

## Small Bites

### Spanish Sandwiches

Your preferred 'bocadillo' selection from a baguette stuffed with Iberian Ham, Iacón, 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**



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**Casa Manolo**

Strand · Chelsea · 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**  
· Strong taste · £11 (70g) / £18 (120g)  
12 months mature Manchego sheep's milk cheese

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

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

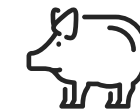
**QUESO CURADO en ROMERO**  
· Strong taste · £13 (70g) / £20 (120g)  
Manchego cheese with a unique aroma of rosemary

### 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 ham, 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 ham, 75% Iberian breed, acorn fed (30g)


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





## Tapas

### Cold Tapas

**SOBRASADA / SOBRASADA con MIEL** £5.5 / £6.5  
Majorcan soft chorizo spread on toast / with honey

 **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** (Firm in texture and sharp in flavour)  
**MANZANILLA** (Pitted plain green olives)  
**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  
· **PORCIÓN PEQUEÑA / PORCIÓN GRANDE** ·  
Cantabrian sea marinated anchovies  
· Small Portion / Large Portion ·

**BOQUERONES en VINAGRE** £10 / £16  
· **PORCIÓN PEQUEÑA / PORCIÓN GRANDE** ·  
White anchovies in vinegar  
· Small Portion / Large Portion ·


### 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 and goat cheese /  
Boletus mushrooms 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 mashed potatoes

**ALBONDIGAS con PATATAS FRITAS** £10  
Meatballs with vegetables and chips

**CARRILLADA de CERDO con PATATAS FRITAS** £10  
Pork Cheeks in Sherry Wine and chips


**CHORIZO al INFIERNO** £9  
Spicy grilled chorizo

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

 **CHAMPIÑONES al AJILLO** £7  
Spanish style 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 7.5


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

 **PATATAS BRAVAS, ALIOLI or BRAVIOLI** £10  
Bravas potatoes, alioli potatoes or a mix of both

## Casa Manolo Specials


### Must Try

It would be impossible to list all the tasty tapas  
dishes from the rich Spanish food culture – but  
here are at least two of them you need to 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

Portion of plain bread £2. Bread and butter £4  
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*  
  
JAMÓN IBÉRICO

### 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

**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** ).