



ONLY PREORDER (Minimum for two people) Seafood paella £16pp, Iberico pork paella £15pp, Vegetables paella £14pp

Nibbles, toast & boards

Selection of homemade bread £7 (v)(vegan)

Sourdough bread, "Coca" focaccia style, bread sticks and regañas, olive oil tortas.

Selection of Spanish nuts £3.95 (v)(n)(vegan) (GF)

Marcona almond, Comuna almond, fried maize.

Selection of Spanish olives £4.95 (v) (GF)

Gordal, Manzanilla, Gigante, Purple and Black Cuquillo.

Tomato toast £6.50 (v)(vegan)

Sourdough toast, tomato, extra virgin olive oil.

"SOBRASADA" (chorizo paste) Toast £9.75

Sourdough toast, "SOBRASADA" (chorizo paste), melted cheese, cane syrup, oregano

Hand carved red tag, black label Iberico Acorn ham Guijuelo D.O. (80gr) £17 (GF)

Selection of Spanish Iberico charcuterie £18 (n)

Selection of Spanish cheese £19.50 (v) (GF)

Mixed selection of Spanish cheese and charcuterie £22 (n)

VEGETABLES

Spinach and chickpea croquettes £12 (5 pieces, Extra piece £2.50)

Spanish tortilla de patatas & caramelized onion £7.75 (v) (GF) (Extra chorizo £1)

Stir fried potatoes with eggs, seasonal mushrooms £11.50 (v) (GF)

Patatas Bravas, homemade brava & alioli £7.75 (v) (GF)

Served with garlic and parsley extra virgin olive oil instead of alioli for vegans.

Padron peppers, pimientos del padrón £7.75 (v)(vegan) (GF) (extra manchego cheese £1)

Tempura aubergine, cane syrup £7.75 (v)

Kaltur seasonal salad £11.50 (v)(vegan) (without Manchego's cheese £10)

Green salad, roasted beetroot, pickled cucumber & apple, tomatoes, mint, Manchego cheese, wholegrain mustard vinaigrette.

Chickpea and red bean salad £12.50 (vegan) (GF)

Roasted gazpacho, extra virgin olive oil.

Spanish artichokes & local green asparagus baked rice with Manchego cheese (Finish in the oven) £17 (v)(vegan)

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FISH

Stir fried potatoes with eggs, salted cod (90 gr), Salt cod, smoked pancetta, confit piquillo pepper. £12.50 (n)

Grilled local North shield squid, Cabbage, smoked pancetta, garlic, parsley olive oil. (GF) (200gr) £16.50

Wild bluefin red tuna tartare (80 gr) Wasabi guacamole, ponzu sauce, rice noodles. (GF) £18.50

Grilled Wild bluefin red tuna (Parpatana) (80 gr)Spiced tomato sauce, Caramelized onion and Spanish Parsley Sauce. (GF) £17.50

Spanish classic head on peeled wild Atlantic king prawns £15.75 (4 units, Extra prawn £4) (recommended Side cabbage £2) Extra virgin olive oil, white wine, paprika.

Grilled octopus from Galicia £23 (full leg, 140 gr), Mash potato, romesco sauce (n) (GF)

Traditional Spanish tempura Cod loin, Ratatouille, wasabi guacamole. £14

MEAT

Iberico ham croquettes £12 (5 pieces, Extra piece £2.50)

Chorizo cooked in natural cider, Celeriac and mustard puree. £11

Iberico pork loin Toast (150gr), PX sauce, seasonal mushrooms, sweet potato puree & caramelized onion £11

Spanish beef & iberico pork meatball, vegetables baked rice. (3 units, Extra piece £2.75) £13

Iberico pork cheek, Celeriac puree, parsnip crisp. £17 (GF)

Grilled Iberico pork (approx 150 gr) £19.75 (n) (GF)

Citrus & roasted garlic chickpea puree, sweet potato, Spanish parsley sauce.

Pressed Spanish lamb, Teriyaki glaze, sweet potato puree, pickeled apple. £19.75 (GF)

DESSERT

Crema Catalana (creme brulee) £8 (n) (GF)

Served with crumble, vanilla ice cream.

Arroz con Leche, Classic Spanish rice pudding £7.5 (v)(n) (GF)

Served cold as we do in Spain with quince ice cream.

Red fruit & vanilla ice cream £7.75 (n)

Pedro Ximenez reduction.

EXTRAS / Extra homemade bread £2.50, Sourdough bread (2), "Coca" focaccia style (1) / Extra ice cream £2.50 / Extra Alioli or any other sauce £1 / Extra side cabbage £2