

MENÚ

PARA PICAR

Enjoy some nibbles while you wait for your tapas

Pan (vg) £4.75

Baked bread served with olive oil & balsamic vinegar (Gluten, So2)

Pan Catalán (vg) £4.75

Toasted bread topped with tomato & garlic (Gluten, So2)

Manchego y Membrillo (v) £5.50

Manchego cheese served with quince sauce (Milk)

Boquerones £5.95

White anchovy fillets marinated in vinegar & garlic (Fish, So2)

Aceitunas (vg) £4.50

Pitted Perelló Gordal olives (So2)

Almendras (vg) £4.50

Roasted & salted Valencian almond (Nuts)

Jamón Ibérico de Bellota £9.95

Premium Jamon Ibérico de Bellota from the Pata Negra Pig

Cecina de Leon £7.95

A smoked & dried salted beef

Dátiles con Serrano £4.25

Dates stuffed with almonds & wrapped in Serrano ham (Nuts, So2)

Dátiles con Queso £4.25

Dates stuffed with Picos blue cheese & wrapped in streaky bacon (Milk, So2)

Hummus Cargado (v) £6.95

Griddled Halloumi with a cucumber & tomato salad served on a bed of hummus and dressed with dill & Aleppo pepper (Milk, Sesame)

Wheel of Tapas £7.95

A platter of white anchovy fillets, Manchego cheese with Quince & Serrano ham all served on Pan Catalán & arranged around a small bowl of olives (Gluten, So2, Milk, Fish)

Veg Wheel of Tapas (v) £7.95

A platter of artichoke with Gran Moravia cheese & chilli, sundried tomato & butterbean pâté and broad bean & garlic all served on Pan Catalán & arranged around a small bowl of olives (Gluten, So2, Milk)

SHARING PLATTERS

Premium Spanish Meat Platter £18.95

Arturo Sánchez produced 'Belotta' grade meats from Spain. They come from 100% Iberian, free range Pata Negra Pigs fed on a unique diet of acorns and cured for a minimum of 18 months. Our platter features Jamon Ibérico, Lomo Ibérico, Chorizo Ibérico & Salchichon Ibérico from the Pata Negra Pig & Cecina de Leon & Truffle Fuet served with guindillas & Pan Galician (Gluten, So2)

Mediterranean Veg Platter (vg) £15.95

A selection of grilled mediterranean vegetables, all served with a selection of pâtés, almonds, olives, guindillas & homemade bread (Gluten, So2, Nuts, Sesame)

Spanish Cheese Platter £16.95

Five of our favourite Spanish cheeses served with quince, chutney, cornichons, Picos de Pan and Pan Galician (Gluten, So2, Milk, Sesame)

* **San Simón DOP**, a semi-firm, smooth, pasteurised cow's milk cheese from Galicia. Lightly smoked over birch wood with a delicate smokey flavour & nutty aftertaste

* **La Peral**, a semi-soft, pasteurised blue cheese with mild, rich & slightly briny aromas. Made from cow's milk in Asturias in North West Spain

* **Monte Enebro**, from Avila, North West of Madrid, a pasteurised soft goat's cheese with a thin, delicate grey-speckled rind. Peppery with a clean, citrusy interior

* **Ermesenda**, a creamy, unctuous unpasteurised, medium-hard cow's milk cheese from Catalonia. A savoury & complex cheese with a tangy finish

* **Ojos de Guadiana Manchego cured**, a rich & creamy unpasteurised sheep's milk cheese with a firm texture

PAELLAS

Our rustic paellas are cooked following the time-honoured Spanish method in their iconic steel pans! Taking inspiration from their Valencian origin, our traditional paellas are homemade right down to the stock, which imparts a wonderful flavour into the rice and throughout the dish.

PAELLA IBÉRICA £34.95

A Pata Negra Pig special featuring prized cuts; Secreto Ibérico & Ibérico pigs cheek with piquillo pepper paella (So2, Celery, Soy, Mustard, Gluten)

PAELLA DE POLLO £32.95

A classic free range chicken paella made with rich confit onions (So2, Celery, Soy, Mustard, Gluten)

PAELLA DE VERDURAS (VG) £26.95

A hearty vegetable paella made with artichokes & wild mushrooms (So2, Celery)

PAELLA DE PESCADO £32.95

Seafood paella with fillets of hake, mussels & samphire (So2, Celery, Soy, Fish, Crustacean, Mollusc, Gluten)

PAELLA NEGRA £36.95

Our take on a Valencian special; red prawns & cuttlefish black rice paella (So2, Celery, Mustard, Fish, Crustacean, Mollusc)

Our paellas are perfect for 2! They're made fresh to order so please allow at least 35 minutes for your paella to be served. Why not enjoy some tapas & drinks while you wait?

TAPAS CALIENTE

Hot Tapas! Order 3 to 4 tapas per person for a perfect feast! The dishes will come out as and when they're ready.

Cordero con Arroz £6.95

Moroccan spiced lamb patties served on an orange & apricot pilaf (So2, Celery, Nut)

Bistec con Puré de Maíz £8.25

Flat iron steak served with corn purée, Ambiente BBQ sauce & jalapeño pesto (Mustard, So2, Milk, Celery, Nut)

Chorizo y Patatas £6.95

Caramelised chorizo & potato (So2)

Secreto Ibérico y Salsa Verde £9.50

Secreto Ibérico de Bellota from the Pata Negra Pig cooked on the plancha & served with salsa verde (So2)

PX Lomo Ibérico con Salsa de Piña £9.50

Pedro Ximénez glazed Ibérico de Bellota pork loin from the Pata Negra Pig served with pineapple and chilli salsa (So2, Milk)

Brocheta de Pollo y Chorizo con Freekeh £7.50

Honey & chipotle glazed chicken & chorizo kebab served with pickled red onion, freekeh & a pomegranite molasses (Milk, Gluten, So2)

Albóndigas de la Casa £6.25

Beef & pork meatballs cooked in a smokey chorizo & tomato stew (Gluten, Egg, So2, Celery, Mustard)

Chicharrón £6.95

Crispy beer-braised belly pork pieces tossed in pimento & rock salt (So2, Celery, Gluten, Fish)

PLANT-BASED

Our Plant-Based Signature menu recreates some Ambiente favourites using a range of plant-based protein instead of our usual meat products.

Albóndigas Veganas (vg) £6.25

Meatless meatballs cooked in a smokey pimenton & tomato stew (So2, Soy, Celery)

Brocheta de Pollo y Chorizo Vegano (vg) £7.50

Maple syrup & chipotle chicken & chorizo style pieces on a kebab served with pickled red onion, freekeh & a pomegranite molasses (Soy, Gluten, So2)

Chorizo y Patatas Veganos (vg) £6.95

Caramelised chorizo-style pieces and potato (So2, Soy)

v suitable for vegetarians
vg suitable for vegans
vgo can be adapted for vegans



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View our menu in Chinese

  @tabancobyambiente

OPEN DAILY, 11.30AM TO 9.30PM
tabancobyambiente.co.uk

Due to the environment of both our kitchen and suppliers, trace elements of (FISH/ MOLLUSC/ CRUSTACEAN/ EGG/ MILK/ CELERY/ MUSTARD/ SULPHITES/ SOY/ GLUTEN/ TREE NUT/ GROUND NUT/ SESAME) may be present within food items. If you require any further assistance, please speak to a member of staff who will be happy to help.

See Over
for Desserts

DESSERTS & CHEESE

Millionaire's Chocolate Brownie (v) £6.95

Chocolate brownie, caramel & a chocolate topping served with Yorvale vanilla ice cream (Nuts, Milk, Egg)

Recommended Pairing Gonzalez Byass Solera 1847 £4.25/75ml

Burnt Basque Cheesecake (v) £6.95

Served with PX sherry infused raisins (So2, Milk, Egg)

Recommended Pairing Gonzalez Byass Nectar PX £4.25/75ml

Vanilla Crème Brûlée (v) £6.95

Vanilla Crème Brûlée served with shortbread biscuits (Egg, Milk, Gluten)

Recommended Pairing PX Piedra Luenga Montilla-Morriles £8.00/75ml

Spanish Almond Cake (vg) £6.95

Spanish almond cake drizzled with an orange & vanilla syrup, served with fresh raspberries & whipped cream (Nut, So2)

Recommended Pairing 'Marco Fabio' Moscatel £5.60/75ml

Sherry Raisin Ice Cream (vgo) £6.95

PX sherry poured over Yorvale vanilla ice cream & sprinkled with sherry infused raisins (So2, Milk, Egg)

*Please ask if you would like our Yorvale vegan coconut & vanilla ice cream

Spanish Cheese Board £9.95

Served with biscuits, quince, chutney & red grapes (Milk, Gluten, So2)

- * **San Simón DOP**, a semi-firm, smooth, pasteurised cow's milk cheese from Galicia. Lightly smoked over birch wood with a delicate smoky flavour & nutty aftertaste
- * **Monte Enebro**, from Avila, North West of Madrid, a pasteurised soft goat's cheese with a thin, delicate grey-speckled rind. Peppery with a clean, citrusy interior
- * **Ojos de Guadiana Manchego cured**, a rich & creamy unpasteurised sheep's milk cheese with a firm texture



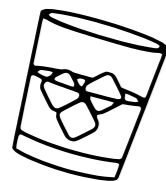
DESSERT WINE

* Torres, Floralis - Moscatel Oro	£5.00/75ml
* Marco Fabio, Moscatel - La Rioja (vg)	£5.60/75ml
* PX Piedra Luenga Montilla-Moriles (o)(v)	£8.00/75ml
* Menades, Sauvignon Dulce - Tierra de Castilla y Leon (o)(vg)	£6.00/75ml

...Or why not try a flight of three of the above - your choice (3 x 50ml) **for £14.50**

For our sherry recommendations we have selected sherries that we have spent time matching to our desserts but we would also encourage you to revisit our sherry list to see our full range so that you can consider all the options

SPANISH DIGESTIFS



Just our suggestions, please feel free to ask for the full drinks list.

- * Lepanto Gran Reserva - PX aged Spanish Brandy (36%) (35ml) £5.50
- * La Extremeña - Acorn Liqueur (17%) (50ml) £3.90
- * Crema Catalana Liqueur (17%) (50ml) £3.90
- * Caballero - Orange Brandy (25%) (50ml) £3.90
- * Licor 43 - Vanilla Liqueur (31%) (35ml) £3.90
- * ATXA Coffee Liqueur (20%) (50ml) £3.90
- * Espresso Martini £9.95

Join the Tapas FAMILY!

Become part of our tapas family and we'll give you access to exclusive content, news, recipes and treat you to a special gift on your birthday!

Name _____

Email _____

DOB _____

Yes, sign me up!

Alternatively, scan the QR code to sign up online!



HOT DRINKS



Our coffee is roasted locally in small batches by Roost Coffee, Malton. All the coffee is traceable from single farms, estates or cooperatives. We know where the coffee comes from and how it is processed.

Cappuccino £2.95

Latte £2.95

Espresso £2.50

Macchiato £2.75

Cortado £2.75

Americano £2.50 - Served black or with hot or cold milk

Mochaccino £3.50

Hot Chocolate £2.95

Breakfast tea, Earl Grey Tea, Green Tea, Infusions £2.50



All our coffees are based on a double shot of espresso. Please ask if you would prefer a single shot.



All coffee drinks are also available using decaffeinated coffee. We usually also stock plant-based milk.

CALL MY QUAFF

Spend an evening with three wine lovers, a five course tasting menu and five mystery wines! Can you work out which wines they are?



Tabanco by Ambiente, York

Friday 15th March 2024, 6.30pm

Call My Quaff marries the popular 70s TV show, Call My Bluff, with one of our favourite subjects; Wine!

The aim of the original game was to identify the true meaning of an obscure word from three different definitions by a tv personality. Two of the definitions were fictitious, but generally believable, making the task rather more difficult than you'd expect.

Our evening will swap words for wine... Everyone gets a glass of wine whilst three chancers of dubious character (the Panel) relay three different versions of what the wine is, where it's from and its story. Your team's task is to choose which is the truth! We do this five times with different wines, the team with the most true answers wins!

We'll of course be providing a tapas course with each glass as our chefs rise to the challenge & come up trumps with some thought-provoking dishes that pick out the nuances & characteristics of each wine.

So, ring up your friends to make a team, snag some tickets and get your table booked!

LIMITED TICKETS AVAILABLE. TO BOOK YOUR TABLE, SPEAK TO OUR TEAM, SCAN THE QR CODE OR VISIT [AMBIENTE-TAPAS.CO.UK/EVENTS](https://ambiente-tapas.co.uk/events)



30% OFF OUR BOTTLE SHOP

Loved that wine you tried? Or know someone's favourite tippie and want to treat them? Buy a bottle of wine to take away and enjoy at home or give as a gift and you'll get 30% off the list price on any of the wines on our drinks menu.

SPEAK TO OUR TEAM ABOUT PURCHASING A BOTTLE OF WINE TO TAKE HOME TODAY