




SPANISH & WINE
TAPAS BAR

Lorentes

SINCE 2014

PARA EMPENZAR

PAN CON TOMATE  £4.20

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

GLUTEN FREE BREAD  £4.20

Soft brown farmhouse bread.

OLIVAS    £4.75

Green and black marinated Spanish olives.

BOQUERONES EN VINAGRE CON OLIVAS £6.50

Marinated Spanish anchovy fillets served with Spanish olives and crisps.

KIKOS    £4.20


Toasted and smoked giant corn.

ALMENDRAS  £4.75

Olive oil fried and salted almonds.

NUESTRAS TABLAS

~ALL OUR BOARDS ARE SERVED WITH BREAD STICK~

 option available

JAMON SERRANO  ½ £8.50 | FULL £17

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

JAMON IBERICO DE BELLOTA  ½ £15.30 | FULL £30.60

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

TABLA DE EMBUTIDOS IBERICOS  £16.50

Freshly cut platter of Serrano ham, Iberico salchichon, Iberico chorizo and Iberico cured pork loin.

TABLA DE QUESOS  £16

Selection of three Spanish cheeses, ask for current selection.

JAMON SERRANO Y QUESO MANCHEGO £15.50

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

JAMON IBERICO Y QUESO MANCHEGO £22




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

SELECCION DE TAPAS


£26.50 Per head - Minimum 4 people

Our most popular tapas selection.



PAN (BREAD) 

PATATAS BRAVAS  /ALI-OLI  

CHAMPIÑONES SALTEADOS   

CALAMARES A LA ROMANA 

CROQUETAS (MIX) - if you prefer one flavour, please let the waiter know

CHORIZOS A LA MIEL  

BROCHETA DE POLLO  |  option available


ALBONDIGAS EN SALSAS DE TOMATE 

PAELLA   |  option available

£23.50 Per head - Minimum 4 people




Our vegetarian tapas selection.

PAN (BREAD) 

PATATAS BRAVAS  /ALI-OLI 



CHAMPIÑONES SALTEADOS   

PORTOBELLO & LEEK CROQUETTES 

PIMIENTOS DE PADRON   

HUEVOS ROTOS CON CHAMPIÑONES 


LORENTES PISTO 

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 CON ALITAS   £19.50



Chicken breast & wings and green beans.

PAELLA VEGETAL    £16.40



Asparagus, green beans, mushroom, onion and red & green pepper.

PAELLA DE MARISCO   £19.50

Squid, king prawns and mussels.

ARROZ NEGRO   £19.50

Squid and King prawn paella made with squid ink for an intense black colour and sea food flavour. Served with ali-oli sauce.

PAELLA MIXTA   £22.90

Chicken, prawns and mushrooms.




~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 £5.50

Chunky hand cut potatoes with brava sauce  or ali-oli  or a bit of both.
 option available

HUEVOS ROTOS £7.50

Your choice of Serrano ham, Spanish black pudding, spicy chorizo, octopus 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 £5.50

Traditional Spanish omelette potato and onion.
Note: served at room temperature.

TORTILLA LORENTES £8.50

Spanish omelette potato, onion, and spicy chorizo.


BERENJENA FRITA £7.50

Crispy fried aubergine with truffle honey and spicy paprika.

PUERROS CON ROMESCO £7.70

Slow cooked leeks with romesco sauce, crispy vegan cheese, and Panko.

LORENTES PISTO £9.50

Slow cooked Aubergine in a tomato sauce with celery, black olives and capers topped with goat cheese and nuts. Contains nuts & celery |  option available
Note: served at room temperature


CHAMPIÑONES SALTEADOS £7.50

Mixed mushrooms with kale, garlic and fresh chilli oil.

PIMIENTOS DE PADRON £8.30

Fried Padron peppers seasoned with sea salt flakes- some of them can be really spicy.

CROQUETAS £7.90

Creamy bechamel Spanish croquettes made with either Serrano ham and chicken or Portobello mushrooms and leeks. You can choose mix or just one flavour!
Contains milk |  option available.

SALPICON DE MARISCO £10.50

Lorentes seafood salad with squid, prawns, octopus, mussels, mix peppers, red onion and Spanish olives served with bread sticks.

PULPO A LA GALLEGA £9.50

Grilled Spanish octopus served with sliced potatoes, Spanish paprika and extra virgin olive oil.

GAMBAS AL AJILLO £12.50

King prawns in a butter white wine sauce with kale and toasted fresh bread.

MEJILLONES EN SALSA DE VINO BLANCO £8.50

White wine sauce mussels.
Please ask a member of staff for availability.

SAQUITOS DE SALMON £8.50

Salmon, spinach fillo pastry with Philadelphia cheese.

CALAMARES A LA ANDALUZA £8.50

Lightly floured, deep fried squid rings.

CHORIZOS A LA MIEL £9.50

Sautéed spicy chorizos cooked with honey.

BROCHETA DE POLLO CON CHIMICHURRI £9.95

Marinated chicken skewers with chimichurri sauce.

ALBONDIGAS EN SALSA DE TOMATE £9.20

Handmade, marinated beef meatballs served in a tomato sauce with peas and celery.
Contains milk & celery

CERDO CON SALSA DEL DIABLO £12.50

48h slow cooked pork shoulder/ belly in spicy tomato sauce.

PATO CON TIMBAL DE PATATA £11.90

Slow cooked Duck in gravy and dauphinoise potatoes.

SOLOMILLO IBERICO DE CERDO CON PANCETA Y SALSA DE MANZANA £14.50

Pork tender loin wrapped in pancetta and served with apple sauce and crispy sweet potatoes.

RABO DE TORO (BONE ON) £13.50

Slow cooked oxtail with a red wine & vegetable jus served with sliced potatoes.

~ESPECIALES DEL CHEF~

- TRIO CROQUETAS £10.50
Rabo de toro, gambas, spinach & blue cheese croquettes.
- VIEIRAS EN CREMA DE MARISCO  £12.50
King Scallops with prawn bisque, pea puree and crispy serrano ham.
- COSTILLA DE TERNERA AL VINO TINTO  £15.50
Slow cooked short rib beef in a red wine sauce and mash potatoes.

 VEGETARIAN  VEGAN  GLUTEN FREE  DAIRY FREE

£0.50 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 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.

£6.50

CHOCOLATE BROWNIE

Indulgent chocolate brownie with a touch of Spain, combining rich dark chocolate with sweet membrillo.

£6.50

LA TARTA DE QUESO LA VINA

Spanish baked cheesecake.

£7.50

LA TARTA DE CHOCOLATE Y NARANJA

Chocolate and orange tart. Contain nuts.

£6.50

CHURROS CON CHOCOLATE

£8

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.

£7.9 100ML | £35 500ML

PANSAL DEL CALÀS

DO MONTSANT 16% *One for or 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, dark cherries – along with notes of currant, toast, coffee and mocha.

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

£7.9 100ML | £35 500ML

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 & Blanco which is sweetened, fortified and infused with Pyrenean herbs and spices. Great on its own over ice, cut with tonic.

£6.9 100ML

CAFE

CORTADO

£3.10

CAFE 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