






# 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.

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 SALSA 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 

ESCALIBADA CON ROMESCO 

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

### 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

### ESCALIBADA

£7.70

Roasted vegetables with romesco sauce and goat's cheese.

Contains nuts |  &  options available

### CHAMPIÑONES SALTEADOS

£7.50

Mixed mushrooms with kale, garlic and fresh chilli oil.

### PIMIENTOS DEL 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.

### PULPO A LA GALLEGA

£9.50

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

### GAMBAS AL AJILLO

£10.50

Pan fried Tiger King prawns with garlic, fresh red chilli peppers, ginger, coriander and cherry tomatoes.

### MEJILLONES EN SALSA DE VINO BLANCO

£8.50

White wine sauce mussels.

Please ask a member of staff for availability.

### CALAMARES A LA ANDALUZA

£8.50

Lightly floured, deep fried squid rings.

### BUÑUELOS DE BACALAO

£9.95

Fresh, highly beer-battered chunky cod bites with our homemade chive ali-oli.

Contains mustard

### BACALAO CON SALSA PICANTE

£13.50

Pan fried cod with with spicy tomato sauce, mussels, prawns and sliced potatoes.

### CHORIZOS A LA MIEL


£9.50

Sautéed spicy chorizos cooked with honey.

### BROCHETA DE POLLO CON ROMESCO

£9.95

Marinated chicken skewers with Romesco sauce.

 options available

### 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.

### RABO DE TORO (BONE ON)

£13.50

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

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.



VEGETARIAN



VEGAN



GLUTEN FREE



DAIRY FREE

£0.50 EXTRA SAUCE



# 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

### CREMA DE LIMON

A lush posset with a clean citrus flavour.

£5.95

### 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

## 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



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### LORENTES DARLEY ABBEY

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

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