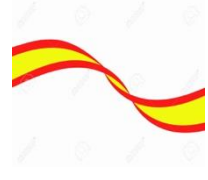




ELIZABETH'S RESTAURANT

Established 1992

TAPAS MENU – 28 February 2019



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 9.50

Fish & Seafood

Mejillones Rellenos – mussels filled with parsley, garlic, white wine, breadcrumbs & cheese

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

Calamares Fritos – deep fried squid, sweet chilli jam

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

Tortilla de Legumbres – Vegetable frittata

Patatas Bravas - potatoes, with spicy tomato sauce

Meaty Tapas

Cordero a la Cazuela – Slow cooked Lamb ragu

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

Chistorra al Vino – Spanish sausage

Lomo de Cerdo con Albaricoque – pork loin with apricots

Postres – Desserts

Torrijas (French toast) – bread slice soaked in egg & milk, pan fried, sugar on top

Crema Catalana - Spanish crème brulee

Chocolate con Churros

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