



# Corazón del Río

wine-tapas-cocktails

## Tapas Menu

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[www.corazondelrio.co.uk](http://www.corazondelrio.co.uk)

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# Tapas Menu

## PARA PICAR

To start

**PAN (ve,d) 4.40**  
Bread with arbequina olive oil

**ACEITUNAS (g,ve) 3.50**  
Spanish Olives – chefs selection

**PAN DE CRISTAL CON TOMATE (ve) 5.40**  
Crystal bread from Catalunya, ripe tomato, arbequina EVOO

**ALMENDRAS (ve,g) 3.50**  
Marcona almonds, buttery, delicate & slightly salty

## PESCADOS Y MARISCOS

Fish

**GAMBAS AL AJILLO (g,d) 9.50**  
Prawns with garlic & chilli

**VIEIRAS Y JAMON (g) 15.00**  
Scallops with ham & cauliflower purée

**PULPO DE GALICIA (g,n) 14.00**  
Galician octopus with romesco sauce (roast tomatoes, peppers, dry pepper, marcona almonds, EVOO) & potato cream

**MEJILLONES (g) 8.50**  
Rope mussels, white wine, lemongrass & basil cream (Subject to Availability)

**PESCADITO FRITO 7.00**  
Fried 'little fish' with ali oli

## TABLAS

Boards to share

**JAMÓN IBÉRICO 50gr (g,d) 15.00**  
Jamon 100% Ibérico DOP, Badajoz

**TABLA DE QUESO (v,n,g) 15.50**  
Peñaflor, payoyo, murcia al vino, cabrales & membrillo

## CROQUETAS

**CROQUETAS DE JAMÓN 8.00**  
Iberico ham croquettes

**CROQUETAS DEL DÍA 7.00**  
Subject to availability

## VEGETARIAN

Plant based

**TORTILLA ESPAÑOLA (g,d,v) 5.00** Potato & onion omelette  
(Served the Spanish way)

**PATATAS BRAVAS (g,d,v,ve\*) 5.50**  
Fried potatoes with spicy tomato & ali-oli

**QUESO DE CABRA (g,v) 7.00**  
Baked goats cheese, thyme infused honey

**ESPINACAS A LA CATALANA (ve,n,g) 8.00**  
Sautéed spinach with nuts & raisins

**BROCOLI CON ROMESCO (ve,n,g) 6.20**  
Tenderstem broccolli with romesco sauce

**PIMIENTOS DE PADRÓN (g,ve,d) 6.00**  
Russian roulette, sometimes mild, sometimes hot

## ENSALADAS & TAPAS FRIAS

Cold tapas & salads

**TATAKI DE ATUN (D,S) 15.00**  
Seared Tuna, Wasabi & Soy

**MATRIMONIO PERFECTO (g,d) 8.50**  
Marinated anchovies with anchovy emulsion

**ENSALADA DE BURATTA (v,g) 8.50**  
Fresh creamy mozzarella, black olives & heritage tomatoes

**ENSALADA DE TOMATE Y CEBOLLA (g,ve) 6.50**  
Tomato & red onion salad

## CARNE

Meat

**TXULETA DE VACA RUBIA GALLEGA (g) 19.50**  
Dry aged Galician beef ribeye, piquillo pepper & potato dauphinoise, pepper sauce

**TXISTORRA (g) 7.50**  
A type of chorizo from the Basque Country, fresh rather than cured making it more tender & subtle in flavour

**ALBÓNDIGAS (d) 7.95**  
Beef & Pork meatballs, tomato sauce

**CARRILLERAS DE BUEY 12.00**  
Ox cheeks with purple potato purée & chestnut

Please inform a member of staff of any allergies or dietary requirements.

v = Vegetarian | ve = Vegan | ve\* = Can be made Vegan | g = Gluten Free | d = Dairy Free | n = Contains nuts | s = Contains Soya

Card & Contactless Payments Only  
A discretionary service charge of 12.5% will be added to your bill.