

Los Reyes



TAPAS ★ CERVEZA ★ VINO

BLANCO / WHITE

RAMA BLANCO, *Coviñas* 12.5%

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

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

RIOJA BLANCO OTOMAN, *Sierra Cantabria* 13%

Silky, gently oaked rioja with apricots and a touch of vanilla.
Bottle £38.5

TINTO / RED

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

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

CERVEZA y CIDRE / BEER and CIDER

Draught Estrella pint/half - £5.5/3.25

Light, smooth and refreshing. 4.6%

Estrella can/bottle 330ml - £4

As above, but in a can. 4.6%

Corona 330ml - £4

Fruity, mellow lager. 4.5%

Estrella Inedit 330ml - £5

Spiced wheat beer, great with food. 4.8%

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Para Picar / To snack

Pan con ajo blanco 4

Quotidian breads, white garlic & almond dip

Acetunas Mixtas 4 (gf)

House blend of mixed Spanish olives

Almendras ahumado 4 (gf)

House smoked almonds

Guindillas 4

Pickled green chillies

Mejillones en escabeche 5 (gf)

Mussels in rich tomato sauce

Sobrasada 7

Coarse chorizo pate, grated tomatoes, crostini

Cortezas 4 (gf)

House seasoned pork scratchings

Boquerones 5.5 (gf)

White anchovies in vinegar

Manchego 5 (gf)

11-month aged Manchego, almonds, honey

Pan Catalan 3.5 / 4 / 5 (gf*)

Toasted sourdough, tomato, garlic. Add

Manchego/Jamon

Charcuteria / cured meats

Jamon di Belota – 9 / 30g

Lomo (cured pork loin) – 7 / 30g

Salchichon (pork salami) – 6 / 30g

Chorizo (spiced salami) – 6.5 / 30g

Plato de Iberico / charcuterie platter 16.5 (gf*)

All charcuterie meats with pan Catalan

Verduras / Vegetable

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

Queso de Cabra con pimiento 7.5 (gf*)

Local Wobbly Bottom farm soft goat's cheese, tomato marmalade, sweet paprika, crostini

Champignon al ajilo 8.5 (gf*)

Wild mushrooms, garlic, fried quail's egg, crostini, truffle oil

Patatas 5.25 (gf)

Triple cooked potatoes with choice of:

Bravas – spiced tomato sauce

Aioli – lemon & garlic aioli

Queso – three Spanish cheese fondue (not gf)

Extra sauce 1.5 each

Croquettes de la Casa 6.5 for 3 / 8.5 for 5

Vegetarian, house croquettes. Ask for today's special

Pescado / Fish

Mojama 9 (gf)

Air cured tuna loin, caper berries, sweet pickled onions, toasted almonds

Chiperones y Boquerones 9

Fried baby squid and anchovies, squid ink aioli

Pinchos de Montanya y Mar 7.5 (gf)

Tiger prawn and chorizo skewers

Gambas al ajilo / al sal 7.5 for 3 / 9.5 for 5 (gf)

King prawns cooked in garlic butter or salt baked

Pescado del dia (gf)

Please ask for details of market fish of the day

Carne / Meat

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

Tres Chorizo con Migas 9.5 (gf*)

Smoked, spicy and sweet chorizo, fried garlic semolina

Cordero de Lechoso 12 (gf)

Milk-fed lamb shoulder, white bean puree, anchovy & rosemary oil, pomegranate seeds

Bavette a la Plancha 12 (gf)

Bavette beef steak (m.r) watercress, fresh horseradish, fried onions

Gf – gluten free / gf* – gluten free on request

Allergen menu available on request.

Please note, a discretionary 10% service charge is added to your bill. If you would like this removed, please speak to your server