

Lunch for 17.95 TAPAS RAPÍDO

12pm to 4pm Monday to Friday

Enjoy our freshly baked homemade focaccia

Then... choose one dish from each section

Tapas One

Choose one from...

Champiñones con Manchego (v)

Creamy baked mushrooms topped with a manchego crumb So2, Milk, Gluten (Wheat)

Chorizo y Patatas

Caramelised chorizo & potato So2
Make me Plant-Based!

Croquetas de Pescado

Salmon & smoked haddock croquettes Fish, Milk, Egg, Gluten (Wheat)

Mejillones a la Marinera

Mussels cooked in a creamy white wine sauce Mollusc, So2, Milk

Croquetas de Jamón

Jamón & cheese croquette Milk, Egg, Gluten (Wheat)

Tortilla (v)

An individual omelette Egg

Albondigas

Beef & pork meatballs cooked in a smokey chorizo & tomato stew Gluten (Wheat), Egg, So2, Celery, Mustard

Make me Plant-Based!

Patatas Bravas (vgo)

Triple cooked sagitta potatoes with our classic spicy tomato sauce & alioli Egg, So2, Celery

Tapas Two

Choose one from...

Brocheta de Pollo y Calabacín

Soanes grain-fed chicken & courgette kebabs marinated in yoghurt, herbs & Ambiente spices Milk, So2

Gambas Tempura

Tiger prawns deep fried in lightly spiced tempura batter & served with alioli Egg, Celery, Milk, Gluten (Wheat), So2, Crustacean

Calamares

Calamares rings deep fried in our own buttermilk batter & served with alioli Egg, Celery, Milk, Gluten (Wheat), So2, Mollusc

Judías Verdes (vg)

Pan-fried green beans served with sun-dried tomato & pine nuts So2, Kernel

Zanahorias Asadas (vg)

Grilled carrots with chilli cumin yoghurt So2

Queso de Cabra (v)

Lightly battered goats cheese, drizzled with honey & served with braised fennel & beetroot crisps Milk, Egg

Chorizo y Garbanzos

A rich chorizo, chickpea & spinach stew Gluten (Wheat)

Empanadas de Carne

Empanadas filled with slow braised beef with Ancho chilli & pineapple Gluten (Wheat), So2, Celery

Tapas Three

Choose one from...

Bistec con Escabeche

Chargilled Hanger steak served with sweet & sour escabeche vegetables & spiced corn salsa Milk, So2, Soy

Pulpo a la Gallega

Slices of octopus served in the traditional way on a bed of confit potatoes, drizzled with olive oil & sprinkled with pimenton Crustacean

Col Hispi Asada (vg)

Charcoal roast hispi cabbage with fermented chilli butter & cashew nut purée Soy, Nut (Cashew), So2

Gambas Pil Pil

Sizzling, charcoal-cooked prawns in garlic & chilli infused olive oil Crustacean

Paella de Pescado

An individual mixed seafood paella Mollusc, Fish, Crustacean, So2, Celery

Empanadas de Frijoles (vg)

Empanadas filled with slow braised blackbeans, Ancho chilli & pineapple Gluten (Wheat), So2, Celery

Queso Feta al Horno (v)

Baked chilli & honey feta served with a sun-dried tomato, rocket & hazelnut salad Milk, Nut (Hazelnut), So2

Sauces 1.50 each

Alioli (v) ~ Garlic & lemon alioli Egg, So2

Vegan Alioli (vg) ~ Vegan garlic & lemon alioli Soy, So2, Mustard

Mojo Verde (v) ~ A vibrant, fresh green herb sauce So2, Gluten (Wheat)

Chipotle Ketchup (v) ~ Ambiente's mildly spicy house ketchup So2, Celery



v	suitable for vegetarians
vg	suitable for vegans
vgo	can be adapted for vegans

SERVICE CHARGE

An optional service charge will be added to your bill. If you feel that the service wasn't up to our usual standard, or if you'd rather give a different amount than the one we've suggested, just ask.

ALLERGENS

Due to the environment of both our kitchen & suppliers, trace elements of Fish, Mollusc, Crustacean, Egg, Milk, Celery, Mustard, Sulphites, Soy, Gluten, Tree Nut, Ground Nut, Sesame may be present within food items. If you require further assistance, please speak to a member of staff for more detailed information about our food & allergens.