

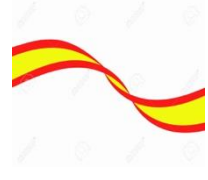


# ELIZABETH'S RESTAURANT

Established 1992



## TAPAS MENU – 28 March 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

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 parsley, garlic, white wine & cheese

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

Pimientos de Piquillo Rellenos – piquillo peppers stuffed with curried vegetables & egg

Patatas Bravas - potatoes, with spicy tomato sauce

### Meaty Tapas

Tiras de Solomillo con Queso Azul – strips of fillet of beef with blue cheese

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

Chistorra al Vino – Spanish sausage

Croquetas de Jamon – ham croquettes, garlic mayonnaise

### 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)