

Los Reyes

APPERITIF, white port & tonic • £7.5



Pan con ajo blanco £4
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 £7
Coarse chorizo pate, grated tomatoes, crostini
Cortezas £4 (gf)
house seasoned pork scratchings

REBUJITO (sherry Mojito) • £7.5



Boquerones £5.5 (gf)
White anchovies in vinegar
Manchego £5 (gf)
11 month old Manchego, almonds, honey
Pan Catalan £3.5/ £5/£4 (gf*)
Crystal bread, tomato, garlic. Jamon / manchego

★ CHARCUTERIA / cured meats ★

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

★ PESCADO/Fi ★

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)
Clams, prawns, mullet, chickpeas, seafood broth, brown crab aioli crostini

Pinchos de Montanya y Mar £7.5 (gf)
Tiger prawn & chorizo skewers

Gambas al ajillo / al sal £7.5/3 £9.5/5 (gf)
King prawns cooked with garlic butter or salt baked

Market fish of the day (gf)
Please ask for details

(*gf – gluten free on request)

★ CARNE/Meat ★

Albondigas y Romesco £8.5
Pork and beef meatballs, almond and pepper sauce

Codillo de Cerna £10.5 (gf)
Roasted pork shank, olive oil mash, jus, salsa verde

Pollito Marinado con mojo rojo £14 (gf)
Spanish marinated Poussin, Canarian chilli and cumin sauce

Secreto Iberico £9/half £16/whole (gf)
Iberico pork flank steak, house seasoned scratchings

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 de lechoso £10 (gf)
Milk-fed lamb shoulder, white bean puree, anchovy & rosemary oil, pomegranate seeds

Bavette de Trompeta de muerte £12 (gf)
Bavette beef steak (medium rare), black trumpet mushroom and sherry sauce

★ GIFT VOUCHERS ★

Give the gift of Tapas!

Gift vouchers are 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

★ VERDURAS/Vegetabl ★

Pimientos de Padron £6.5 (gf)
Padron peppers, 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 Verde £4 (gf)
Mixed leaf green salad, herb oil

Queso de cabra con pimenton £7.5 (*gf)
Local Wobbly Bottom soft goat's cheese, tomato marmalade, sweet smoked paprika, crostini

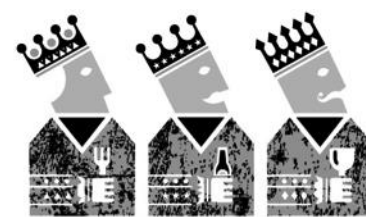
Champignon al ajillo £8.5 (*gf)
Garlic wild mushrooms, fried quail's egg, crostini, truffle oil

Piquillos con lentejas y Queso £7.5 (*gf)
Piquillo peppers stuffed with lentils, cheese fondue

Patatas Bravas / Aioli / Queso £5.25 (gf)
Triple cooked potatoes with:
Spiced tomato sauce / lemon & garlic aioli / 3 cheese fondue (*not gf)
Extra sauce - £1.5



Los Reyes have engaged with Cornish based Wild Harbour, who supply us with the highest quality fish and shellfish, sourced directly from the fishing community around west Cornwall. They use only sustainable and environmentally friendly methods of fishing, earning them a Sustainable Restaurant Association (SRA) seal of approval.



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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★★★ SHERRYS ★★★

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

★★★ SHERRYS ★★★

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 chocolatey sweetness with a rich creamy texture on the palette. 15 years old and well worth the wait • 50ml/£4.5 100ml/£8

★★★ GINS ★★★

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 £5.5/£3.25 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 £5 5.4%
Gluten free beer. Sweet and spicy with a slightly dry finish.

• Estrella Complot Mediterranean IPA • 330ml btl £5 6.6%
Very smooth limited-edition IPA, with intense notes of hops and a tropical, citrusy aroma

• Meantime Easytime Lager • Pint/half £5.5/£3.25 4%
Aromatic, fresh easy-drinking pilsner

• Meantime London Pale Ale • Pint/half £5.5/£3.25 4.3%
Brewed using American hops to produce a citrusy fresh ale

• Meantime Anytime IPA • Pint/half £5/£3.25 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

★★★ VINO/Wines ★★★

★ 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

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

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

★ 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

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

GODELLO, Alma de Blanco 13%
Deliciously peachy, cool and elegant white with a soft acidity, pairing perfectly with seafood
125ml / £6 • 175ml / £9 • 250ml / £11 • Bottle £32

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

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

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

★ 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!
Bottle £37

★ ESPUMOSO /Bubbles ★

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

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

★ RESERVA /Reserve wines ★

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

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

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

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