

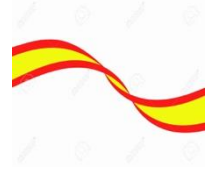


ELIZABETH'S RESTAURANT

Established 1992



TAPAS MENU – 30 May 2019



Bread & Olive Oil – 3.00

EACH TAPA – 5.50

LARGE TAPA – 10.00

Racion de Jamon Iberico 12.00

Racion Mixta - mixed charcuterie meats & tortilla 10.00

Fish & Seafood

Calamares Fritos con Chilli Dulce – deep fried calamares, sweet chilli jam

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

Empanada de Atun – thin pastry with tuna, caramelised onions, peppers (Galician delicacy)

Sardinas con Mostaza y Pan Rallado – sardines butterflied with mustard breadcrumbs

Meat Free Tapas

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

Tortilla - Spanish potato omelette

Huevo con Pan Rallado y Remolacha – scotch egg with beetroot, cumin & quinoa

Patatas Bravas - potatoes, with spicy tomato sauce

Esparragos Trigeros con Aceite de Trufa – local asparagus with truffle oil

Meaty Tapas

Croquetas de Jamon – ham croquettes with garlic mayonnaise

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

Chistorra al Vino – Spanish sausage

Filete de Cerdo con Ciruelas – pork fillet with plums

Postres – Desserts 5.25

Crepes de Vainilla – vanilla pancakes

Crema Catalana - Spanish crème brulee

Chocolate con Churros

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