

Menu

Tapas

PATATAS BRAVAS GF VE £3.95 Chunky hand cut potatoes with alioli and salsa brava.
TORTILLA DE PATATA GF V £4.50 Traditional Spanish omelette with potatoes and onion.
CHORIZOS SALTEADOS A LA SIDRA GF £7.10 Sautéed spicy chorizo with cider.
HUEVOS ROTOS GF £6.90 Your choice of Serrano ham/ black pudding or Padron peppers, topped with 2 fried eggs.
TARTARA DE PORTOBELLO GF V £6.85 Portobello mushroom marinated in balsamic vinegar, olive oil, capers and topped with goat cheese and avocado.
BROCHETA DE POLLO CON COUSCOUS £7.20 Chicken skewers with couscous and topped with yogurt sauce.
GAMBAS AL AJILLO £8.90 Pan fried tiger prawns with garlic and white wine.
PIMIENTOS DE PADRON GF V £5.20 Fried padron peppers seasoned with sea salt flakes.
CALAMARES A LA ROMANA £6.90 Lightly floured, deep fried squid rings with lime mayonnaise.
MEJILLONES EN SALSA DE VINO BLANCO GF £5.20 Fresh mussels with white wine and tomato.
CROQUETAS £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

ALBONDIGAS £6.95 Handmade marinated beef meatballs, served with tomato sauce, mushrooms and peas. Contains milk and nuts
BUÑUELOS DE BACALAO £8.70 Beer battered cod bites with alioli
PULPO CON TOMATE Y BERENJENA GF £8.95 Perfectly cocked octopus with a tomato and aubergine stew.
CAULIFLOWER V £5.50 Beer battered cauliflower florets, over a tick cheese sauce and topped with a sweet/sour chilli sauce and black sesame seed.
CARRILLERA £5.60 Pork cheeks with a cauliflower puree and gravy.

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

Please wait for a member of staff to take your order or use the link on our website: 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.



Cheese and cured meat boards

JAMON SERRANO GF ½ £6.50 FULL £11.00 Freshly cut, thin slices of 12 month cured Serrano ham.	CHEESE SELECTION V £10.95 Manchego, Queso de Romero and Queso de Tetilla. GF options available.
JAMON IBERICO DE BELLOTA GF ½ £14.00 FULL £28.00 Freshly cut, thin slices of 18 month cured Iberico de Bellota ham. The best ham in Nottingham.	JAMON Y QUESO £9.95 Mixed board of Serrano ham and the most popular Spanish cheese, Manchego. GF options available.
CURED MEATS SELECTION GF £11.85 Freshly cut platter of Serrano ham, Iberico salchichon, Iberico chorizo and Iberico cured pork loin.	

Picoteo

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

PAN (BREAD) V
PATATAS BRAVAS & ALI-OLI GF VE V
PADRONES GF VE V
CALAMARES
ALBONDIGAS

CHORIZO A LA SIDRA GF
POLLO CON COUS COUS
CROQUETAS V option available.
PAELLA V 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

Vida by 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