

Harveys Cellars

SUMMER MENU

TAPAS

1 for £4.50

3 for £12.00

6 for £20.00

9 for £29.00

MEAT

Broad beans with poached quails egg and Jamon (DF, GF)

Chorizo with honey & saffron (D, GF)

Jamon & mushrooms (DF, GF)

Mini chorizo burgers with tomato, gherkins & red onion marmalade

Asparagus wrapped in Jamon (D, GF)

Jamon de Belota (DF, GF)

Chorizo Iberico (DF, GF)

Salsicon (DF, GF)

Spanish meatballs in a red wine & tomato sauce

Your choice of succulent Pinchitos marinated for 12 hours and served on a skewer:

Beef with chilli & lime dip

Lamb with hummus & mint;

Chicken with aioli (DF, GF)

VEGETARIAN

Deep fried Paella croquetas with bell peppers & thyme (DF)

Pimientos de Padron (DF, GF)
(Be careful as sometimes there's a hot one!)

Asparagus dressed with olive oil & parmesan (DF, GF)

Traditional Tortilla Espanola made with potatoes & onion
(Served hot or cold)

Garlic Mushrooms (DF, GF)

Manchego Cheese (GF)

Patatas Bravas served with a hot & spicy tomato sauce (DF, GF)

Patatas Fritas (DF, GF)

Gazpacho of the day (DF, GF)

**£2 supplement on these dishes*

GF = Gluten Free

DF = Dairy Free

FISH & SEAFOOD

Mussels in sherry with cream & herbs (GF)

Baby clams with shells on cooked in white wine & parsley (DF, GF) *

Pan fried King prawns (shells off) cooked with garlic & chilli (DF, GF) *

Deep fried calamari with aioli (DF)

Deep fried white bait (DF)

Pan-fried mackerel dressed with a red pepper, aubergine & caper sauce

DESSERT

Crème Catalan £4.50

Churros with chocolate & sweet chilli dips £4.00

Authentic sherry trifle £4.00

Vanilla ice-cream drizzled in PX £3.00

SIDES

Mixed breads served with olive oil & balsamic vinegar £3.00

Marinated Olives £3.00

Toasted Almonds £2.50

Mixed Salad £2.75

BOARDS

Authentic Spanish Cheese Board served with crackers & quince jelly £9.95

Mixed Charcuterie Board £10.95

(Show your theatre ticket for a 10% discount on food (one per table) and a complimentary Harveys Bristol Cream Signature Serve)

12 Denmark Street, Bristol BS1 5DQ

Tel: 0117 929 4812

www.harveyscellars.co.uk info@harveyscellars.co.uk