








# PARA EMPENZAR

PAN CON TOMATE   £4.50

Freshly baked bread served with our fresh grated tomato, garlic, and extra olive oil.

 option available

OLIVAS   £4.75

Green and black marinated Spanish olives.

KIKOS   £4.75



Toasted and smoked giant corn.

ALMENDRAS   £4.75


Almonds, fried in olive oil and salted.

BOQUERONES EN VINAGRE CON OLIVAS £8.90

Marinated Spanish anchovy fillets with roasted red peppers and spanish olives.  |  option available


SARDINAS EN ACEITE   £10.50

Premium canned Spanish sardines from Galicia in olive oil served with bread.


 option available

MEJILLONES EN ESCABECHE   £12


Canned plump orange mussels from Galicia, marinated with wine vinegar, aromatic herbs, and olive oil, served with bread.

 option available

CABALLA EN ACEITE  £10.50

Canned small mackerel fillets from Cadiz in olive oil, served with bread.  option available

## NUESTRAS TABLAS

~ ALL OUR BOARDS ARE SERVED WITH BREAD STICKS ~  
 option available

JAMÓN SERRANO  ½ £9.50 | FULL £18

Freshly cut, thin slices of 12 month cured Serrano ham.

JAMÓN IBÉRICO DE BELLOTA  ½ £16.80 | FULL £33.60

Freshly cut, thin slices of 18 month cured Ibérico de Bellota ham. The best ham in the world at your table in Derby.

TABLA DE EMBUTIDOS IBÉRICOS  £17.50

Freshly cut platter of Serrano ham, Ibérico salchichón, Ibérico chorizo, and Ibérico cured pork loin.

TABLA DE QUESOS  £18

Selection of three Spanish cheeses, ask for current selection.

JAMÓN SERRANO Y QUESO MANCHEGO £21

Mixed board of Serrano ham and the most popular Spanish cheese, Manchego.

JAMÓN IBÉRICO Y QUESO MANCHEGO £38


Mixed board of Ibérico ham and the most popular Spanish cheese, Manchego.

## SELECCIÓN DE TAPAS


£28 Per head - Minimum 4 people

*Our most popular tapas selection.*

PAN (BREAD) 

PATATAS BRAVAS  / ALI-OLI   

CHAMPIÑONES SALTEADOS   

CALAMARES A LA ROMANA 

CROQUETAS (MIX) (1 unit each) If you prefer one flavour, please let the waiter know.

CHORIZOS A LA MIEL  

BROCHETA DE POLLO  |  option available (1 unit each)



ALBÓNDIGAS EN SALSA DE TOMATE (1 unit each)

PAELLA   |  option available

£28 Per head - Minimum 4 people




*Our vegetarian tapas selection.*

PAN (BREAD) 


PATATAS BRAVAS  / ALI-OLI 




CHAMPIÑONES SALTEADOS   



MUSHROOM & MANCHEGO CROQUETAS  (1 unit each)


PIMIENTOS DE PADRÓN   

HUEVOS ROTOS CON CHAMPIÑONES 

LORENTES PISTO 

MAZORCA DE MAIZ   

BERENJENA FRITA  

PAELLA VEGETAL  

## ARROCES

AS OUR FOOD IS FRESHLY MADE, PLEASE ALLOW US 30-40 MINUTES TO HAVE YOUR PAELLA READY TO EAT.  
THE TOASTED RICE AT THE BOTTOM OF THE PAN IS CALLED "SOCARRAT" - IT IS THE TASTIEST PART OF THE PAELLA. DON'T MISS IT.

PAELLA DE POLLO   £19.90



Chicken breast, green beans, red and green peppers, and onion.

PAELLA VEGETAL    £17.90

Asparagus, green beans, mushroom, onion, red and green peppers, and broccoli.


PAELLA DE MARISCO   £19.90

Squid, king prawns, mussels, green and red peppers, and onion.

ARROZ NEGRO   £21.90

Squid and king prawn paella made with squid ink for an intense black colour, mussels, onion, chilli flakes, and a seafood flavour.

Served with ali-oli sauce.

PAELLA MIXTA   £22.90

Chicken, prawns, and mushrooms, red and green peppers, onion, and green beans.




~ ALL PRICES INCLUDE VAT ~








# TAPAS



## NOTE


EACH OF OUR TAPAS DISHES ARE MADE FRESH AND COULD HAVE DIFFERENT PREPARATION/COOKING TIMES.  
DISHES MAY NOT ARRIVE AT THE SAME TIME.




**PATATAS BRAVAS/ ALI-OLI** £6.30  
Chunky hand cut potatoes with brava sauce , ali-oli ,  
or a bit of both.  
 option available



**HUEVOS ROTOS**  £8.25  
Your choice of Serrano ham, Spanish black pudding,  
spicy chorizo, pisto with goat cheese, or mushroom cream on a  
base of sliced potatoes, topped with two fried free-range eggs.  
(add a top + £2.50) |   options available.

**TORTILLA DE PATATAS**   £6.40  
Traditional Spanish omelette with potato and onion.  
Note: served at room temperature.




**TORTILLA DE CHORIZO**   £8.90  
Spanish omelette with potato, onion, and spicy chorizo.  
Note: Served at room temperature.

**BERENJENA FRITA**    £7.50  
Crispy fried aubergine with truffle honey  
and spicy paprika.

**MAZORCA DE MAIZ**    £8  
Corn ribs tossed in garlic and parmesan, dusted  
with spicy paprika and lime wedges.

**LORENTES PISTO**  £9.50  
Slow cooked aubergine in a tomato sauce with celery,  
black olives, and capers topped with goat cheese and pine nuts.  
Contains nuts and celery |  option available  
Note: Served at room temperature.



**CHAMPIÑONES SALTEADOS**    £7.50  
Mixed mushrooms with kale, garlic, and fresh chilli oil.



**PIMIENTOS DE PADRÓN**    £8.70  
Fried Padrón peppers seasoned with sea salt flakes- some  
of them can be really spicy.

**CROQUETAS DE POLLO Y JAMÓN** £8.50  
Creamy bechamel Spanish croquettes made with Serrano  
ham and chicken.  
Contains milk



**CROQUETAS DE CHAMPIÑONES Y MANCHEGO** £8.50  
Creamy bechamel spanish croquettes made with mushrooms  
and Manchego cheese.



**BUÑUELOS DE BACALAO**   £9.95  
Beer battered chunky cod bites with our homemade chive ali-oli.  
Contains mustard |  option available

**PULPO A LA CREMA**   £11.90  
Grilled galician octopus served with prawn and fennel bisque  
and sliced potatoes, garnished with pickled fennel.

**SALMÓN CURADO**   £11.90  
Beetroot cured salmon with pickled beetroot, pickled fennel,  
dill mayo, betroot oil, dill oil, and fresh dill.



**SALPICÓN DE MARISCO** £11.90  
Seafood salad (octopus, prawns, squid, and mussels) served with  
diced peppers, red onion, Spanish olives, and mix leaf salad with  
a house citrus dressing.

**GAMBAS AL AJILLO** £12.50  
Pan fried tiger prawns with garlic, fresh red chilli peppers,  
ginger, coriander, cherry tomatoes, and toasted fresh bread.  
  options available



**MEJILLONES EN SALSA TOMATE Y CHORIZO**   £8.90  
Mussels in a spicy tomato and chorizo sauce.  
Please ask a member of staff for availability.

**SAQUITOS DE SALMÓN** £8.50  
Salmon and spinach in filo pastry with cream cheese.



**CALAMARES A LA ANDALUZA** £9  
Lightly floured, deep fried squid rings.


**CHORIZOS A LA MIEL**   £9.90  
Sautéed spicy chorizos cooked with honey.

**BROCHETA DE POLLO CON CHIMICHURRI**   £10.95  
Marinated chicken skewers with chimichurri sauce.

**BISTEC DE TERNERA**   £15.90  
Minute beef steak served with truffle and parmesan potatoes  
and mix salad.  
(extra sauce: £2 peppercorn or chimichurri) (served pink)

**ALBÓNDIGAS EN SALSA DE TOMATE** £9.50  
Handmade, marinated beef and pork meatballs served in a  
tomato sauce with peas.  
Contains milk

**CERDO CON SALSA DEL DIABLO**   £12.50  
48h slow cooked pork shoulder and belly in a spicy tomato sauce.

**SOLOMILLO IBÉRICO DE CERDO A LA PIMIENTA**  £14.90  
Pork tender loin in a rainbow peppercorn sauce served with  
homemade crisps.

**COSTILA DE TERNERA AL VINO TINTO** £15.90  
Slow cooked short rib beef in a red wine sauce and  
mash potatoes.

 VEGETARIAN

 VEGAN

 GLUTEN FREE

 DAIRY FREE

£0.75 EXTRA SAUCE

Our dish descriptions don't always mention every single ingredient, so just ask if you are unsure. Please inform one of our team members of your specific allergy or dietary requirement when ordering, even if you have eaten the dish previously.



# POSTRES

## ~ DESSERTS ~

### CREMA CATALANA

A wonderfully smooth and rich traditional Spanish custard with a crunchy caramel topping.

£7

### CHOCOLATE BROWNIE

Indulgent chocolate brownie with a touch of Spain, combining rich dark chocolate served with a chocolate sauce.

£7

### LA TARTA DE QUESO LA VINA

Spanish baked cheesecake.

£7.50

### LA TARTA DE CHOCOLATE Y NARANJA

Chocolate and orange tart.  
Contains nuts

£7

### CHURROS CON CHOCOLATE

£8.25

## SWEET WINES

### ICE WINE! DULCE ENERO

MANCHUELA 13.5% *Fruity desserts & cheese.*

Grown in one of Spain's highest altitude wineries and made from grapes that naturally freeze on the vine.

An intensely tropical nose of roasted pineapple with a great balance of indulgent sweetness and super sharp acidity.

£8 100ML

### PANSAL DEL CALÀS

DO MONTSANT 16% *One for our chocolate lovers!*

A must try! Especially with chocolate, or even sitting beside a coffee at the end of a meal. Made with old vine Garnacha grapes.

It is bursting with ripe seductive fruits - plums, cassis, and dark cherries – along with notes of currant, toast coffee, and mocha.

Sweet but not overly so with a lively acidity and an elegant, smooth finish.

£8 100ML

### VERMOUTH, PASO VERMU, SOMONTANO

ARAGON 15% *To finish...*

Paso-Vermú is a classic sweet red vermouth with a Paso-Primero twist. It's crafted from a blend of Paso-Primero Tinto and Blanco which is sweetened, fortified, and infused with Pyrenean herbs and spices. Great on its own over ice, cut with tonic.

£7.5 100ML

## CAFÉ

### CORTADO

£3.20

### CAFÉ CON LECHE

£3.60

### CAPPUCCINO

£3.60

### CARAJILLO, COFFEE LIQUEUR

£6.00

### SOLO

£2.80



### AMERICANO

£2.90

#### LORENTES FRIAR GATE

118 Friar Gate, Derby DE1 1EX



T: +44 (0) 7508 706982

 Lorentes  Lorentes\_Friar\_Gate

#### LORENTES DARLEY ABBEY

The Cotton Yard, Darley Abbey Mills, Derby DE22 1DZ

T: 01332 947490

 Lorentes Darley Abbey  LorentesDarleyAbbey