

## Small Bites


### Spanish Sandwiches

Fresh baguette stuffed with Iberian ham, but you can choose any other filling such as 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 -

### 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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## 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 salchichon

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




### Cheese

 **TABLA de QUESOS MANCHEGOS £26 (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 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 CURADO en ROMERO (30g) y JAMÓN IBÉRICO CINCO JOTAS (30g) £22**  
Manchego cheese with a unique aroma of rosemary (30g) and, 5 years cured ham, 100% Iberian breed, acorn-fed (30g)

**QUESO MANCHEGO de OVEJA CURADO (30g) y JAMÓN IBÉRICO de BELLOTA (30g) £18**  
12 months mature Manchego sheep's milk cheese (30g) and, 4 years cured ham, 75% Iberian breed, acorn-fed (30g)


**QUESO MANCHEGO de OVEJA SEMI - CURADO (30g) JAMÓN IBÉRICO de CEBO (30g) £14**  
6 months mature Manchego sheep's milk cheese (30g) and, 3 years cured ham, 50% Iberian breed, acorn & cereal fed (30g)


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


## 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** £6  
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** £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:

Iberian Ham / Spinach and goat cheese  
/ 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**  
o **ENSALADA de TOMATE** £10  
Meatballs with vegetables and chips or tomato salad

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

**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** o **ENSALADA de TOMATE** £7.5  
Lean pork with boletus and chips or tomato salad

 **TERNERA en SALSA con PATATAS FRITAS**  
o **ENSALADA de TOMATE** £7.5  
Veal in sauce with chips or tomato salad

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



## 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 cod fish stew

### Toasts

**TOSTA de JAMÓN con TOMATE** £5  
Iberian Ham with tomato toast

**PHILADELPHIA, MIEL y CEBOLLA CRUJIENTE** £4  
Philadelphia, honey and crispy onion

**LACÓN con TUMACA y QUESO FUNDIDO** £4.5  
Galician dried ham with tomato and melted cheese


**ANCHOAS del CANTÁBRICO**  
con **TOMATE** £6  
Cantabrian anchovies with tomato



**PIMIENTOS del PADRÓN** £8  
Padron peppers

 **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

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

· 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%

### Pates

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

**PATÉ DE AVE a la PIMIENTA** £11  
Peppery poultry pate

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

**PATÉ de FOIE GRAS de PATO** £11  
Duck liver foie gras 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 Protected Designation of Origin (PDO)