# EL PUEBLO

#### TAPAS & COCKTAILS

Our dishes are cooked to order. Food is served as soon as it is ready, rather than in a fixed order.

### **SMALL BITES**

WARM GARLIC & OLIVE OIL,	// 4.5	SPANISH LAMB SKEWERS WITH PADRON PEPPER	// 8
W/ salsa verde, orange saffron aiolo & red pepper hummus dips. Contains No		Marinated lamb skewers with padron pepp served with yogurt dip (GF)	oer,
MIXED OLIVES W/ piquillo peppers, lemon zest & her	// <b>4.5</b>	SPANISH CHICKEN SKEWERS WITH PADRON PEPPER	// 8
SPICED CHICKPEA PATTIES Suitable for Vegans W/ salsa verde (G	<b>// 4.5</b> GF)	Marinated chicken skewers with padron pepper, served with yogurt dip (GF)	
CREAMY GARLIC, CHESNUT	·	SPANISH OMELETTE Traditional tortilla espanola (V) (GF)	// 6
MUSHROOMS W/ parmesan (GF)	// 4.5	MARINATED CHICKEN THIGHS Succulent chicken thighs stuffed with	// 8
BAKED PADRON PEPPERS	// 5	ricotta cheese and spinach	
W/ idiazabel cheese & red pepper jam		SMOKED SALMON WRAPPED ASPARAGUS	// 7
PATATAS BRAVAS FRIED POTATO CHUNKS Suitable for Vegans W/ bravas dip (GI	// 3.5	Grilled asparagus wrapped in smoked salmon serviced with yogurt dip	
FRIED GOATS CHEESE & SPINAC	Н		// 8.5
CROQUETTES W/ romesco sauce	// 5	Spanish style beef burger with caramelised onion, mozzarella, and gherkin	
HONEY, GLAZED BAKED FIGS Goat's cheese & pommegrannate (GF	// 7	SPINACH AND FETA ROLL Spinach and feta cheese wrapped in filo pastry, served with yogurt dip	// 6
SHELLED KING PRAWNS W/ garlic, chilli. white wine sauce (GF)	// 8	<b>CALAMARI</b> Panko coated crispy calamari with tartar s	<b>// 6</b> sauce
FRIED MANCHEGO & CURED HA	М		<b>//</b> 6.5
CROQUETTES W/ rochesco sauce	// 5.5	Fried finger halloumi pieces (v) with brave SEAFOOD CASULET	es aip // <b>8</b>
BABY CHORIZO, PAN FRIED W/ honey, lemon & herb glaze	// 7	King prawns and monkfish w/ romesco sa	
AL BONDIGAS, SPICED LAMB MEATBALLS W/ bravas sauce (GF)	//7		6
SWEET & SPICY CHICKEN WINGS W/ yoghurt & mint dip (GF)	// 6.5		
SPANISH MARINATED CHICKEN SKEWERS With Padron Pepper Served with yogurt dip (GF)	// 8		

# **SMALL PLATES**

FILLET TOURNEDOS ON A TRUFFLE OIL TOASTED CROUT W/ chicken liver pate, madeira sauce	// 12 TON	ROASTED CHICKPEA & SPINACH CASSOULET Contains Nuts Suitable	// 8.5
LAMB CUTLETS, PIMENT D'ESPELETTE MARINADE Char grilled salsa verde (GF)	// 12	for Vegans (GF) W/ toasted almonds & fresh herbs  LAMB BASQUE STEW Marinated diced lamb with garlic	// 12
CRISP SKIN ON CHICKEN CUTLET W/ membrillo & a choice	// 8.5	and rosemary, Slow-cooked in red wine (GF)	
of pipe rade or supreme sauce (GF)	//10	CHARCUTERIE PLATTER FOR 2 OR MORE A selection of cured meats, pickles.	// 16
DORADA, GILT HEAD BREAM FILLETS, PAN FRIED W/ courgette pickled garnish (GF)	// 10	chutneys, olives, dips, biscuits & bread  CHEESE BOARD FOR 2	// 16
BAKED SALMON FILLET, LEMON & DILL OIL	// 10	OR MORE A selection of soft & hard continental cheese, pickles, crackers & bread,	
W/ parlsey puree crushed new potatoes (GF)		fresh fruit & preserves	

## **SIDES**

CRUSTY BREAD	// 2.5	All Homemade All served with cubed chips or rice		
MIXED SALAD	// 4.5	& mixed vegetables		
GREEN VEGETABLES	// 5	KIDS CHICKEN GOUJONS	// 6	
SAFFRON RICE	// 3.5	KIDS FISH GOUJONS	// 6	
CRUSHED NEW POTATO	// 3.5	KIDS CHICKPEA PATTIES	// 6	
& SHALLOT	// 3.3	KIDS MEATBALLS IN A TOMATO SAUCE	// 6	
EXTRA DIPS	// 1.5	CHEESE & SPINACH CROQUETTES	// 6	

KIDS

## **DESSERTS**

Please ask for our daily special

0151 480 8702 @elpuebloliverpool elpueblohuyton.co.uk **//** 6 **//** 6 // 6 **//** 6

**//** 6

