



Corazón del Río

wine-tapas-cocktails

Tapas Menu

www.corazondelrio.co.uk



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Tapas Menu

PARA PICAR

To start

PAN (ve,d) 4.80

Jungs sourdough with arbequina olive oil

ACEITUNAS (g,ve) 3.50

Gordal & manzanilla olives

PAN DE CRISTAL CON TOMATE (ve) 5.50

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) 16.00

Scallops with ham & cauliflower purée

PULPO DE GALICIA (g,n) 15.00

Whole Galician octopus tentacle with romesco sauce (roast tomatoes, peppers, dry pepper, marcona almonds, EVOO) & potato cream

PESCADITO FRITO 8.00

Fried 'little fish' with ali oli

CARILLERAS DE BACALAO 12.00

Tender cod cheeks, sweetcorn foam, ham crumb & squid ink crisp

TABLAS

Boards to share

JAMÓN IBÉRICO 50gr (g,d) 16.00

Jamon 100% Ibérico DOP, Badajoz

TABLA DE QUESO (v,n,g) 15.50

Peñaflor, payoyo, murcia al vino, cabrales & membrillo

CROQUETAS

CROQUETAS DE JAMÓN (s) 8.00

Iberico ham croquettes

CROQUETAS DEL DÍA 8.00

Subject to availability

VEGETARIAN

Plant based

TORTILLA ESPAÑOLA (g,d,v) 6.00

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) 8.00

Baked goats cheese, thyme infused honey

ESPINACAS A LA CATALANA (ve,n,g) 9.00

Sautéed spinach with nuts & raisins

BROCOLI CON ROMESCO (ve,n,g) 6.70

Tenderstem broccolli with romesco sauce

PIMIENTOS DE PADRÓN (g,ve,d) 6.00

Green peppers from Padrón, sometimes mild, sometimes hot

ENSALADAS & TAPAS FRIAS

Cold tapas & salads

TATAKI DE ATUN (d,s) 16.00

Seared Tuna, Wasabi & Soy

MATRIMONIO PERFECTO (g,d) 8.90

Marinated anchovies with anchovy emulsion

ENSALADA DE BURATTA (v,g) 9.80

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) 22.00

Dry aged Galician beef ribeye

TXISTORRA (g) 7.50

A type of chorizo from the Basque Country, fresh rather than cured making it more tender & subtle in flavour

POLLO FRITO CON PEPITORIA (n) 9.00

Fried chicken, saffron & almond cream

CERDO IBÉRICO (g) 13.50

Iberico pork cheek, celeriac & apple remoulade, Pedro Ximenez reduction

Ask your server for today's specials

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.