

# Menú de AMBIENTE

## PARA PICAR

A great place to start your tapas journey... Order some nibbles while you choose your tapas!

**Pan (vg) 4.75**  
Homemade focaccia served with olive oil & balsamic vinegar Gluten (Wheat), So2

**Pan Catalán (vg) 4.75**  
Toasted focaccia topped with tomato & garlic Gluten (Wheat), So2

**Aceitunas Gordal (vg) 4.50**  
Pitted Gordal olives (So2)

**Almendras (vg) 4.50**  
Roasted & salted Valencian almonds Nuts (Almonds)

**Manchego y Membrillo (v) 5.95**  
Manchego cheese served quince sauce (Milk)

**Boquerones 6.50**  
White anchovy fillets marinated in vinegar & garlic (Fish, So2)

**Jamón Ibérico 9.95**  
Premium Jamon Ibérico de Bellota from the Pata Negra Pig

**Dátiles con Serrano 4.25**  
Dates stuffed with almonds & wrapped in Serrano ham Nuts (Almonds), So2

**Dátiles con Queso 4.25**  
Dates stuffed with Picos blue cheese & wrapped in streaky bacon (Milk, So2)

**Hummus Cargado (v) 6.95**  
Griddled Halloumi, cucumber & tomato salad with hummus & dressed with dill & Aleppo pepper Milk, Sesame

## Sharing Platters

order a glass or two to enjoy with our sharing platters before your tapas feast

**Premium Spanish Meat Platter 18.95**  
Arturo Sánchez produced 'Belotta' grade meats from Spain. Jamon Ibérico, Coppa Ibérico, Lomo Ibérico, Chorizo Ibérico & Salchichon Ibérico from the Pata Negra Pig & Fuet served with guindillas & homemade bread Gluten (Wheat), So2

**Josper Wheel of Tapas 9.95**  
A platter of white anchovy fillets, Manchego cheese with quince & Serrano ham all served on pan topped with flame roast peppers & caramelised onions, arranged around a small bowl of olives Gluten (Wheat), So2, Milk, Fish

**Mediterranean Veg Platter (vg) 15.95**  
A selection of grilled mediterranean vegetables, all served with a selection of pâtés, almonds, olives, guindillas & homemade bread Gluten (Wheat), So2, Nuts (Almonds), Sesame, Celery

**Josper Veg Wheel of Tapas (v) 9.95**  
A platter of artichoke, sundried tomato & butterbean pâté and broad bean & garlic all served on pan topped with flame roast peppers & caramelised onions & arranged around a small bowl of olives Gluten (Wheat), So2, Milk

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

   @ambientetapas

## DIETARY & ALLERGEN MENU

Please inform our team of any dietary requirements you may have. You can scan the QR code for full access to our allergy & dietary information



## 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.

# Tapas...

Tapas is made for sharing, so order for the table and get stuck in! For the best experience, we recommend 3 tapas per person, along with one of our Chef's Favourite dishes to round things off

## Meat

**Empanadas de Carne 6.95**  
Golden empanadas filled with slow-braised beef, ancho chilli & pineapple Gluten (Wheat), So2, Celery

**Chorizo y Garbanzos 5.95**  
A rich chorizo, chickpea & spinach stew Gluten (Wheat)

**Croquetas de Jamón 6.95**  
Jamón & cheese croquettes Egg, Milk, Gluten (Wheat)

**Albóndigas con Tomate 6.25**  
Beef & pork meatballs cooked in a smokey chorizo & tomato stew So2, Mustard, Egg, Gluten (Wheat), Celery

**Brocheta de Pollo y Calabacín 6.95**  
Soanes grain-fed chicken & courgette kebabs marinated in yoghurt, herbs & Ambiente spices Milk, So2

**Chorizo y Patatas 6.95**  
An Ambiente Original! Chorizo & potato caramelised in a sticky fennel, brown sugar & red wine sauce. A long-time guest favourite for a reason! So2

## Chef's Favourites

**Secreto Ibérico 12.95**  
Seared Secreto Ibérico ~ a tender, marbled cut from Spanish acorn fed pigs ~ served with quince alioli & jalapeño pesto Nut (Almond), Egg, So2

**Bistec con Escabeche 9.95**  
Chargilled Hanger steak served with sweet & sour escabeche vegetables & spiced corn purée So2, Milk, Soy

## Paellas perfect for 2!

**Pollo y Chorizo 32.95**  
Yorkshire grain fed chicken & chorizo paella (Celery, So2)

**Marisco 32.95**  
Mixed seafood paella (Celery, Fish, Crustacean, Mollusc, So2)

**Verduras (vg) 26.95**  
A hearty Mediterranean vegetable paella (So2, Celery)

## DESSERT

save room for sweet...

Don't miss out on our Spanish Desserts & sweet wine pairings. Ask our team to see our dessert menu

## From the Sea

**Gambas Pil Pil 7.50**  
Sizzling prawns in garlic & chilli infused olive oil Crustacean

**Mejillones a la Marinera 6.95**  
Mussels cooked in a creamy white wine sauce Mollusc, So2, Milk

**Paella de Pescado 7.50**  
An individual mixed seafood paella Mollusc, Fish, Crustacean, So2, Celery

**Gambas 7.50**  
Tiger prawns deep fried in lightly spiced tempura batter & served with alioli Egg, Celery, Milk, Gluten (Wheat), So2, Crustacean

**Calamares 7.50**  
Calamares rings deep fried in our own buttermilk batter & served with alioli Egg, Celery, Milk, Gluten (Wheat), So2, Mollusc

**Croquetas de Pescado 6.50**  
Salmon & smoked haddock croquettes Fish, Milk, Egg, Gluten (Wheat)

## Chef's Favourites

**Pulpo a la Gallega 9.95**  
Slices of octopus served in the traditional way on a bed of confit potatoes, drizzled with olive oil & sprinkled with pimenton Crustacean

**Pescado del Día**  
Please ask our team about this week's hand-selected catch

## Sauces 1.50 each

All homemade & perfect for dipping!

**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



## Little Niños menu

A Taste of Spain for our youngest guests!

Ask about our Little Niños menu, full of delicious, kid-friendly tapas made with the same Spanish flavours



## Veggie-Lovers

**Empanadas de Frijoles (vg) 6.95**  
Golden empanadas filled with slow-braised blackbeans, ancho chilli & pineapple Gluten (Wheat), So2, Celery

**Patatas Bravas (vgo) 5.95**  
Triple cooked sagitta potatoes served with our classic spicy tomato sauce & alioli Celery, Egg, So2

**Croqueta de Queso y Espinacas (v) 6.50**  
Yorkshire Blue cheese & spinach croquettes Egg, Milk, Gluten (Wheat)

**Champiñones con Manchego (v) 6.25**  
Creamy baked mushrooms topped with a manchego crumb Milk, So2, Gluten (Wheat)

**Queso de Cabra (v) 6.50**  
Lightly battered goats cheese, drizzled with honey & served with braised fennel & beetroot crisps Milk, Egg

**Tortilla (v) 5.95**  
An individual Spanish omelette Egg

**Queso Feta al Horno (v) 6.95**  
Baked chilli & honey feta served with a sun-dried tomato, rocket & hazelnut salad Milk, Nut (Hazelnut), So2

**Judías Verdes (vg) 6.50**  
Pan-fried green beans served with sun-dried tomato & pine nuts So2, Kernel

**Ensalada Ambiente (vgo) 5.50**  
Mixed leaves, fresh herbs, cucumber, peppers, tomato & shallots finished with feta cheese & Ambiente salad dressing Milk, So2

## Chef's Favourites

**Col Hispi Asada (vg) 7.95**  
Charcoal roast hispi cabbage with fermented chilli butter & cashew nut purée Soy, So2, Nut

**Zanahorias Asadas (vg) 6.95**  
Grilled carrots with a chilli & cumin yoghurt Soy

## Plant-Based Signatures

**Calamares Veganos (vg) 7.50 Plant-Based**  
Our vegan take on a classic! Plant-based calamares rings Gluten (Wheat), Soy, Mustard, So2, Celery

**Albóndigas Veganas (vg) 6.25 Plant-Based**  
Meatless meatballs cooked in a smokey pimenton & tomato stew So2, Soy, Celery

**Chorizo y Patatas Veganos (vg) 6.95 Plant-Based**  
Caramelised chorizo-style pieces and potato So2, Soy



扫码获取中文版菜单  
View our menu in Chinese

# Ambiente's Map of Spain

Explore some of our favourite Spanish ingredients and the regions they call home; from the sun-kissed vineyards of Rioja to the fertile plains of Andalusia!



## discover Cava

### 5 Course Cava Paired Tasting Event

Spend an evening with Eva Plazas, Head Winemaker at Vilarnau Cava as we dive into the sparkling world of Cava!

Beverley ~ 7th May 2026, 12.30pm lunch

York ~ 8th May 2026, 12.30pm & 6.30pm

Hull ~ 7th May 2026, 6.30pm

Leeds ~ 10th May 2026, 12.30pm lunch

If Champagne is the king of sparkling wine and Prosecco its party-loving princess, where does that leave Cava, Spain's most elegant fizz?

It's certainly no ugly sister! And at our May Cava Tasting, you'll discover exactly why it's such a favourite and why it deserves a place on your table.

You'll be guided by special guest Eva Plazas, Head Winemaker at Vilarnau Cava, alongside Hamish Bredin, Wine Wizard and Development Manager at Gonzalez Byass, as you explore five exceptional Cavas. Each one showcases the rich traditions and modern character of the Penedès region, perfectly paired with our expertly curated and exclusive tasting menu.

Limited tickets available. To view our Menu & Book your Table, speak to our team, scan the qr code or visit [ambiente-tapas.co.uk/events](https://ambiente-tapas.co.uk/events)



## AMBIENTE'S GIFT GUIDE



Whether you're shopping for foodies, wine lovers or those who love an experience, we've got the perfect gift for everyone on your shopping list.



- Gift Cards - Physical or E-Vouchers
- Sherry Sets
- Spanish Wine Sets
- Tasting Experiences

SPEAK TO OUR TEAM TO PURCHASE YOUR GIFT VOUCHERS OR VISIT [AMBIENTE-TAPAS.CO.UK/SHOP](https://ambiente-tapas.co.uk/shop)



## Your Favourite Wine at Home — with 30% off!



Loved that wine you discovered? Or want to treat someone to their favourite Ambiente tippie? Treat yourself or someone else to a bottle of wine from our drinks menu, and enjoy 30% off the list price.

Speak to our team today to purchase a bottle of wine to takeaway and enjoy the Ambiente experience home.

## Let's be Social!

Share the tapas joy and tag us in your pics!



@ambientetapas

## Love what we do?

Share your *Review*



If you've loved your tapas trip, let others know so they can find us too! Scan the QR code to leave us a Google Review

