

# Los Reyes

APPERITIF, white port & tonic • £7.5

- 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) • £7.5

- Boquerones** £4.5 (gf)  
White anchovies in vinegar
- Manchego** £4 (gf)  
11 month old Manchego, almonds, honey
- Pan Catalan** £3.5/ £5/£5/£4 (gf\*)  
Crystal bread, tomato, garlic. 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 paprika sausage, pan con tomate  
£16 (\*gf)  
Perfect with a glass of chilled Manzanilla! 50ml/£4 100ml/£7

## ★ TAPAS/Fish ★

- Mojama** £9 (gf)  
Air cured tuna loin, caper berries, sweet pickled red onions, toasted almonds
  - Chipirones** £9  
Fried Baby squid, squid ink aioli
  - Brocheta de cangrejo** £9.5 (\*gf)  
Spiced white crab meat, brown crab aioli, garlic rubbed crystal bread
  - Mariscos con garbanzos** £9.5 (\*gf)  
Mussels, prawns, mullet, chickpeas, seafood broth, brown crab aioli crostini
  - Pez Espada Piccado** £9 (gf)  
Swordfish steak, garlic parsley oil
  - Pinchos de Montanya y Mar** £7.5 (gf)  
Tiger prawn & chorizo skewers
  - Gambas al ajillo / al sal** £6.5/3 £8.5/5 (gf)  
King prawns cooked with garlic butter or salt baked
- (\*gf – gluten free on request)

## ★ TAPAS/Meat ★

- Albondigas con queso y Romesco** £8.5  
Pork and beef meatballs, almond and pepper sauce, 3 Spanish cheese fondue
- Cochinillo con manzana** £8.5 (gf)  
Roast suckling pig, apple and vanilla puree, chorizo crisp
- Pollito Marinado con mojo verdé** £14 (gf)  
Spanish marinated Poussin, mojo verdé
- Secreto Iberico** £9/half £16/whole (gf)  
Iberico pork flank steak, house seasoned scratching
- 3 Chorizos con migas** £9.5 (gf\*)  
Smoked, spicy and sweet chorizo, fried garlic semolina
- Costillias de Iberico** £12 (gf)  
Slow cooked Iberico pork ribs, sticky orange and thyme glaze
- Cordero Asado** £12 (gf)  
Lamb rump, white bean salad, anchovy & Rosemary oil

## ★ TAPAS/Vegetables ★

- Pimientos de Padron** £6.5 (gf)  
Padron peppers, pan fried with sea salt
- Ensalada de tomate** £7.5 (gf)  
Heritage tomatoes, spring onions, basil, PX sherry vinegar, XV olive oil  
add bonito tuna/smoked anchovies £9.5
- Ensalada de Los Reyes** £8.5 (\*gf)  
Crunchy lettuce, egg, asparagus, sweetcorn, crouton  
add bonito tuna/smoked anchovies £10.5
- Queso de cabra con pimenton** £7.5 (\*gf)  
Local Wobbly Bottom soft goats cheese, tomato marmalade, sweet smoked paprika, crostini
- Champinon al ajillo** £8.5 (\*gf)  
Garlic wild mushrooms, quails egg, crostini, truffle oil
- Piquillos con lentejas** £7.5 (\*gf)  
Piquillo peppers stuffed with lentils and Mahon cheese
- 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



## 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

Available Tues – Fri 12-3pm

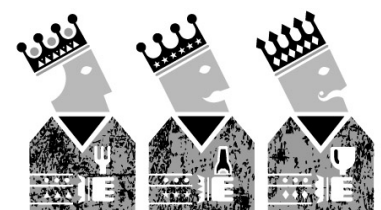


## GIFT VOUCHERS

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



Follow us...  
**Los Reyes Tapas Bar**



Tweet...  
**@LosReyesTapas**



Like us...  
**Losreyestapas**

★★★★ SHERRY ★★★★★

**MANZANILLA, Micaela, Sanlucar de Barrameda 15%**  
Pale straw colour. Fruit and cut grass on the nose, dry with a classically salty tang on the palate.  
The perfect aperitif • 50ml/£4 100ml/£7

**FINO, Zuleta, Jerez 15%**  
Micaela Fino is golden yellow with copper notes and a nutty aroma. It's dry with bags of dried fruits on the palate • 50ml/£4 100ml/£7

**PALO CORTADO, Monteagudo, Jerez 15%**  
Bright amber in colour, with powerful notes of almond and hazelnut. Dry and complex, with a note of coffee on the finish • 50ml/£4 100ml/£7

**AMONTILLADO, Micaela, Jerez 17.5%**  
This Amontillado has a rich golden colour and a nose bursting with chocolate, almonds and caramel with a touch of spice • 50ml/£4 100ml/£7

★★★★ SHERRY ★★★★★

**CREAM, Micaela, Jerez 17.5%**  
Micaela cream is dark amber with an intense nose of caramel, toasted almonds, candied fruit and dark sticky raisins on the palate • 50ml/£4 100ml/£7

**OLOROSO, Micaela, Jerez 17.5%**  
This 15 year old Oloroso is mahogany coloured with aromas of walnuts, truffles and leather. On the palate its powerful, rounded and full bodied with a long and complex finish • 50ml/£4 100ml/£7

**PEDRO XIMENEZ, Micaela, Jerez 15%**  
Micaela PX is dark and sticky. On the nose it's dried figs, dates and raisins and chocolaty sweetness with a rich creamy texture on the palette. 15 years old and well worth the wait • 50ml/£4.5 100ml/£8

★★★★ GIN ★★★★★

**WILLIAMS CHASE, England 40%**  
Single estate spirit, grown, fermented, distilled and bottled on the family farm. 10 botanicals including cinnamon, coriander, cardamom and lemon 40% • 25/50ml £4/£6

**MONKEY 47, Germany 47%**  
Unusual gin from Germany. Produced using 47 botanicals including cranberries, distilled until 47% • 25/50ml £5.5/£8.75

**GIN MARE, Spain 42.7%**  
Herbaceous little number from Barcelona. Interesting botanicals and dressed with a sprig of rosemary • 25/50ml £4.7/£7

**CAORUNN, Scotland 41.7%**  
Made with 5 hand foraged botanicals including rowan berry, heather, bog myrtle, dandelion • 25/50ml £4.5/£6.75

**TANQUERAY 10, England 47.3%**  
One of the top gins in the world and the first spirit to enter the 'San Francisco Spirit Hall of Fame' • 25/50ml £5/£7.5

**PINK PEPPER, France 47.3%**  
Fresh and spicy notes of pink pepper, juniper and cardamom Try with Fevertree aromatic tonic • 25/50ml £5/£7.5

★ Our G&Ts are served using Fevertree tonics • btl / £2 ★



CERVEZA/Beers: Bottle and Draught



\*Estrella • Pint/half £5/£3 4.6%  
Light, smooth and refreshing with a fruity flavour

\*Estrella Inedit • 330ml btl £5 4.8%  
The food beer created by Faran Adria. Flavoured with coriander, orange peel and liquorice. Outstandingly good

\*Estrella Daura • 330ml btl £4.5 5.4%  
Gluten free beer. Sweet and spicy with fruity flavours.

\*Meantime London Lager • Pint/half £5/£3 4.5%  
Brewed in London with a clean, hoppy crispness

\*Meantime London Pale Ale •  
Pint/half £5/£3 4.3%  
Brewed using American hops to produce a citrusy fresh ale

\*Meantime Anytime IPA • Pint/half £5/£3 4.7%  
A true session IPA, packed full of hop flavour with low bitterness

\*Meantime Raspberry Wheat 330ml £5 5%  
Traditionally brewed wheat beer brightened up with a whole heap of fresh raspberries.

\*Meantime Chocolate Porter 330ml £5 7%  
Deep, rich, malty and full of dark chocolate

\*Maeloc Sidra 330ml £5 4.5%  
Light and dry, made with Galician apples

\*Aspalls Suffolk Draught Cider £5 5.5%  
Fruity and refreshing

★ TINTO/Red ★

**ALMA DE VID TINTO, Fernando Castro 12%**  
This Temp/Cab blend is packed full of black cherry and cassis  
125ml / £4.25 • 175ml / £4.75 • 250ml / £7 • Bottle £19

**LA COPA DE BOBAL, Coviñas (V) 12.5%**  
Deep, rich with a herby nose and lovely plummy finish!  
125ml / £5 • 175ml / £5.5 • 250ml / £7 • Bottle £20

**RAMA TINTO, Coviñas 12.5%**  
100% Tempranillo, smooth juicy and oh-so easy to drink  
125ml / £5 • 175ml / £5.5 • 250ml / £7.5 • Bottle £21

**GARNACHA TINTO, Cop de Mar 13%**  
Smack in the face red juicy fruit from this young, vibrant wine  
125ml / £5.5 • 175ml / £5.9 • 250ml / £8 • Bottle £24

**RIOJA TINTO, Ramon Bilbao (V) 14%**  
A subtle and easy drinking Rioja with hints of raspberry and blackcurrants  
125ml / £5.5 • 175ml / £6.5 • 250ml / £8.5 • Bottle £24.5

**RIOJA CRIANZA, Ramon Bilbao (V) 14%**  
Spain's most popular Rioja Crianza. Beautifully structured with deep blackberry and vanilla flavours.  
125ml / £6 • 175ml / £8 • 250ml / £10.2 • Bottle £30.5

**EL BRINDIS, Franck Massard 14.5%**  
Ripe and rounded with herbs and pepper on the nose and with toasted spice and juniper finish  
125ml / £6 • 175ml / £8.5 • 250ml / £12.5 • Bottle £35

**PRIORAT HUMILITAT, Franck Massard 15%**  
Bright flavours of plum and red cherry, a touch of wood and balanced acidity  
Bottle £48

**RIOJA GRAN RESERVA, Ramon Bilbao (V) 14%**  
Deep ruby red with bonfire aromas. Stewed fruit and spices on the palate  
125ml / £10 • 175ml / £13.5 • 250ml / £18.5 • Bottle £50

**CHIVITE 125, (V) 13%**  
Poured at the king of Spain's wedding. Dense and velvety with powerful rounded tannins  
Bottle £55

VINO/Wines

★ BLANCO/White ★

**RAMA BLANCO, Coviñas 12%**  
Vibrant with tropical fruits. Great length with ripe, delicate floral flavours  
125ml / £5 • 175ml / £5.5 • 250ml / £7 • Bottle £20

**VINHO VERDE, Quinta de Lixa (V) 10.5%**  
Lip-smackingly delicious, flowery character with a spritz  
Bottle only £22

**GARNACHA BLANCO, Cop de Mar (V) 13%**  
Vibrant white with a crisp refreshing bite with a creamy texture and a long lemony finish  
125ml / £5.5 • 175ml / £6.5 • 250ml / £8 • Bottle £23

**RIOJA BLANCO, Heredad de Tajeda 12.5%**  
Ripe fruits, bananas and dates on the nose. Fresh and lively on the palate  
125ml / £5.5 • 175ml / £7 • 250ml / £8.5 • Bottle £25

**VERDEJO, Ramon Bilbao 12.5%**  
The Spanish take on Sauvignon. Intense and aromatic with limes and peach  
125ml / £6 • 175ml / £7.5 • 250ml / £9.5 • Bottle £30

**TREIXADURA, Ailala Ailalelo 13%**  
Bone dry with sweet lemon, melon, grapefruit zest and plenty of zing  
125ml / £6.5 • 175ml / £9 • 250ml / £12 • Bottle £33

**CHIVITE, Finca de Villatuerta (V) 13%**  
100% chardonnay - lean, lively and juicy; a Spanish Chablis  
Bottle £38

**ALBARINO, Mar de Frades 12.5%**  
Tropical fruit flavours, lifted by a streak of Atlantic coast salinity. An absolutely stunning white!  
125ml / £7.5 • 175ml / £10.75 • 250ml / £13 • Bottle £40

**RIOJA BLANCO OTOMAN, Sierra Cantabria 13%**  
Silky, gently oaked rioja with apricots and a touch of vanilla  
Bottle £38.5

★ ROSADO /Rose ★

**RAMA ROSADO, Coviñas 12%**  
Off-dry with intense flavours of raspberry and strawberry  
125ml / £5 • 175ml / £5.5 • 250ml / £7 • Bottle £20

**RIOJA ROSADO, Ramon Bilbao (V) 12.5%**  
Zesty strawberries and wild roses on the nose and crisp, round and gentle with blood orange and fresh mint  
125ml / £5.75 • 175ml / £6.75 • 250ml / £9.5 • Bottle £27

**LAS FINCAS ROSADO, Chivite Estate 13.5%**  
Pomegranate, strawberry and rose petals on the nose with a smooth silky texture and red cherries on the finish. Stunning!  
125ml / £7.5 • 175ml / £10 • 250ml / £14 • Bottle £37

★ ESPUMOSO /bubbles ★

**CAVA, Davina 11.5%**  
Fresh and intense. Beautiful notes of green apple and honey  
125ml / £6 • Bottle £26

**CAVA BRUT RESERVE, Tresor (V) 11.5%**  
A true taste of Barca. Think fresh baked pastries, lemon and almond  
Bottle £30

**CAVA ROSE, Tresor 11.5%**  
Jam packed with red fruit, cherry marmalade with hints of rose petals  
125ml / £7.5 • Bottle £30

★ Reserve wines ★

**TXAKOLINA (WHITE), Adur (V) 11.5%**  
Damian's favourite white. Multi-award winning with fresh herbs and citrus on the nose. Notable salinity and a long complex finish  
Bottle 39

**LICIS MENCIA, Franck Massard 13%**  
Intense aromas with soft, velvety tannins from the silky red fruit.  
Bottle £55

**RIOJA GRAN RESERVA 08, Sierra Cantabria 14%**  
The daddy of Riojas. Multi award winning wine. Deep, dense, smoky and complex. Simply stunning.  
Bottle £65

**RIBERO DEL DUERO RESERVA, Capellanes (V) 14%**  
Complex nose of cloves, cinnamon and cocoa and richly concentrated flavours of mulberry and black cherry  
Bottle £85

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



Follow us...

Los Reyes Tapas Bar



Tweet...

@LosReyesTapas



Like us...

Losrejestapas