



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
- 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 with a cucumber & tomato salad served on a bed of hummus and dressed with dill & Aleppo pepper Milk, Sesame

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, Lomo Ibérico, Chorizo Ibérico, Coppa Ibérico & Salchichon Ibérico from the Pata Negra Pig & Fuet served with guindillas & homemade bread Gluten (Wheat), So2

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
- 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

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

- 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



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



扫码获取中文版菜单
View our menu in Chinese

Tapas...

Tapas is made for sharing, so order for the table and get stuck in! We recommend ordering around 3-4 tapas per person (appetite depending!).

Meat

- Empanadas de Carne** 6.95
Golden empanadas filled with slow-braised beef, ancho chilli & pineapple Gluten (Wheat), So2, Celery
- Filete de Cordero** 11.95
Seared lamb fillet with salsa verde & watercress velouté Fish, Milk, 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
- 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
- Bistec con Escabeche** 9.95
Fillet steak with sweet & sour escabeche vegetables & spiced corn salsa So2, Milk, Soy

- 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

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

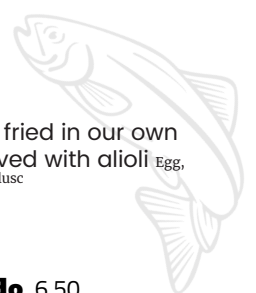
- Paella de Pescado** 7.50
An individual mixed seafood paella Mollusc, Fish, Crustacean, So2, Celery

- 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)

- 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



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 fillo parcel filled with chilli & honey 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

- Albóndigas Veganas (vg)** 6.25 *Plant-Based*
Meatless meatballs cooked in a smokey pimenton & tomato stew So2, Soy, Celery

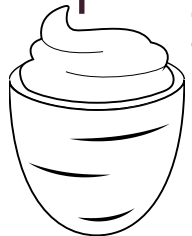
- Chorizo y Patatas Veganos (vg)** 6.95 *Plant-Based*
Caramelised chorizo-style pieces and potato So2, Soy



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

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!



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.

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.

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

