



# Casa Manolo

Strand · Chelsea · Clapham Junction · Putney

## Cured Meats



**TABLA de EMBUTIDOS IBÉRICOS de BELLOTA JAMÓN, CHORIZO, SALCHICHÓN Y LOMO** £35  
*Casa Manolo's Iberian Bellota cured meats selection Iberian ham, chorizo, salchichon and pork loin.*

**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*

· Portion of plain bread £2. Bread and butter £4.  
Food allergies please contact a member of staff ·

## 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*



**QUESO MANCHEGO con TRUFA NATURAL NEGRA**  
· Unique taste · £15 (70g) / £22 (120g)  
*Manchego cheese with natural black truffle*

## 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 milk (30g) and, 3 years cured ham, 50% Iberian breed, acorn & cereal fed (30g)*



# Casa Manolo




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## 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) Add 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** (Marinated pitted olives with oregano)  
**MANZANILLA** (Plain olives with olive pits)  
**EN PIMENTÓN y AJO** (Pitted olives 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** £16 (100g)  
Cantabrian sea marinated anchovies

**BOQUERONES en VINAGRE** £10 (100g)  
White anchovies in vinegar

### Hot Tapas

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

**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 ENSALADA de TOMATE**  
o **PURÉ de PATATAS** £10  
Meatballs with vegetables with tomato salad  
or mashed potatoes


**CARRILLADA de CERDO con ENSALADA de TOMATE**  
o **PURÉ de PATATAS** £10  
Pork cheeks in Sherry wine with tomato salad  
or mashed potatoes

**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 ENSALADA**  
de **TOMATE** o **PURÉ de PATATAS** £7.5  
Lean pork with boletus and tomato salad  
or mashed potatoes

 **TERNERA en SALSA con ENSALADA de TOMATE**  
o **PURÉ de PATATAS** £7.5  
Veal in sauce with a tomato salad or mashed potatoes

**POLLO a la CERVEZA con ENSALADA de TOMATE**  
o **PURÉ de PATATAS** £7.5  
Chicken in beer sauce with tomato salad  
or mashed potatoes

 **MOST LOVED**  **VEGETARIAN**

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 Specials


### Must Try

It would be impossible to list all the **tasty tapas dishes** from the rich Spanish food culture but here are some 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, and Iberian ham

**ENSALADILLA RUSA** £7  
Potato salad with tuna and mayonnaise

 **POTAJE** £7  
Chickpeas, spinach, and codfish stew

 **RABO de TORO** £10  
Spanish-style oxtail stew



**PIMIENTOS RELLENOS de TXANGURRO**  
o **CHIPIRON** £10  
Basque Country-style stuffed peppers with crab  
or baby squid

### Pates



**PATÉ DE AVE con PIMIENTOS** £11  
Poultry pate with peppers

**PATÉ DE AVE a la PIMIENTA** £11  
Black pepper poultry pate



**MOUSSE de FOIE GRASS** £12  
Duck liver foie gras mousse



**PATÉ de FOIE GRAS de PATO** £11  
Duck liver foie gras pate

## Small Bites

### 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

### Spanish Sandwiches

Your preferred '**bocadillo**' selection from a baguette  
stuffed with Iberico ham, Lacon, Manchego cheese,  
cured beef, chorizo, salchichon, 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 -

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%.