

LOS REYES

APPETITIF, 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

WINTER SPICED SANGRIA • 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

PLATO DE IBERICO / Charcuterie

Jamon di Belota – 30g/£9 60g/£17
Lomo (cured pork loin) – 30g/£7 60g/£13
Cecina (cured Ox) – 30g/£8 60g/£15

Jamon di Belota, Lomo, Salchicon de Vic, Chorizo, morcilla - acorn fed ham, cured and smoked pork loin, pork salami, spiced blood sausage £11.50

Salchichon (pork salami) – 30g/£6 60g/£11
Chorizo (spiced salami) – 30g/£6.5 60g/£11.5
Morcilla (cured blood sausage) – 30g/£7 60g/£13

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
Revuelto de montanya y mar £7.50 (*gf)
Duck eggs, tiger prawns, spiced chorizo, cherry tomatoes, piquillo pepper, herbs, crostini
Mariscos con garbanzos £8.5 (*gf)
Squid, mussels, prawns, clams, mullet, chickpeas, seafood broth, brown crab aioli crostini
Merluza con salsa negra £7.5 (*gf)
Hake, squid ink sauce
Gambas al ajillo / al sal £6.5/3 £8.5/5 (gf)
King prawns cooked with garlic butter or salt baked
Fritura de pescado £16.50
Today's seafood selection, dusted and fried, Roast garlic aioli, grilled lemon

Pescado del dia

Grilled or fried fish of the day £ market
please ask your server for info
Tell us what you think #losreyes_especial

TAPAS/Meat

Rabo de toro £9.5 (gf)
Oxtail, olive oil mash, sherry jus, crispy shallots
Nalgas de cordero £9 (gf)
Lamb rump, pan seared and roasted, rosemary & anchovy dressing
Albondigas con queso y Romesco £8.5
Pork and beef meatballs, almond and pepper sauce, 3 Spanish cheese fondue
Carrillada de cerdo Iberico £8 (gf)
Red wine braised Iberico pork cheeks, spiced squash puree, crisped Jamon
Pollito del jardín £12 (gf)
Roasted spatchcock poussin, Spanish herb and spice marinade
Secreto Iberico £7.5 – half £14 - whole (gf)
Iberico pork flank steak, 48hr pork scratching
Torcinetta con samphire £9.50 (gf)
Confit pork belly, samphire, saffron aioli
3 Chorizos con migas £9.5
Smoked. Spicy and sweet chorizo, fried garlic semolina

TAPAS/Vegetables

Piquillos con lentejas £6.5 (gf)
Piquillo peppers stuffed with lentils and Mahon cheese
Ensalada de tomate negro £6 (gf)
Black tomatoes, basil, Pedro Ximenez sherry vinegar, extra virgin olive oil
(with bonito tuna or smoked anchovies £7.5)
Ensalada de pera y queso azul £7 (gf)
Caramelised pears, Picos blue cheese, hazlenuts, rocket, sweet pickled red onions
Queso de cabra con pimenton £7 (*gf)
Local Wobbly Bottom soft goats cheese, sweet smoked paprika, crostini, tomato marmalade
Fabadas de verduras £8 (gf)
White beans, squash, broccoli, pepper, garlic, broth
Champignon al ajillo £8.5 (*gf)
Garlic wild mushrooms, quails egg, crostini, truffle oil
Patatas Bravas / Aioli / Queso £5 (gf)
Triple cooked potatoes
smoked pepper, chilli & tomato sauce
lemon & garlic aioli
3 cheese fondue (not gf)
Extra sauce - £1.5
(*gf – gluten free on request)

ESPECIAL

Croquetas del dia £6.5/3 £8.5/5
Today's croquettes – please ask your server for info

★ CARNE ESPECIAL ★

Parilla Combinada £16.50 (gf)
Secreto Iberico, chorizo, morcilla, piquillo pepper, padron pepper, pork scratchings

Castillias de Iberico £18.50
Slow cooked Iberico pork ribs, sticky orange and thyme glaze

Preso Iberico £21
Acorn fed pork shoulder steak.
Pork scratchings
(Cooked medium rare)

★ 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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