

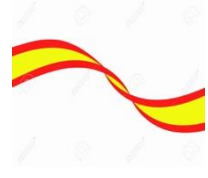


ELIZABETH'S RESTAURANT

Established 1992



TAPAS MENU - 27 Sep 2018



Bread & Olive Oil - 2.75

EACH TAPA - 5.25

LARGE TAPA - 9.50

Racion de Jamon Iberico 9.50

Racion Mixta - mixed charcuterie meats, tortilla & Manchego cheese 9.50

Fish & Seafood

Sardinas Rebozadas - filleted sardines, floured, English mustard & egg wash batter

Gambas al Ajillo - prawns with garlic, white wine, parsley (peeled)

Pimientos de Piquillo rellenos de ensalada de atun - piquillo peppers filled with tuna & sweetcorn salad

Boquerones Marinados - fresh anchovies, marinated in garlic, parsley & virgin olive oil

Meat Free Tapas

Berenjenas Fritas, Queso de Cabra y Miel - fried aubergines, goats cheese & honey - Signature Dish

Tortilla - Spanish potato omelette

Garbanzos con Espinacas - chick peas with spinach, coriander, chilli & boiled egg

Patatas Bravas - potatoes, with spicy tomato sauce

Meaty Tapas

Croquetas de Jamon Iberico - Iberian ham croquettes

Morcilla de Burgos - Spanish black pudding, apple sauce, saffron mayonnaise

Chistorra al Vino - Spanish sausage

Fabada Asturiana - white bean cassoulet with chorizo, ham, black pudding (traditional Asturian dish)

Postres - Desserts

Queso Manchego con Membrillo - Manchego cheese with quince

Crema Catalana - Spanish crème brulee

Chocolate con Churros

Tarta de Santiago - Spanish almond tart, vanilla ice cream (traditional Galician dish)