

Upcoming;

- We have three private rooms available for Christmas Dining – Ask your server for our availability
- Come and join us on Christmas Eve for a Spanish festive Lunch 12-4pm

Los Reyes



TAPAS ★ CERVEZA ★ VINO

Para Picar / To snack

Pan con ajo blanco £5

Quotidian breads, white garlic & almond dip

Aceitunas Mixtas £4.5 (gf)

House blend of mixed Spanish olives

Almendras ahumadas £4.5 (gf)

House smoked almonds

Guindillas £5 (gf)

Pickled green chillies

Mejillones en escabeche £6.5 (gf)

Pickled mussels in rich tomato sauce

Sobrasada £9.5

Coarse chorizo pate, grated tomatoes, crostini

Cortezas £5.5 (gf)

House seasoned pork scratchings

Boquerones £8.5 (gf)

White anchovies in vinegar

Manchego £8 (gf)

11-month aged Manchego, almonds, honey

Pan Catalan £6 (gf*)

Toasted sourdough, tomato, garlic.

Add Manchego £8

Add Jamon £9

Add both £10

Charcuteria / cured meats

Jamon de Belota – £12 / 30g

Lomo (cured pork loin) – £10 / 30g

Salchichon (pork salami) – £10 / 30g

Chorizo – £10 / 30g

Plato de Iberico / charcuterie platter £24 (gf*)

All charcuterie meats served with two Pan Catalan

Verduras / Vegetables

Pimientos de Padrón £8.5 (gf*)

Padron peppers, fried with sea salt

Guindillas Fritas £9

Tempura battered mild green chillies, herb aioli

Ensalada de Tomate £10 (gf)

Heritage tomatoes, spring onions, basil, PX sherry vinegar, XV olive oil

Add bonito tuna/smoked anchovies + £2.5

Croquetas de la Casa - 3 for £9.5 or 5 for £12

Vegetarian Los Reyes croquettes. Ask for today's special.

Champinon al ajilo £14 (gf*)

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

Piquillo con lentijas £12.5 (gf*)

Piquillo peppers stuffed with lentil ragu, cheese fondue, rocket

Patatas £7.5 (gf)

Triple cooked potatoes with choice of:

Bravas – spiced tomato sauce

Aioli – lemon & garlic aioli

Queso – three Spanish cheese fondue (not gf)

Extra sauce £2.5 each

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

All menus subject to change due to availability.

Pescado / Fish

Mojama £14 (gf)

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

Bruschetta de cangrejo £17 (gf*)

Spiced white crab, brown crab aioli, bruschetta, rocket

Chipirones £14

Fried baby squid, lemon herb aioli

Pinchos de Montana y Mar £11.5 (gf)

Tiger prawn and chorizo skewers, rocket, balsamic

Gambas al ajilo 3 for £14 or 5 for £18 (gf)

King prawns cooked in garlic butter or salt baked

Carne / Meat

Pincho de Pollo y romesco £14 (gf)

Marinated chicken breast skewers, red pepper and almond sauce

Secreto ibérico £18/half or £26/whole (gf*)

Iberico pork flank steak, house seasoned scratchings

Tres Chorizo con Migas £14 (gf*)

Smoked, spicy and sweet chorizo, fried garlic semolina

Cordero de Lechal £18 (gf)

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

Albondigas Picantes £14

Beef and pork meatballs, spiced tomato sauce, grated aged Manchego

Los Reyes



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POSTRES - Dessert

Tarta de queso £9.5

Our signature Dulce de Leche cheesecake with almonds

Complemented by Cream sherry 50ml - £4

Torta de chocolate £9.5 (gf)

Dark chocolate torte, winter berry coulis, Chantilly cream

Delicious with Oloroso 50ml - £4

(A nutty & toasty compliment)

Helado con pasas £6 (gf)

Salt caramel ice cream with raisins steeped in Pedro Ximenez sherry

Perfectly paired with Pedro Ximenez sherry - 50ml - £4.5

Tabla de Quesos / Cheeseboard £20 (*gf)

Our selection of some of the finest Spanish cheeses: Mahon, 11-month aged Manchego, Picos Blue, soft goat's cheese.

Served with sourdough crispbreads and quince jam

Outrageously good with our LBV port – 50ml £5.5

HELADOS - Ice creams & Sorbet

About our wonderful ice cream and sorbet supplier

Maynards from Potton have been hand crafting ice creams and sorbets for over 25 years. Carole Maynard is simply fabulous and has helped us create some unique flavours just for you!

1 scoop - £4, 2 scoops - £6

Ice creams:

Wicked Chocolate

Salted Caramel

Vanilla Seed

Strawberry Meringue

Festive specials:

Christmas cracker – rum, double cream, dried fruit

Terry's chocolate orange

Sorbets:

Strawberry

Blood Orange

Sicilian Lemon

Festive special:

Spanish pink gin sorbet

CAFÉ - Coffee

Café Solo – £2.5

A single shot of illy espresso coffee`

Espresso doble - £3.5

The classic double espresso

Cafe cortado - £3.5

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

Capuchino - £3.5

illy coffee, steamed and foamed milk

Cafe bonbon - £3.5

A single shot of espresso floated over condensed milk.

Cafe Belmonte - £6.5

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

Teas - £3

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

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