

MENÚ

PARA PICAR

Enjoy some nibbles while you wait for your tapas

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

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

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

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

Aceitunas (vg) 4.5
Pitted Gordal olives
So2

Almendras (vg) 4.5
Roasted & salted Valencian almond
Nuts (Almonds)

Jamón Ibérico de Bellota 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 with a cucumber & tomato salad served on a bed of hummus and dressed with dill & Aleppo pepper
Milk, Sesame

SHARING PLATTERS

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

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

Wheel of Tapas 9.95
A platter of white anchovy fillets, Manchego cheese with Quince & Serrano ham all served on Pan Catalán & arranged around a small bowl of olives
Gluten (Wheat), So2, Milk, Fish

Veg Wheel of Tapas (vg) 9.95
A platter of artichokes, sundried tomato & butterbean pâté and broad bean & garlic all served on Pan Catalán & arranged around a small bowl of olives
Gluten (Wheat), So2



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

TAPAS CALIENTE

Hot Tapas! Order 3 to 4 tapas per person for a perfect feast! The dishes will come out as and when they're ready.

Meat

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

Solomillo de Cerdo Ibérico 10.95
Plancha seared Ibérico pork fillet on vibrant pesto & drizzled with a tart raspberry vinaigrette
Nut (Almond) Mustard, So2

Filete de Cordero 11.95
Seared lamb fillet with salsa verde & watercress velouté
Fish, Milk, So2, Celery

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

Bistec con Escabeche 9.95
Fillet steak with sweet & sour escabeche vegetables & spiced corn salsa
So2, Milk, Celery

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

Secreto Ibérico 12.95
Sshhhh.... the Spanish butcher's best-kept secret! Tender, pan seared Ibérico pork served with sweet quince alioli & a mild jalapeño pesto
Nut (Almond), Egg, So2

Albóndigas de la Casa 6.25
Beef & pork meatballs cooked in a smokey chorizo & tomato stew
So2, Mustard, Egg, Gluten (Wheat), Celery

PAELLAS

Our paellas are perfect for 2!

POLLO Y CHORIZO 32.95
Yorkshire Soanes' grain fed chicken & chorizo paella
So2, Celery

MARISCO 32.95
Mixed seafood paella
Celery, Fish, Crustacean, Mollusc, So2

VERDURAS (VG) 26.95
A hearty Mediterranean vegetable paella
So2, Celery



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View our menu in Chinese

From the Sea

Trucha de Mar 11.95
Plancha seared sea trout served with a salty, sweet olive and lemon jam
Fish, So2

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
Mollusc

Gambas Pil Pil 7.95
Sizzling prawns in garlic & chilli infused olive oil
Crustacean

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

Gambas a la Plancha 7.95
Whole prawns in salt & garlic cooked on the plancha
Crustacean

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

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

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

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

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

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

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)

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

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

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

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!



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.

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!



INTERNATIONAL SHERRY WEEK

Join the greatest Sherry Party on Earth!
5 Sherries. 5 Courses.

Tabanco by Ambiente
6th Nov Sept '26, 12.30pm

Ambiente Beverley
4th Nov '26, 12.30pm

Ambiente Hull
4th Nov '26, 6.30pm

Ambiente Leeds
5th Nov '26, 6.30pm



This November, we're joining the global celebration of International Sherry Week and we'd love for you to be part of it.

We're bringing you a brand-new line-up of five exceptional sherries from Bodegas Lustau, paired with a five-course seasonal menu created just for the day by Executive Chef Johnny Cliff. From crisp, zesty finos to rich, indulgent olorosos, you'll taste the full spectrum of what makes sherry one of Spain's greatest treasures.

Guiding you through our tasting will be a sherry expert from Bodegas Lustau, alongside our very own Sherry Knight, Rob Scott-South, ready to share stories, insights and plenty of passion for sherry.

It's always one of our most popular events of the year (our evening sitting has already sold out!).

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)



Let's be SOCIAL



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Share the tapas joy and tag us in your pics!

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.



**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

