

Menu



Tapas

PATATAS BRAVAS Y ALI-OLI **GF** | **V** £3.75

Chunky hand cut potatoes with classic tomato sauce & ali-oli.

TORTILLA DE PATATA **GF** | **V** £3.75

Traditional Spanish omelette with potato and onion.

REVUELTO DE MORCILLA **GF** £4.00

Rice black pudding scrambled, potato crisps, garlic and parsley olive oil.

CHORIZOS PICANTES SALTEADOS **GF** £4.95

Sautéed spicy chorizos with onion and peppers.

BUÑUELOS DE BACALAO £8.30

Fresh, lightly beer-battered chunky cod bites, served with our homemade chive ali-oli sauce.

CROQUETAS*† £4.50

Creamy béchamel Spanish croquettes made with Serrano ham and chicken, or spinach and garlic.

*Contains Milk / †Includes vegetarian option

CHAMPIÑONES SALTEADOS **GF** | **V** £3.85

Garlic, parsley and onion sautéed button mushrooms.

RELLENOS DE CALABACIN **GF** | **V** £3.75

Courgette parcel, stuffed with onion, mushrooms and spinach, topped with cheese.

GAMBAS AL AJILLO **GF** £8.00

Pan fried Tiger King Prawns with garlic and white wine.

PIMIENTOS DEL PADRON **GF** | **V** £4.85

Fried Padron green peppers, seasoned with sea salt flakes.

*Some of them can be really spicy.

SOLOMILLO DE CERDO CON PANCETA **GF** £8.20

Pork tenderloin and Spanish bacon skewers, served with red wine and cinnamon jus and crispy potatoes.

CALAMARES A LA ROMANA £6.50

Lightly floured deep fried squid rings, served with homemade lime mayonnaise.

RABO DE TORO ESTOFADO **GF** £7.50

Braised oxtail, off the bone, and served with cauliflower puree.

PULPO ASADO **GF** £8.95

Grilled Spanish octopus, served with mashed potatoes, Spanish paprika and extra virgin olive oil.

ALBONDIGAS £6.95

Handmade marinated beef meat balls, served in a tomato sauce with mushrooms and peas.

*Contains Milk

SALMON Y GUACAMOLE **GF** £7.95

Fresh pan fried diced salmon, served with homemade guacamole and peppers and onion.

BROCHETA DE POLLO **GF** £6.40

Marinated chicken breast skewers served with the classic Catalan Romesco sauce.

*Contains Nuts

Arroces

As our food is freshly made, please allow us 30-40 minutes to have your paella ready to eat. The toasted rice at the bottom of the pan is called "socarrat" it is the tastiest part of the paella, don't miss it.

PAELLA DE MARISCO **GF** 2P £15.50 / 4P £28.50

Squid, king prawns and mussel paella.

PAELLA DE POLLO **GF** 2P £13.95 / 4P £26.00

Chicken breast paella.

ARROZ NEGRO **GF** 2P £15.70 / 4P £29.00

Squid and king prawn paella, made with squid ink for an intense black colour and sea food flavour.

PAELLA VEGETAL **GF** | **V** 2P £12.95 / 4P £24.50

Courgette and mushroom paella.

GF - Gluten Free | V - Vegetarian

Menu



Cheese and cured meat boards

JAMON SERRANO **GF** ½ £6.50 / FULL £11

Thin slices of fresh cut 12 month cured Spanish serrano ham.

CURED MEATS SELECTION **GF** £11.50

Mixed board of fresh cut Spanish serrano ham, Iberico salchichon, Iberico chorizo and cured pork loin.

CHEESE SELECTION **GF | V** £9.95

Manchego cheese, made of sheep's milk, from La Mancha.
Mahon cheese, made of cow's milk, from Menorca.
Garrotxa cheese, made of goat's milk, from Cataluña.

JAMON SERRANO Y QUESO **GF** £9.95

Mixed board of Serrano ham and the most popular Spanish cheese.

CHEESE AND WINE MIX **GF | V** £14.50

Our three cheeses, each paired with a different wine.

Picoteo

PAN CON TOMATE **V** £2.95

Freshly baked bread, served with our fresh grated tomato and garlic sauce.

ACEITUNAS **GF | V** £3.50

Green and black marinated Spanish olives.

KIKOS **GF | V** £2.50

Toasted and smoked giant corn.

ALMENDRAS **GF | V** £3.85

Olive oil fried and salted almonds.

Seleccion de tapas

We have put together a selection of the most popular tapas for £14 per head, and a chef selection of the best of Lorentes for £20. Minimum 4 people.

£14 {
PATATAS BRAVAS & ALI-OLI
PIMIENTOS DEL PADRON
CALAMARES
CHAMPIÑONES
ALBÓNDIGAS
CHORIZOS
CROQUETAS
PAELLA
PAN (BREAD)

£20 {
TABLA CURADOS
PATATAS BRAVAS & ALI-OLI
CROQUETAS
GAMBAS
SOLOMILLO DE CERDO
SALMON
PAELLA
BUÑUELOS
PAN (BREAD)

Allergens.

Our dish descriptions don't always mention every single ingredient, so just ask if you're unsure. Please inform one of our team of your specific allergy or dietary requirement when ordering, even if you have eaten the dish previously.

LORENTES

Spanish Tapas & Wine Bar | www.lorentes.co.uk

@LorentesTapas lorentes