

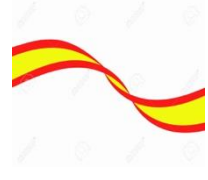


ELIZABETH'S RESTAURANT

Established 1992



TAPAS MENU - 25 April 2019



Bread & Olive Oil – 3.00

EACH TAPA – 5.25

LARGE TAPA – 9.50

Racion de Jamon Iberico 12.00

Racion Mixta - mixed charcuterie meats & tortilla 9.50

Fish & Seafood

Goujons de Pescado, mermelada de chilli dulce – fish goujons, sweet chilli jam

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

Mejillones Rellenos – mussels filled with garlic, cheese, parsley

Crepe de Pescado – seafood pancake

Meat Free Tapas

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

Tortilla - Spanish potato omelette

Garbanzos con Ajo Salvaje y Huevo – chick peas, wild garlic, poached egg, saffron mayonnaise

Patatas Bravas - potatoes, with spicy tomato sauce

Meaty Tapas

Rinones al Jerez – kidneys in sherry

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

Chistorra al Vino – Spanish sausage

Flamenquines de Pollo – breaded flattened chicken breast filled with Iberico ham, piquillo peppers

Postres - Desserts 5.25

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)