



BAR ENCORE TAPAS MENU

— To experience tapas we suggest you order 5-6 dishes per two people. All our dishes are freshly prepared. They will be served as they are ready not all together. Share your dishes and enjoy the tapas experience

Entrantes

MARINATED OLIVES (GF) (VG) – Pitted manzanilla olives with lemon, oregano & chillies	£3.35
SALTED ALMONDS (GF) (VG) (N) – Salted almonds, a very traditional Spanish snack	£3.25
ALITAS DE POLLO (GF) – Marinated crispy chicken wings with a lemon, honey and chilli dressing	£4.95
BREAD BOARD (GFO) – Fresh bread served with Spanish olive oil & balsamic vinegar	£4.20
PICOS (V) – Crunchy little Spanish breadsticks	£1.95
HALLOUMI CHIPS (GF) (V) – Chunky halloumi chips served with a rich tomato sauce	£5.55
DATILES CON PANCETA (GF) – Six succulent dates wrapped in pancetta	£4.55
PINCHOS (GF) – Six mini skewers of sliced chorizo, olive and manchego cheese drizzled in honey, tapas doesn't get much more traditional than this	£4.50
MINI CHORIZO SECO (GF) – Dry cured mild chorizo slices	£3.25

To Share

TAPAS CARNE BOARD (GFO) – Marinated olives, picos, sliced chorizo, serrano ham and spanish salami, fresh bread, olive oil, balsamic vinegar, quince jelly, manchego cheese & mini chorizo seco	£18.95
BAKED CRANBERRY CAMEMBERT (GFO) – Camembert topped with cranberries, port and thyme, served with fresh bread for dipping. + please allow 20 minutes cooking time for this dish	£9.95
FRITO MISTO BOARD – A board of mixed fried fish; beer battered calamari rings, breaded whitebait, floured chiperones, and cod goujans, served with our homemade aioli	£13.95

Tapas Del Mar

GAMBAS AL LA PLANCHA (GF) – Whole King Prawns grilled with garlic, white wine, parsley & lemon	£8.25
GAMBAS AL AJILLO (GF) – Succulent de shelled king prawns cooked in garlic, white wine and chilli	£7.25
GAMBAS PIL PIL (GF) – Succulent de shelled king prawns cooked in a hot chilli and tomato sauce	£7.25
SEVILLE STYLE CALAMARES – Beer battered by hand, fried and served with our homemade aioli	£7.00
VIEIRA & CHORIZO (GF) – Scallops and chorizo cooked with honey, spring onion and chilli	£7.85
VIEIRA, GAMBAS & MEJILLONES(GF) – Scallops, prawns and mussels cooked in chilli, garlic and white wine	£7.85
CHIPERONES – Baby calamari lightly floured and fried, served with homemade aioli	£5.95
LUVINAAL GAUDI (GF) – Pan fried seabass topped with a mixed pepper salsa	£8.00





Tapas Carne

IBERICO JAMÓN CROQUETAS (GF) – Spanish ham croquettes served with our made sauces of aioli and romesco	£5.50
CHIMMI CHURRI FILETE (GF) – Local green's Norton fillet steak, cooked to your liking, topped with a South American chimmi churri sauce of olive oil, garlic, chilli, and fresh herbs	£9.55
ALBONDIGAS – A spanish tradition, pork and beef meatballs, slowly cooked in our homemade rich tomato sauce	£6.25
POLLO CON QUESCO AZUL (GF) – Succulent grilled chicken breast on top of a bed of caramelised red cabbage, topped with a blue cheese sauce	£7.50
CHORIZO AL VINO (GF) – Mini chorizo cooked in our homemade rich tomato sauce	£6.25
CHORIZO DEL DIABLO (GF) – Spicy chorizo cooked in red wine, white wine, red peppers and chillies	£6.25
PORK BELLY BITES (GF) – Local green's norton pork belly, slowly cooked in cider for a minimum of six hours, served with a sticky prune sauce	£6.75
CARRILLERAR ERRDO AL VINO TINTO – Slow braised pork cheeks cooked in a rich tomato based sauced	7.25
MORCILLA DE BURGOS – Four skewers of lightly toasted rustic bread, stacked with spanish black pudding, blue cheese sauce and tomato jam on top.	£7.10

Ensalada

ENSALADA MIXTA (VGO) (V) (GF) – Mixed salad with cucumber, boiled egg, cherry tomatoes, bell pepper, and green olives with a light spanish olive oil and balsamic vinegar dressing + can be served without the egg for a vegan option	£6.50
ENSALADA POLLO (GF) – Chicken salad, with cucumber, boiled egg, cherry tomatoes, bell pepper and green olives, dressed with a balsamic glaze	£7.40
ENSALADA MANCHEGO – Manchego cheese salad with cucumber, bell peppers, cherry tomatoes, boiled egg, & olives dressed with a balsamic glaze	£6.95

Tapas Vegetarianas & Vegana

PIMIENTOS DE PADRON (VG) (GF) – Fried padron peppers and sea salt	£4.95
PATATAS BRAVAS (GF) (V) (VG) – Twice cooked diced potatoes, topped with our homemade rich tomato sauce and aioli. + vegan alternative is served without aioli	£5.35
QUESO DE CABRA FRITA (V) – Hand crumbled goats cheese, fried and served with caramelised red onion and redcurrant jelly	£6.30
BEREJENA FRITA (V) (VGO) – Aubergine chips, beer battered by hand & drizzled in honey + can be served with golden syrup as a vegan option	£6.55
VEGETABLE EMPANADILLA (VG) – Spanish baked savoury pastry filled with vegetables served with ramesco sauce on the side	£6.25
CHAMPIÑONES AL AJILLO (VG) (GF) – Button mushrooms sautéed in garlic, parsley and white wine	£4.25
CHAMPIÑONES CROQUETAS (V) – Six wild mushroom croquettes served with our homemade sauces of aioli and romesco	£6.00
VEGANA ALBONDIGAS (VG) – Vegan meatballs, cooked slowly in our homemade rich tomato sauce	£4.95
REPOLLO ROJO (GF) (VG) – Caramelised red cabbage	£3.85
FRIES (VG) (GF)	£2.95
SWEET POTATO FRIES (VG) (GF)	£3.30





Niños

CHICKEN STRIPS – Southern fried chicken strips served with a choice of fries or sweet potato fries	£4.95
COD GOUJONS – Served with a choice of fries or sweet potato fries	£4.95
MEATBALLS – Served with a choice of fries or sweet potato fries	£5.50
CHICKEN BURGER (GFO) – Served in a brioche bun with lettuce, with a choice of fries or sweet potato fries	£5.75
VEGAN MEATBALLS (VG) – Served with a choice of fries or sweet potato fries	£5.25

Postres

PERAS AL VINO (VG) (GF) – A pear poached in red wine, served with vanilla ice cream	£5.95
CHURROS CON CHOCOLATE (V) – Traditional thin spanish churros served with a rich chocolate sauce	£5.95
CHURROS CON CARAMELO (V) – Small churros filled with caramel	£4.25
TARTA DE SANTIAGO (V) (N) – Traditional Spanish almond cake served with vanilla ice cream	£5.95
FIG & ALMOND WHEEL SLICE (VG) (GF) (N) – Pressed whole dried pajarero figs and Marconi almonds, with pistachio ice cream	£5.25
RASPBERRY & FRANGIPANE TART (VG) (GF) (N) – Gluten free pastry base filled with raspberry jam and almond frangipane topped with flaked almonds, served warm with vanilla ice cream and a raspberry coulis	£4.95

– (GF) Gluten Free (V) Vegetarian (VG) Vegan (N) Contains Nuts (GFO) Gluten Free Option (VGO) Vegan Option

– IF YOU SUFFER FROM A FOOD ALLERGY OR INTOLERANCE PLEASE LET YOUR SERVER KNOW. WE DO EVERYTHING WE CAN , HOWEVER PLEASE BE AWARE OUR KITCHEN TEAM DOES HANDLE GLUTEN PRODUCTS AND NUTS, SO BY LAW WE CAN NOT STATE THAT ANY DISH IS 100% GLUTEN/NUT FREE

A 10% SERVICE CHARGE WILL BE ADDED TO ALL PARTIES OF 8 OR MORE

