



ELIZABETH'S RESTAURANT

Established 1992

TAPAS MENU – 29 November 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

Huevos Revueltos con Gambas – scrambled egg with prawns

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

Pimientos de Piquillo rellenos de pescado – piquillo peppers filled with creamy fish mix

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

Huevos Revueltos con Espinacas y Tomates Cherry – scrambled egg with spinach & cherry tomatoes

Patatas Bravas - potatoes, with spicy tomato sauce

Meaty Tapas

Albondigas – meatballs with spicy tomato sauce

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

Chistorra al Vino – Spanish sausage

Carrillera de Cerdo – braised pig cheeks stew in sherry

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)