

# Menu

Please wait for a member of staff to take your order or use the link on our website: [www.lorentes.co.uk](http://www.lorentes.co.uk)

- Please observe and adhere to our social distancing rules.
- Please do not move any furniture.
- A member of staff will be happy to assist with any queries.



## Tapas

<b>PATATAS BRAVAS</b> GF VE £3.85 Chunky hand cut potatoes with brava sauce.
<b>PATATAS ALIOLI</b> GF V £3.85 Chunky hand cut potatoes with ali-oli sauce.
<b>TORTILLA DE PATATAS</b> GF V £3.75 Traditional Spanish omelette potato and onion.
<b>HUEVOS ROTOS (HAM, MORCILLA OR CHORIZO)</b> GF £4.90 Your choice of serrano ham or Spanish black pudding or spicy chorizo on a base of sliced potatoes, topped with two fried free-range eggs.
<b>CHORIZOS A LA MIEL</b> GF £7.50 Sautéed spicy chorizos cooked with honey.
<b>CHAMPIÑONES SALTEADOS WITH HAM</b> £4.25 Sautéed button mushrooms with garlic, parsley and diced serrano ham (VE or V options available).
<b>BROCHETA DE POLLO WITH ROMESCO SAUCE</b> £7.50 Marinated chicken skewers with Spanish Romesco sauce. Contains nuts
<b>GAMBAS AL AJILLO</b> GF £8.90 Pan fried Tiger King prawns with garlic, fresh chilli, ginger and coriander.
<b>PADRON PEPPERS</b> GF VE £6.85 Fried Padron peppers seasoned with sea salt flakes - some of them can be really spicy.
<b>BUÑUELOS DE BACALAO</b> £8.70 Fresh, lightly beer-battered chunky cod bites, with our homemade chive ali-oli.
<b>CALAMARES A LA ROMANA</b> £6.90 Lightly floured, deep fried squid rings, with homemade lime mayonnaise.
<b>HAKE WITH SEAFOOD SAUCE</b> £7.00 Lightly floured, fresh Hake cooked in a seafood sauce with prawns and mussels.

<b>CROQUETAS</b> £6.50 Creamy bechamel Spanish croquettes made with either Serrano ham and chicken or mushrooms and manchego cheese. Contains milk and nuts   Vegetarian option available V
<b>CARRILLERA WITH RED WINE SAUCE</b> GF £9.50 Pork cheek cooked with vegetables and red wine, served with mashed potato, red apple and crispy mushrooms.
<b>PULPO A LA GALLEGA</b> GF £8.95 Grilled Spanish octopus with sliced potatoes, Spanish spicy paprika and extra virgin olive oil.
<b>ALBONDIGAS</b> £6.95 Handmade, marinated beef meatballs served in a tomato sauce with mushrooms and peas. Contains milk
<b>AUBERGINE SALAD</b> V £5.60 Grill aubergine and beef tomato salad topped with a Spanish olive tapenade, grilled manchego cheese and mint dressing (VE option available).

## 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.

<b>PAELLA DE MARISCO</b> GF 2 People £16.70 Squid, king prawns and mussel paella.
<b>PAELLA DE POLLO</b> GF 2 People £14.50 Chicken breast and green beans paella. Contains nuts
<b>ARROZ NEGRO</b> GF 2 People £15.70 Squid and King prawn paella made with squid ink for an intense black colour and sea food flavour.
<b>PAELLA VEGETAL</b> GF VE 2 People £12.95 Asparagus, green beans, and mushrooms paella.

## Cheese and cured meat boards

<b>JAMON SERRANO</b> GF ½ £6.50   FULL £11.00 Freshly cut, thin slices of 12 month cured Serrano ham.	<b>CHEESE SELECTION</b> V £10.95 Selection of three Spanish cheeses, ask for current selection. GF options available.
<b>JAMON IBERICO DE BELLOTA</b> GF ½ £14.00   FULL £28.00 Freshly cut, thin slices of 18 month cured Iberico de Bellota ham. The best ham in the world at your table in Derby.	<b>JAMON SERRANO Y QUESO MANCHEGO</b> £9.95 Mixed board of Serrano ham and the most popular Spanish cheese, Manchego. GF options available.
<b>CURED MEATS SELECTION</b> GF £11.85 Freshly cut platter of Serrano ham, Iberico salchichon, Iberico chorizo and Iberico cured pork loin.	

## Picoteo

<b>PAN CON TOMATE</b> V VE £2.95 Freshly baked bread served with our fresh grated tomato and garlic and olive oil sauce.	<b>KIKOS</b> GF V VE £2.50 Toasted and smoked giant corn.
<b>ACEITUNAS</b> GF V VE £3.50 Green and black marinated Spanish olives.	<b>ALMENDRAS</b> GF V VE £3.85 Olive oil fried and salted almonds.

## Seleccion de tapas

£18.00 per head – Minimum 4 people

We have put together a selection of our most popular tapas.

<b>PAN (BREAD)</b> VE	<b>CHORIZOS A LA MIEL</b> GF
<b>PATATAS BRAVAS &amp; ALI-OLI</b> GF VE	<b>CHICKEN SKEWERS WITH ROMESCO SAUCE</b>
<b>CHAMPIÑONES SALTEADOS WITH HAM</b> GF	<b>CROQUETAS</b>
VE or V options available.	V option available.
<b>CALAMARES A LA ROMANA</b>	<b>PAELLA</b>
<b>ALBONDIGAS</b>	VE option available.

### 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.

All prices include VAT

GF Gluten Free V Vegetarian VE Vegan

Lorentes

Spanish Tapas & Wine Bar | Authentic Spanish Tapas

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# Vino tinto

**Easy-drinking style...** Reds with pristine fruit & suppleness.

**ACANTUS** 175ml £5.60 | 250ml £6.90 | Bottle £18.90

VdT Castilla. Tempranillo, No oak. 13.5%.

*Fruity, spicy, full bodied, well balanced, smooth with a pleasant lingering finish.*

**Secret Spain...** Exciting finds from lesser known regions.

**PASO PRIMERO CABERNET SAUVIGNON + MERLOT**

V VE

175ml £7.20 | 250ml £8.80 | Bottle £23.95

DO Somontano. Cabernet Sauvignon (75%) Merlot

(25%) 14.5%. 2018.

*An exuberant, dark, fruity red with chocolate-coated black cherry, and gentle, sweet spices. A bold, full-bodied & fresh tasting red that drinks great on its own or with our tapas.*

**LA MULTA OLD VINE GARNACHA** V VE Bottle £24.30

Calatayud. Garnacha (100%) 15%.

*La Multa Old Vine Garnacha is made from 50 year old vines high in the arid hills of Calatayud. Generous bright, fleshy fruit with hints of herbs and cloves. Great fruit expression of pure Garnacha with a smooth, spicy finish.*

**MENCIA, TRES FILAS, BODEGAS MEYANO** V VE

Bottle £29.95

DO Bierzo. Mencía (100%). 6 months in new oak

barrels. 14%.

*Intense yet elegant nose where red fruit, strawberry and raspberry sensations dominate, as well as floral and violet notes. In the background, very well integrated vanilla, tobacco and minerals. Elegant and silky. On the palate it is fresh, with red fruit. Round, soft, silky tannin. Balanced acidity, freshness and varietal notes dominate in perfect harmony with wood flavours that give the wine complexity. The oak aging is well integrated and very elegant.*

**Classic region...** Textbook tastes of the region.

**RIOJA TEMPRANILLO, MANZANOS** V VE

175ml £7.20 | 250ml £8.80 | Bottle £23.95

DOCa Rioja. Tempranillo (100%) 6 months in American

oak barrels. 13.5%. 2017

*Aromatic and intense. Aromas of wild red berries and sandalwood. Fresh, fruity and well balanced with sensations of raspberries, vanilla, cinnamon and a touch of well judged oak.*

# Primer vino tinto

**Up from the cellar...**

**TIERRAS DE CAIR, RESERVE,** Bottle £58.00

DO Ribera del Duero. Tempranillo (100%) 75+ year old

vines, 2 years ageing in French oak barrels 2012+.

*A very fine, complex powerful red from the famous Ribera del Duero Denominacion de Origen. Seamless aromas of black fruit compot, vanilla, saddle leather and black chocolate flow into a rich, full-bodied, multi-layered palate - broad taste. The complex aromas and flavours continue to develop in the glass. The finish is Impressive, and very long, a complete wine, with beautiful depth, and good bottle age.*

# Rosado

**CASTILLO DEL MORO TEMPRANILLO ROSADO** V VE

175ml £5.60 | 250ml £6.90 | Bottle £18.90

VdT Castilla. Tempranillo (100%) 12.5%. 2018.

*This Rosado is crammed full of juicy wild strawberry, raspberry and cranberry fruit. Rich in colour, the wine is crisp and well balanced with a long finish of strawberries and cream.*

**CASTILLO DE ENÉRIZ GARNACHA ROSE** V VE

Bottle £23.90

Navarra. Garnacha 100%. No oak ageing. 13%.2018.

*Fresh, delicate, elegant, balanced with a fresh nose of blood orange. Surprisingly weighty and fleshy and well structured despite its youth with excellent balance between freshness and persistence.*

# Cava

**SUMARROCA BRUT RESERVA** Bottle £23.95

DO Cava, Alella. Xarel-lo, Macabeo

*Lower sugar than the brut. Aging on the lees is very apparent with fine subtle bubbles and a long after-taste.*

**SUMARROCA BRUT ROSE** Bottle £23.95

DO Cava, Alella. Pinot Noir

*Aromas of red wild forest fruits (strawberries, raspberries). presents with vigour, crispy acidity. Savoury with floral nuances.*

**FREIXENET** Mini Bottle 200ml £7.95

Macabeo, Xarel-lo

*A fresh, fruit-driven Introduction to Cava that shows a lemon, pear & peach character and a nice dry finish.*

# Blanco

**Lighter bodied...** Crisp, refreshing whites.

**ACANTUS, SOUVIGNON BLANC**

175ml £5.60 | 250ml £6.90 | Bottle £18.90

VdT Castilla, 11.5%.

*Crisp, citrusy aromas combine with vibrant fresh apple flavours and a zesty twang courtesy of the Sauvignon Blanc in this light, quaffable white.*

**RIOJA BLANCO JOVEN, MANZANOS** V VE

175ml £7.20 | 250ml £8.80 | Bottle £23.95

DOCa Rioja. Viura (85%), Chardonnay (15%) 13%. 2018.

*Bright yellow with hints of gold. Fresh aroma of fruit, such as apricot. Refreshing, rounded, long and pleasant on the palate and a finish of juicy, green-skinned fruits.*

**Aromatic whites...** Bold, charismatic & dry.

**'SILGA' RUEDA VERDEJO** V VE Bottle £26.95

DO Rueda. Verdejo (100%) 12.5%. 2018.

*Green-fruit, hints of fresh cut grass, fennel on the nose. Medium-bodied, juicy white peach like flavours, quite exotic – fresh mango, kiwi notes develop in the glass. Lots of energy here & pitch-perfect acidity makes for a dry, fresh tasting finish.*

**Intense whites...** Wines with a little more of everything!

**GODELLO. XESTOSA** Bottle £29.50

DO Monterrei, Galicia, NW Spain. Godello (100%)

2 months on lees. No oak. 13% 2018.

*Fragrant minerals, nutmeg, white peach, and pear aromas inform the nose of this concentrated, mouth-filling, spicy, mineral-laden white. This nicely proportioned, lengthy Godello is an excellent 'all-rounder' to go with our 'tapas.*

**ALBARIÑO. PAZO SEÑORANS** Bottle £36.50

Rias Baixas, NW Spain.5 months lees contact.

No oak. 13%.

92 points, The Wine Advocate.

*"One of the leading producers of Albariño, the glorious dry white made in northwest Spain, Pazo de Señorans' 2012 Albariño (from slate and gravelly soils) was fermented and aged on its lees with lees stirring. Abundant tropical fruit (pineapple, mango, melons) aromas jump from the glass. The same characteristics linger on the palate, along with wonderful intensity, medium body and terrific purity, texture and freshness. As the wine sits in the glass, undertones of apricots and white peaches emerge". Robert Parker – The Wine Advocate.*

# Sherry & Vermouth

**PASO PRIMERO VERMOUTH** 175ml £9.00

*A classic Spanish aperitif, served with ice and soda or just over ice.*

**MANZANILLA EQUIPO NAVAZOS** V VE 375ml £22.00

DO Jerez. (Valdespino) Palomino Fino (100%) 15%.

*Fermented in stainless steel and aged in a solera under flor for an average of five years. It's a characterful Fino, quite accessible, with notes of esparto grass and a lowish acidity palate that is rounded, saline and delicious.*

# Cocktails

**SANGRIA** Half Jug £8.00 | Jug £14.00

**SANGRIA BLANCA** Half Jug £8.00 | Jug £14.00

White wine, white rum, sugar, fresh fruit and lemonade.

**NEGRONI** £8.00

The Negroni is made of one part gin, one part vermouth rosso and one part Campari, garnished with orange peel.

**OLD FASHIONED** £8.00

**BALON 43** £8.00

Refreshing and light, the balon 43 is 50ml Licor 43, lemon juice and sparkling water served over ice, an ideal drink to open the taste buds to Spanish cuisine.

**RASPBERRY MOCKERY (ALCOHOL FREE)** £8.00

**PASSION FRUIT MOCKJITO (ALCOHOL FREE)** £8.00

# Beer & Cider

## DRAFT BEER

**ESTRELLA** Half Pint £2.25 | Pint £4.30

**GUEST BEER** Half Pint £2.60 | Pint £5.20

## BOTTLE BEER AND CIDER 330ML

**ESTRELLA GALICIA 0%** £2.70

**ESTRELLA GALICIA 4.7%** £3.70

**ER BOQUERON 4.8% (MADE WITH SEA WATER)** £4.70

**ALHAMBRA 6.4%** £4.70

**MAHOU 5.1%** £4.10

**DAURA 5.4% (GLUTEN FREE)** £4.70

**DARLEY ABBEY CIDER 6% (SWEET)** £3.70

**DARLEY ABBEY CIDER 6% (DRY)** £3.70

**REKORDERLIG WILD BERRIES** £4.80

**REKORDERLIG STRAWBERRY-LIME** £4.80