

sunday Tapas for Two

Sundays are for sharing. Enjoy 6 of your favourite tapas for just £30. Available all day, every Sunday. Ideal for two to share or mix & match multiples for a feast with friends.

6 tapas £30

The ESSENTIALS

Tapas necessities we can't do without! Enjoy one of each

Pan (vg)

Our freshly baked homemade focaccia with olive oil & balsamic vinegar Gluten, So2

Albóndigas con Tomate

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

Make me Plant-Based!

Patatas Bravas (vg)

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

Make me Plant-Based!

Next up... choose one dish from each column to create your Sunday Feast

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

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

Calamares

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

Ensalata Ambiente (vgo)

Mixed leaves, fresh herbs, cucumber, peppers, tomatoes & shallots with feta & Ambiente salad dressing So2, Milk

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

Paella de Pescado

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

Judías Verdes (vg)

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

Brócoli con Romesco (vg)

Purple sprouting broccolli with romesco sauce & hot maple syrup Nut (Almond, Hazelnut), So2

Queso de Cabra (v)

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

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, with olive oil & sprinkled with pimenton Crustacean

Croqueta de Queso y Tomate (v)

Manchego cheese croquettes filled with a rich tomato & basil béchamel sauce Milk, Gluten (Wheat), So2, Egg

Col Hispi Asada (vg)

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

Paella de Pescado

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

Gambas Pil Pil

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

Empanadas de Frijoles (vg)

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

Queso Feta al Horno (v)

Baked filo-wrapped chilli & honey feta, sun-dried tomato & hazelnut Milk, Nut (Hazelnut), So2, Gluten (Wheat)



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.

Our Sunday Tapas for Two Menu excludes Bank Holiday Sundays & Mother's Day. Ambiente reserves the right to amend or change the offer at any time.

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



DESSERT

save room for sweet...

from our homemade desserts, including Millionaire's Chocolate Brownie & Burnt Basque Cheesecake to Northern Bloc Ice Cream, make sure you get the full scoop - ask our team to see the full dessert menu!

