

· Small Bites ·

Spanish Sandwiches

Your preferred 'bocadillo' selection from a baguette stuffed with Iberian Ham, lacón, cheese, cured beef, chorizo, salchichón or Spanish pork loin.

£7.10 - Eat in -

TOMATE y ACEITE de OLIVA VIRGEN + £0.60
Tomato and extra virgin olive oil

ACEITE de OLIVA VIRGEN + £0.60
Extra virgin olive oil

QUESO MANCHEGO + £1.50
Manchego cheese

TOMATE, ACEITE de OLIVA VIRGEN y QUESO MANCHEGO + £2.10
Fully loaded with tomato, extra virgin olive oil and Manchego cheese

- Toppings -

Cones

Enjoy your favourite choice of cured meats selection served in a cone artfully arranged for everyone to share

- Eat in -

 **TAQUITOS de JAMÓN IBÉRICO £7.10**
Iberian Ham mini cubes cone

TAQUITOS de QUESO MANCHEGO £5.90
Manchego cheese mini cubes cone

MINI CHORIZOS o MINI FUETS £5.90
Mini chorizo or mini fuet cone

MINI CHORIZOS y MINI FUETS MEZCLADOS £5.90
Mixed mini chorizo and mini fuet cone

Casa Manolo
JAMÓN IBÉRICO

Casa Manolo



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Strand · Chelsea · Angel · Clapham Junction · Putney

· From Field to Table ·


Cured Meats

TABLA de EMBUTIDOS IBÉRICOS £35
Casa Manolo's Iberian cured meats selection

SELECCIÓN de JAMONES IBÉRICOS £32
Casa Manolo's Iberian Hams selection


 **JAMÓN 100% IBÉRICO CINCO JOTAS £26 (60g) / £37 (100g)**
5 years cured, 100% Iberian breed, acorn fed

JAMÓN IBÉRICO de BELLOTA £20 (60g) / £32 (100g)
4 years cured, 75% Iberian breed, acorn fed

 **JAMÓN IBÉRICO de CEBO £16 (60g) / £24 (100g)**
3 years cured, 50% Iberian breed, acorn and cereal fed

LOMO IBÉRICO de BELLOTA £18 (60g) / £28 (100g)
Acorn-fed Iberian pork loin

CECINA IBÉRICA de LEON £11 (60g) / £18 (100g)
Salt-cured, air-dried beef, with black pepper and olive oil


 **CHORIZO IBÉRICO de BELLOTA o PICANTE £8 (70g) / £12 (120g)**
Acorn-fed Iberian chorizo or spicy one

SALCHICHÓN IBÉRICO de BELLOTA £8 (70g) / £12 (120g)
Acorn-fed Iberian salchichón


FUET CATALÁN £9 (60g) / £13 (120g)
A Catalan dry cured sausage of pork meat in a pork gut



Cheese

 **TABLA de QUESOS MANCHEGOS £24 (180g)**
Casa Manolo's Manchego cheese selection

QUESO MANCHEGO de OVEJA CURADO £11 (70g) / £18 (120g)
12 months mature Manchego sheep's milk cheese
· Strong taste ·


 **QUESO MANCHEGO de OVEJA SEMI-CURADO £10 (70g) / £15 (120g)**
6 months mature Manchego sheep's milk cheese
· Mild taste ·

QUSEO MANCHEGO MEZCLA £9 (70g) / £14 (120g)
Manchego cheese from cow, goat and sheep's milks
· Soft taste ·



Best Together

QUESO MANCHEGO de OVEJA CURADO (30g) y JAMÓN IBÉRICO CINCO JOTAS (30g) £20
12 months mature Manchego sheep's milk cheese (30g) and, 5 years cured, 100% Iberian breed, acorn fed (30g)

 **QUESO MANCHEGO de OVEJA SEMI - CURADO (30g) y JAMÓN IBÉRICO de BELLOTA (30g) £16**
6 months mature Manchego sheep's milk cheese (30g) and, 4 years cured, 75% Iberian breed, acorn fed (30g)


QUESO MANCHEGO MEZCLA (30g) JAMÓN IBÉRICO de CEBO (30g) £12
Manchego cheese from cow, goat and sheep's milks (30g) and, 3 years cured, 50% Iberian breed, acorn & cereal fed (30g)


Tapas


Cold Tapas

SOBRASADA £5.5
Majorcan soft chorizo spread on toast



 **GAZPACHO ANDALUZ (ESTACIONAL)** £5.5
CON TAQUITOS de JAMÓN por £6.5
A cold soup made of raw, blended vegetables
(Seasonal) Adding on Jamón shaves for an extra £1

 **PAN TUMACA** £5.5
Tomato, garlic and olive oil on toast

 **ENSALADA de TOMATE** £8
Garden tomato salad with sweet balsamic sauce


ENSALADA de TOMATE y VENTRESCA £16
Selected white meat tuna fillets and tomato salad

 **ACEITUNAS MEDITERRANEAS** £4.5
Mediterranean green queen olives




RELLENAS de ANCHOAS (Stuffed with anchovies)
OREGANO
MANZANILLA
EN PIMENTÓN y AJO (In paprika and garlic)

From the Sea

 **PULPO a la GALLEGA** £12
Galician-style octopus with creamy
mashed potatoes, paprika and olive oil

GAMBAS al AJILLO £12
Spanish garlic prawns




 **ANCHOAS del CANTÁBRICO** £11 / £18
• PEQUEÑAS / GRANDES •
Cantabrian sea marinated anchovies
• Small / Large •

BOQUERONES en VINAGRE £10 / £16
• PEQUEÑOS / GRANDES •
White anchovies in vinegar
• Small / Large •


Hot Tapas

LACÓN CASA MANOLO £9
A Galician dry ham with paprika and olive oil

 **PAELLA de MARISCO** £22
Traditional seafood paella

CROQUETAS (4 pieces) £8 / (8 pieces) £13
Mix and match, choose from:

Prawns - Iberian Ham - Spinach - Goat cheese -
- Boletus and leek - Cabrales cheese

 **TORTILLA de PATATAS** £7
Spanish omelette




CALLOS a la MADRILEÑA £7
Madrid-style pork tripe in paprika sauce

MUSLO de PATO en CONFIT £10
Duck leg confit with potatoes in Pedro Ximenez sauce

ALBONDIGAS a la JARDINERA £10
Meatballs with vegetables

CARRILLADA de CERDO al VINO de JEREZ £10
Pork Cheeks in Sherry Wine

CHORIZO al INFIERNO £9
Spicy grilled chorizo


 **PATATAS PICANTES** £6.5
Spicy potatoes with parsley and garlic



 **CHAMPINIONES al AJILLO** £7
Tapas style Spanish garlic mushrooms

MAGRO de CERDO con BOLETUS
y PATATAS FRITAS £7.5
Lean pork, with boletus and chips

TERNERA en SALSA con PATATAS FRITAS £7.5
Veal in sauce, with chips

 **POLLO a la CERVEZA con PATATAS FRITAS** £7.5
Chicken in beer, with chips


Portion of bread £2. Food allergies please contact a member of staff.

A discretionary gratuity of 12.5% will be added to your bill. All prices include VAT at 20%.

Casa Manolo Specials


Must Try

While Spain's tapas are a gourmet exploration in itself, here are some more top Casa Manolo's recommendations you must try.

 **MANITAS de CERDO en su SALSA** £8
Pork trotters in sauce

HUEVOS al PLATO con JAMÓN y CHORIZO £9
Eggs in Tomato Sauce, Chorizo & Jamón

ENSALADILLA RUSA £7
Potato salad with tuna and mayonnaise


 **POTAJE** £7
Chickpea, salt cod and spinach stew

Toasts

ANY 4 for £14

TOSTA de JAMÓN con TOMATE £3.5
Iberian Ham with tomato toast

PHILADELPHIA, MIEL y CEBOLLA CRUJIENTE £3.5
Philadelphia, honey and crispy onion

 **LACÓN con TUMACA y QUESO FUNDIDO** £4
Galician dried ham with tomato and melted cheese

SARDINAS AHUMADAS del NORTE
con TOMATE £4
Smoked Northern sardines with tomato



Casa Manolo Iberian hams are produced in our own factory in (Guijuelo), Salamanca. From free-range pigs.

We also carefully select our supplier base to meet our demanding expectations bringing to you the very best pieces of each region of Spain. Many of our products are C.D.O. (Controlled Designation of Origin).

Casa Manolo
JAMÓN IBÉRICO

Going Green

 **CREMA de ESPARRAGOS** £7
Asparagus Soup

 **CREMA de COLIFLOR** £7
Cauliflower Soup



Pates

 **TABLA de FOIE y PATÉS** £18
Premium mixed foie and pate board selection

PATÉ DE AVE con PIMIENTOS o a la PIMIENTA £11
Poultry pate with peppers or black pepper

MOUSSE de FOIE £12
Gascon duck liver mousse pate



PATÉ de FOIE GRAS de PATO £11
Gascon duck liver pate

 Vegetarian

 Most Loved