your waiter if you'd like it removed



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