

Welcome to Santiago

Here at Santiago we want you to enjoy an authentic Spanish experience. This means that once your order has been placed, food is served as soon as its ready, rather than in a fixed order. Below is a loose guide to help you navigate our menu and portion size. As the customer you are in complete control, order from a range of smaller / sharing portions and feel free to keep on ordering. In addition to our main menu we also offer specials based on the freshest seasonal produce. We are keen to help and ensure you enjoy your time with us at Santiago. Please discuss any aspects of the menu with a member of our team. This includes readily available dietary/allergy menu's or information.

It's on us - **free WIFI** 'Santiago Guest' just login with your email or social media account.



Some dishes may contain Nuts, Gluten & shellfish or other ingredients that may cause allergic reactions. Please notify a member of staff before you order so we can ensure that your dish is safe for you to eat.

Please note, our dishes are prepared in areas where allergenic ingredients are present, so we cannot guarantee that dishes are 100% free of these ingredients.

Tapas (T)

[Spanish pronunciation tapa] - the little dishes of Spain. As a guide we recommend ordering 5 dishes between two people.

Ration (R)

[Spanish Pronunciation Racion] - a portion suitable for sharing particularly if it's a favourite. As a guide we recommend ordering 3 dishes between two people.

Pescado / Fish

Croquetas de cangrejo

crab & bechamel croquetas, deep fried with allioli (T) 7

Calamari a la romana

coated squid, deep fried & allioli (T) 7.5 (R) 14

Gambas al ajillo

sautéed prawns, oil infused with garlic & chilli (T) 7.5 (R) 13

Fritura de pescado

dusted & fried cod, prawn and squid with allioli (R) 14

Ensalada de tomate con atún

heritage tomato, orange vinaigrette, red onion, guindilla pepper, olives & yellowfin tuna (R) 8.5

Mojama agridulce

air dried tuna, vine tomato, goats cheese, almonds, honey & aged balsamic (R) 8.5

Matrimonio

large wine pickled butterfly cut anchovies & cured cantabrian anchovies dressed with garlic & olive oil (T) 7.5

Bacalao con garbanzos

pan fried cod fillet, chickpea, sofrito & Chorizo (R) 14

Lubina con salsa romesco

Sea bass, with romesco sauce (originating from northeastern Spain) made from red pepper, almonds, garlic & olive oil served with paprika potatoes (R) 16

Gambas a la Plancha

Whole red Atlantic prawns with shells, cooked in white wine on the plancha severed with salsa verde (T) 9

Ensalada Rusa

Traditional Spanish potato salad, with bonito tuna, olives, capers, and egg. Dressed with sweet red pepper and picos breadsticks..... (T) 6

Carne / Meat

Chorizo al vino

chorizo braised in red wine.....(T) 6

Albondigas caseras

pork & beef meatballs, rich tomato sauce & smoked paprika.....(T) 7

Croquetas de jamón

serrano ham & bechamel croquetas, deep fried with allioli (T) 6.5

Pollo al ajillo

chicken wings with garlic and fresh herbs, honey and butter (T)6 (R) 10

Plato de jamón gran reserve

24 month aged 'white pig'..... (T) 7.5

Plato iberico tentacion

four year aged acorn fed iberico jamón, hand carved by us (T) 12

Cecina con queso de oveja curado

smoked air dried beef, shavings of hard cheese, rocket and olive oil (R) 9

Morcilla y huevos

black pudding, piquillo peppers, mojo picon sauce & fried egg.....(R) 8

Secreto Iberico a la plancha

thyme & garlic marinated tender Iberico pork, pan fried, served pink with padron peppers.....(R) 12

Panceta crujiente de cerdo estofado a la sidra

belly pork, slow cooked, served on garlic and herb mash & apple cider sauce ... (R) 13

Carrilleras estofadas al Licor Bellota

Pigs cheeks cooked in Licor Bellota served with garlic and herb mash (R) 12.5

Fabada Asturiana

Rich Spanish stew with chicken, chorizo and white beans served with Galician bread..... (T)6 (R) 10

Carne / Meat (cont.)

Solomillo Asturias

fried sirloin, topped with Tres Leches (blue cheese) & parsley served with spiced potatoes..... (R) 21

Solomillo Salteada

pan fried sirloin, served pink with onions, padron peppers and salsa Verde..... (R) 21



Verduras /Vegetables

Patatas Bravas

fried potatoes tossed in paprika and sea salt, mojo picon sauce & allioli (T) 5

Patatas Allioli

fried potatoes tossed in paprika and sea salt & allioli (T) 4.5

Tortilla

slow cooked traditional onion and potato omelette served with allioli ... (T) 5

Pimientos de Padron

green Galician peppers, fried in olive oil & sea salt (T) 5.5

Champiñones al ajillo

mushrooms, cooked with garlic, cream & manchego served on toast ... (T) 7

Berenjenas con salsa romesco y queso cabra

aubergine fritters, romesco sauce, honey (T) 7
with fresh Valencian goats cheese..... (T) 8

Garbanzos y tomato salsa

chickpeas with a spicy tomato paprika sauce and garlic brushed toast .. (T) 6

Ensalada de Tomato

heritage tomato dressed with an orange vinaigrette, garlic and Aragon olives (T) 6

Ensalada de pimiento asado

roasted sweet pepper, thyme & garlic marinade, topped with fresh goat's cheese & pine nuts (T) 7

Croquetas de Queso Cabra

Goats cheese & bechamel croquetas deep fried with chilli jam (T) 6.5

Ensalada Verde

mixed leaves, cucumber, artichokes, green olives, and olive oil (T) 7



Extras

Bread Basket

fresh Galician bread with allioli (Serves 2 people) 3

Aceitunas

selection of olives 3

Banderillas

a traditional Basque bar snack, gherkin, olive, cocktail onion, bell pepper & chilli pepper combined in vinegar 3

Almendra

almonds with salt 3

Pan con alioli o tomato

fresh bread with Allioli and grated Tomato 6

Charcuteria y quesos / Meats & cheeses

Create your own charcuterie board from the list below.

All served with picos bread-sticks, banderillas, apricot and almond wheel

* traditional Basque bar snack, gherkin, olive, cocktail onion, bell pepper & chilli pepper combined in vinegar

1 option 6 4 options 16 8 options 26

Pasteurised (P) Raw (R)

1. **Peralzona** - creamy blue ewe's cheese (P)
2. **Cabrales** - super strong, cow's milk Asturian blue (R)
3. **La Peral** - cow's milk: creamy, salty blue cheese from Asturias region of northern Spain (P)
4. **Queso oveja al romero** - semi mature ewe's milk cheese, pressed with rosemary (P)
5. **Maestro** - creamy and soft goat's milk cheese from Extramadura made with thistle rennet (P)
6. **Garrotxa** - full flavoured, semi hard goat's cheese from Catalunya (P)
7. **Manchego anejo** - strong ewe's milk cheese (P)
8. **Idiazabal** - strong slightly smoked, ewe's cheese from the Basque Country (R)
9. **Tetilla** - Galician soft creamy cow's milk cheese (P)
10. **Mahon curado** - artisan, cave aged extra mature cow's milk cheese from Menorca (R)
11. **Pasamontes Queso con Trufa** - mature ewe's milk cheese with black truffle from la Mancha (R)

1. **Jamon iberico de bellota** - hand carved 4 year cured, acorn fed Iberico pig (£2 -Supplement)
2. **Salchichon nature** - artisan salami style sausage made without additives or lactose.
3. **Jamon gran reserva** - hand carved 24 month aged Serrano ham
4. **Lomo** - pork loin cured with paprika & olive oil
5. **Chorizo iberico** - artisan made paprika based cured sausage, from Iberico pig
6. **Morcilla la Iberica** - Black pudding style chorizo from Spain
7. **Sobrasada iberica** - spreadable Iberico chorizo
8. **Cecina de Leon** - classic, smoked and cured beef
9. **Morcon** - artisan chorizo style salami, using lean meat from the Duroc pig
10. **Salchichon Duroc criados en libertad** - salami style cured sausage, from free range mountain reared Duroc

A taste of Spain - a little bit of everything served like all our deli platters, and a basket of Galician Bread 32



Postre / Desserts

Caprichos de manzana

deep fried battered apple rings dusted with cinnamon sugar..... 5

Tarta de Santiago con nata

traditional Galician almond cake served with cream 5

Churros y chocolate

deep fried pastries served with thick hot chocolate 5

Bizecho de chocolate

warm Chocolate Brownie served with vanilla ice cream 5.5

Turrón Ice cream & Licor de Bellota

Nougat inspired ice cream served with a sweet, nutty liquor..... 6

Vanilla ice cream & Aged PX Sherry..... 6

santiago

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www.santiagorestaurants.co.uk

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