

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)

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

Charcoal 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

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

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

Charcoal 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

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

Chuleta de Cordero 12.95
Grilled lamb chops with smoked aubergine purée & a fresh courgette salad So2

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
Chargrilled 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 7.95
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 Tempura 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



Veggie-Lovers

Empanadas de Frijoles (vg) 6.95
Golden empanadas filled with slow-braised black beans, 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

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 Española (v) 5.95
An individual Spanish omelette made with thinly sliced potato & onions, pan fried in olive oil Egg

Queso Feta al Horno (v) 7.25
A baked filo parcel filled with chilli & honey feta, sun-dried tomatoes & hazelnuts Milk, So2, Nut (Hazelnut), Gluten (Wheat)

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

Brócoli con Romesco (vg) 8.95
Charred tenderstem broccoli with romesco sauce, drizzled with a smokey-sweet hot maple syrup Nut (Almond, Hazelnut), So2

Plant-Based Signatures

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

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



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!



A TASTE OF RIOJA

Spend an evening with Bodegas Navajas as we dive into the world of Rioja!

Ambiente Beverley
16th Sept '26, 12.30pm

Ambiente Hull
16th Sept '26, 6.30pm

Ambiente Leeds
17th Sept '26, 6.30pm

Tabanco by Ambiente
18th Sept '26, 12.30 & 6.30pm

Not only is Rioja one of Spain's most renowned wines but it is also a region that increasingly produces wines beyond Tempranillo and the more traditional grapes. Join us on our exclusive wine tasting evenings as we delve deeper into the region and celebrate Riojan styles old and new and learn how wine makers are responding to evolving tastes and climate change.

At our tasting, you'll enjoy five carefully selected **Riojan wines**, including red, white and rose, each paired with a seasonal tapas dish designed to complement and highlight the nuances of each glass.

Guiding you through the experience will be a representative from Bodegas Navajas, sharing insight into the wines, the vineyards and what makes La Rioja one of the most exciting wine regions in the world today. Don't miss it!

LIMITED TICKETS AVAILABLE. TO 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

