

Los Reyes

www.losreyes.co.uk

★ POSTRES/pudding ★

Tarta de queso £5.5

Dulce de Leche cheesecake with almonds

Michaela cream sherry 50ml - £4

Arroz con leche, £8 (gf)

Sicilian lemon rice pudding brulee, steeped fruit compote

Madeira - 50ml - £4

Helado con pases de uva

£5 (gf)

Salt caramel ice cream with raisins steeped in Pedro Ximinez sherry

Michaela Pedro Ximinez sherry. 50ml - £4.5

parfait de chocolate £6.5 (gf)

Frozen chocolate parfait, fruit and nuts

Berry vermut 50ml - £5

(Lustau sweet vermouth with Chambord)

crema de caramelo £6.5 (gf)

Orange infused crema, cointreau caramel, salted toffee popcorn

Madeira 50ml - £4

★ ICE CRÈME & SORBETS ★

Handmade ice creams (gf)

Gin & lavender
Chocolate & brandy
Strawberry meringue
Salt caramel
Hazelnut
Chocolate
Vanilla seed
Black cherry

About our wonderful ice cream and sorbet supplier

Maynards from Potton have been hand crafting ice creams and sorbets for over 25 years and have helped us create some unique flavours just for you!

1 scoop - £2.5 2 scoops - £4.5

Handmade sorbets (gf)

Sangria
Blood orange
Lemon
Strawberry

★ TABLA DE QUESOS/Cheeseboard ★

Our selection of some of the finest cheeses in Spain, £10

Mahon, 11 month aged Manchego, Monte Enebro and Picos Blue served with Membrillo, fig & almond wheel crispbread

Outrageously good with the Kopke Late Bottle Vintage port 50ml / £5

★ QUESO /cheese ★

Valdeon Picos Blue £7

This cheese puts hairs on your chest! Big and bold with a hint of creaminess leading to a salty tang with the blueing coming through like a steam train! Served with crispbread and caramelized hazelnuts.

Late Bottled Vintage 50ml - £5.5

Cuevas de Pregondón £7

A raw goat's milk cheese with a hint of blueing on the outside (from the penicillin in the caves where the cheese is matured). It has a grainy texture with a lactic back taste with hints of pasture and flowers, A truly special and addictive cheese. With PX soaked cranberries

Madeira 50ml - £4

Manchego DOP, £5

A pasteurized 11 month old ewe's milk cheese which is a gold medal winner at the International Cheese Awards. Intense with a hint of caramel. Served with spiced, smoked almonds and orange blossom honey

Michaela Cream sherry 50ml - £4.5



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BEBIDAS / DRINKS

FINEST RESERVE, *Quinta do Crasto*

A complex bouquet of ripe red berries and figs, with a slight herbaceous note on the finish

50ml / £4.5

LATE BOTTLED VINTAGE, *Quinta do Crasto*

This LBV shows brooding black cherry with a deep cedary core

50ml / £5.5

2015 VINTAGE PORT, *Quinta do Crasto*

A huge hit of blackberry shows first with this intense, and full bodied vintage

50ml / £7

café solo - £2

A single shot of illy espresso coffee

espresso doble - £3

The classic double espresso

cafe cortado- £2.5

A single shot of espresso with steamed milk. Served in a small glass

cappucino - £2.5

illy coffee, steamed and foamed milk

SUNDAY FEASTING

We now offer our **Plato de Carne** which includes a spatchcock pousin, lamb rump, Iberico pork flank steak, Buttifara sausage, triple cooked potatoes, 2 vegetable dishes and Pedro Ximinez sherry gravy
£45 for 2/3 people to share

BERRY VERMUT

Lustau's sweet vermouth with a dash of Chambord

50ml / £4.5

MADEIRA, Henriques

Nut brown and burnt caramel with bags of dried fruit and nuts with an orangey tang

50ml / £4

CAFE / coffee

cafe bonbon- £2.5

A single shot of espresso floated over condensed milk.

Los Reyes favourite

cafe belmonte- £6.5

A single shot of espresso floated over condensed milk with a large shot of Spanish Brandy or Ligor 43

Cola Cao - £2.5

Spanish hot chocolate

NEWS

PRIVATE DINING

Please ask us about our private dining options. Our spacious King's room can seat up to 18, and the Queen's room can seat up to 12, and has a deliciously cosy sitting room with big comfy chairs and a flat screen. Perfect for those family Sunday lunches with the little ones!

OUR COURTYARD

Our stunning, secluded courtyard will be open again once the warmer weather comes! The perfect place for a quiet drink, a tapas meal, or book the whole space for a private event.

Please ask for more details

TORRES 10 BRANDY, Torres
Warming with hints of cinnamon and toasted nuts with rich fruits

50ml / £6

TORRES 20 BRANDY, Torres

Dark amber in colour with deep and warm aromas of raisins, nuts with a touch of wood

50ml / £7.50

LIQOR 43

A moreish honey Liqueur infused with 43 aromatic herbs and spices

50ml / £5.25

americano - £2.5

a single espresso with hot water

latte- £2.5

A single shot of espresso with hot milk. Served in a large cup

Macchiato- £2.2

A single shot of espresso, foamed milk.

Teas - £2

English breakfast, Earl Grey, Green, Red fruits, Peppermint

FOR ALLERGY INFORMATION PLEASE ASK YOUR WAITER.

Please note - we now add a discretionary 10% service charge to your bill. Please advise a member of the team if you'd like it removed.