

Tapas

Para Picar

Bread, E.V. oil, muscatel vinegar	2.50
Pan Catalan	3
Olives	2.50
Salted Almonds	2.50

Jamón

Bellota Jamón Iberico "PATA NEGRA"	
36 month hand carved Bellota Jamón Iberico	9 / 18
Chorizo Teruel	6
Salamanca mountain salchicon	5
Chorizo Morcon	6
Cured Iberico morcilla	6

Peces

King prawn, tomato, chilli & mint salad	6
Warm slow braised octopus, paprika, tomato, garlic	5.50
Confit tuna, baby gem, potato cream	3.50

Carne

Chorizo Iberico, cider, poached egg, garlic bread crumbs	4
Slow cooked pork shoulder, sherry vinegar, fennel salad	4
Rare roast sirloin, Manchego cream, onions & peppers	6
Gloucester pork tenderloin, lardo bread crumbs, PX soaked raisin	6

Verduras

Baked egg, paprika solders	3
Chilled melon soup, Manzanilla & almonds	3.50
Chestnut mushroom, red wine garlic & rosemary	3.50
Lemon roasted summer vegetable salad	4
House tortilla	2.50
Patatas Bravas	3.50

Queso

Mahón semi-cured cheese	3.50
Zamorano Cured Sheeps milk cheese	4.50
Cabrales blue cows milk cheese	4.50

Dulces

Chocolate, olive oil shortbread, orange reduction	4.50
Baked plums, natural yoghurt, toasted almonds	4
Vanilla softened summer berries, iced Cava	4.50

Please advise your waiter of any dietary requirements



- WINE AND TAPAS -

30 Clare Street, Old City, Bristol, BS1 1YH
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Opening Hours

Tuesday – Saturday 12pm – 12am
Sunday 12pm – 6pm

Lunchtime offer

3 Tapas for £10
available 12pm – 3pm

Pintxos Time!

3 pintxos & glass of fino sherry £7
3pm – til they're all gone!

Drinks

Sherry

Sherry is the ideal companion to tapas and one of the world's truly unique wines. From bone dry, delicate Manzanilla to rich, nutty, full bodied Oloroso there is a style perfect to match a huge variety of flavours and dishes

Dry

Fino 'Bella Luna', Sanchez Romate (375ml)	3.50 / 18
Manzanilla 'Solear', Barbadillo (375ml)	4 / 20
Amontillado 'Bella Luna', Sanchez Romate (375ml)	4 / 20
Dry Oloroso, Barbadillo (750ml)	4 / 32
Manzanilla Amontillada, Lustau Almacenista (375ml)	45
Palo Cortado, Lustau Almacenista (375ml)	45

Sweet

Moscatel de Chipiona, Cesar Florido	5 / 24
Pedro Ximenez, Barbadillo	4.50

Drinks

Wine by the glass

White	125ml/250ml
Rama, Viura, Utiel Requena	3.50 / 6.50
Mariona Blanc, Alicante	4.50 / 8.50
Alma de Blanco, Godello, Monterrei	5 / 9.50
Chardonnay, Otto Bestue, Somontano	5.50 / 10.50
Rose	125ml/250ml
Rama Rosado, Utiel Requena	3.50 / 6.50
Red	125ml/250ml
Copa de Bobal, Utiel Requena	3.50 / 6.50
Tinto Roble, Pagos de Araiz, Navarra	4.50 / 8.50
Cop de Ma, Gran Reserva, Catalunya	5 / 9.50
Lagar de Eizaga, Rioja Crianza	6 / 11
Sparkling	125ml/Bottle
Mas Pere Reserva	5/26
Loxarel '999' Rosat	6/34

Highballs

Long gin and tonic	4
Beefeater gin, Schweppes tonic, slice of orange	
Strong gin and tonic	5
Pata Negra gin, Mediterranean tonic, slice of lemon, fresh rosemary	
Tequila and coke	4
Tapatio with coke, fresh lime and a pinch of sea salt	
Long Vodka	4.20
Wyborova vodka, Angostura bitters, roses lime, soda	
Whisky Highball	4.20
Chivas Regal, soda, slice of orange	
Cuban Mule	4
Havana club, ginger beer, fresh lime	

Draught Beer

Alhambra Premium, Spain small(1/3) medium(1/2) 2 / 3

Bottled Beer & Cider

Alhambra Reserva, Spain	4.80
Day of the Dead IPA, Mexico	5.75
Day of the Dead Porter, Mexico	5
El Gaitero Cider, Spain	4

Soft

Orangina	3
Coconut water	2.50
Coke, Lemonade, Ginger Beer	2.50
Orange, Apple, Cranberry, Grapefruit	2.50

