

Welcome to Santiago

Here at Santiago we want you to enjoy an authentic Spanish experience. This means that once your order has been placed, food is served as soon as its ready, rather than in a fixed order. Below is a loose guide to help you navigate our menu and portion size. As the customer you are in complete control, order from a range of smaller / sharing portions and feel free to keep on ordering. In addition to our main menu we also offer specials based on the freshest seasonal produce. We are keen to help and ensure you enjoy your time with us at Santiago. Please discuss any aspects of the menu with a member of our team. This includes readily available dietary/allergy menu's or information.

It's on us - **free WIFI** 'Santiago Guest' password: tapastapas



@santiago_restruk



Santiago Restaurants

Some dishes may contain Nuts, Gluten & shellfish or other ingredients that may cause allergic reactions. Please notify a member of staff before you order so we can ensure that your dish is safe for you to eat.

Please note, our dishes are prepared in areas where allergenic ingredients are present, so we cannot guarantee that dishes are 100% free of these ingredients.

Tapas (T)

[Spanish pronunciation tapa] - the little dishes of Spain. As a guide we recommend ordering 5 dishes between two people.

Ration (R)

[Spanish Pronunciation Racion] - a portion suitable for sharing particularly if it's a favourite. As a guide we recommend ordering 3 dishes between two people.

Pescado / Fish

Croquetas de cangrejo

crab & bechamel croquetas (deep fried with lemon)

(T) 8

Gambas al ajillo

sautéed prawns, oil infused with garlic & chilli

(T) 9

(R) 16.5

Calamari a la romana

coated squid, deep fried & allioli

(T) 9

(R) 16.5

Ensaladilla Rusa

traditonal spanish salad made with potato, peas, carrots & capers in dill & mustard mayo topped with atun claro tuna & boiled egg

(T) 7

Matrimonio

large wine pickled butterfly cut anchovies & cured cantabrian anchovies dressed with garlic & olive oil

(T) 7.5

Ensalada de Gambas

paprika & honey marinated prawns, sun blush tomato allioli

(T) 9

Mojama agridulce

air dried tuna, vine tomato, goats cheese, almonds and honey

(T) 8.5

Sardinas con Pisto

pan fried sardines with tomato & gordal olive pisto on ciabatta with aged balsamic

(T) 9

Langastinos

Butterflied Large red prawns with salsa verde

(T) 10

Mejillones

mussels cooked in a rich tomato, smoked paprika & white wine sauce served with toasted ciabatta

(T) 12

Pulpo al la Casa

pan fried atlantic octopus on fried potatoes with seasalt and paprika butter

(T) 15

Lubina con judias blancas (+20 minutes)

pan fried seabass fillet, served on butterbeans cooked in rich tomato add chorizo

(R) 20

(R) 21

Lubina con salsa romesco

pan fried seabass fillet served with tenderstem broccoli cooked on the plancha & salsa romesco

(R) 20

Carne / Meat

Chorizo al vino

chorizo braised in red wine

(T) 7.5

(R) 14

Croquetas de jamón

serrano ham & bechamel croquetas, deep fried

(T) 7.5

Albondigas caseras

pork & beef meatballs, rich tomato sauce & smoked paprika

(T) 8

Carrilleras de Cedro

pulled pigs cheek cooked in sherry, on toasted ciabatta

(T) 9

Pollo y Chorizo

chicken and chorizo skewers cooked on the plancha, with salsa brava (+15 minutes)

(T) 9

Higaditos de pollo

pan fried Chicken livers cooked in cream & vermouth with toasted ciabatta

(T) 9

Morcilla

Spanish black pudding cooked on the plancha with a piquillo pepper cream & crispy onions

(T) 9.5

Cecina con queso de oveja curado

smoked air dried beef, shavings of hard cheese, rocket and olive oil

(R) 10

Panceta de Cedro

Crispy belly pork bites tossed in a rich tomato marinade

(T) 14

Secreto Iberico

Iberican Pork steak served pink cooked on the plancha with padron peppers & mojo rojo

(T) 14

Plato iberico tentacion

four year aged acorn fed iberico jamón, hand carved by us

(R) 14

Fabada Asturiana

rich Spanish stew with chicken, chorizo and white beans served with Galician bread

(T) 8

(R) 15

Pollo en salsa de la casa

chicken wings in a rich, sweet and smoky sauce

(T) 8

(R) 15

Solomillo Salsa verde (+20 minutes)

Boz Sirloin Steak, padron peppers, salsa verde

(R) 23.5

Verduras /Vegetables

Patatas Bravas

fried potatoes tossed in paprika with sea salt & salsa brava

(T) 6

Patatas Allioli

fried potatoes tossed in paprika and sea salt & allioli

(T) 6

Patatas Bravioli

fried potatoes tossed in paprika and sea salt, salsa brava sauce & allioli

(T) 6.5

Pimientos de Padron

green Galician peppers, fried in olive oil & sea salt

(T) 6

Tetilla al Horno

baked Galician cheese with Sunblush Tomato, Almonds and Honey

(T) 6

Ensalada de Tomato

vine tomato dressed with an orange vinaigrette, garlic and Aragon olives

(T) 6

Garbanzos y tomato salsa

chickpeas with a spicy tomato paprika sauce and garlic brushed toast

(T) 7

Coliflor y Salsa Brava

deep fried cauliflower wings dressed in salsa brava

(T) 7.5

Tostada Pisto

a Spanish take on bruschetta, cherry tomatoes, red onion & gordal olives topped with soft Valencian goats cheese

(T) 7

Ensalada de pimiento asado

roasted sweet pepper, thyme & garlic marinade, topped with fresh goat's cheese & crushed almonds

(T) 7.5

Horneado de Frijoles y Tomate

butterbeans cooked in a rich tomato sauce with gordal olives, topped with aged Manchego & baked

(T) 8

Broccoli con Salsa Romesco

tenderstem Broccoli with Romesco sauce and Crushed Almonds

(T) 8

Berenjenas con salsa romesco y queso cabra

aubergine fritters, romesco sauce, honey

(T) 8

add goats cheese

(T) 9

Champiñones al ajillo

mushrooms, cooked with garlic, cream & manchego served on toast

(T) 8.5

Charcuteria y quesos / Meats & cheeses

Create your own charcuterie board from the list below.

All served with picos bread-sticks, banderillas, apricot and almond wheel

* traditional Basque bar snack, gherkin, olive, cocktail onion, bell pepper & chilli pepper combined in vinegar

1 option 6

4 options 18

8 options 28

Pasteurised (P)

Raw (R)

1 Peralzona - creamy blue ewe's cheese (P)

2 Pico's Azul - a famous Spanish Blue a blend of cow & goats milk. An intense flavour with a caramelised aroma and buttery texture (P)

3 Queso Iberico - a classic mixed milk (cow, Ewe & Goat) cheese, Nutty & Creamy (P&R)

4 Queso Ferrus - a pasteurised goat's milk cheese from Catalunya that has a soft and crumbly in texture (P)

5 Campillo del Mineru - a pasteurised ,cream enriched mild blue cheese from Asturias (P)

6 Manchego anejo - strong ewe's milk cheese (P)

7 Idiazabal - strong slightly smoked, ewe's cheese from the Basque Country (R)

8 Tetilla - Galician soft creamy cow's milk cheese (P)

9 Mahon curado - artisan, cave aged extra mature cow's milk cheese from Menorca (R)

10 Pasamontes Queso con Trufa - mature ewe's milk cheese with black truffle from la Mancha (R)

1 Salchichon nature - artisan salami style sausage made without additives or lactose.

2 Jamon gran reserva - hand carved 24 month aged Serrano ham

3 Lomo - pork loin cured with paprika & olive oil

4 Chorizo iberico - artisan made paprika based cured sausage, from Iberico pig

5 Sobrasada iberica - spreadable Iberico chorizo

6 Cecina de Leon - classic, smoked and cured beef

7 Morecon - artisan chorizo style salami, using lean meat from the Duroc pig

8 Chorizo vela dulce - chorizo from La Rioja adorned with a rich smoky essence & vibrant red hue

9 Jamon de Treruel - rich sweet cured Jamon from free range, grain fed pigs

A taste of Spain - a little bit of everything from our cheese and charcutterie selections , served with Galician bread 42

Extras

Bread Basket

fresh Galician bread with allioli (Serves 2 people)

Pan con tomate

a warm tomato bread

Banderillas

a traditional Basque bar snack, gherkin, olive, cocktail onion, bell pepper & chilli pepper combined in vinegar

Almendra

almonds with salt

Aceitunas

selection of olives

3

6

3

3

3.5

0.50 pp

0.50 pp

0.50 pp

0.50 pp

santiago

COMIDA *VINO *CERVEZA

www.santiagorestaurants.co.uk 01298 384577