

# NEON JAMÓN

## BITES

**HABAS FRITAS** £3.5  
Toasted broad beans

**KIKOS** £3.5  
Fried corn

**OLIVES & LEMON** £4  
Mixed green manzanilla and black olives in lemon oil

**GORDAL OLIVES** £4.5  
Giant green queen olives in orange and oregano oil

**GIANT CAPERBERRIES** £4  
Giant mild & nutty caperberries

**BOQUERONES NARDIN** £6 🐷  
White anchovies in garlic, oil and parsley

## BREAD

**PAN** £3.5  
Crusty sourdough bread served with olive oil

**PAN CON TOMATE** £4.5  
Toasted sourdough bread rubbed with garlic, ripe tomato and oil

**PAN CON TOMATE CON JAMON SERRANO** £6.5  
Toasted sourdough bread rubbed with garlic, ripe tomato and oil. Topped with Serrano ham

## QUESO

**MANCHEGO SEMI-CURADO** £6 🐷  
Semi cured manchego from la mancha served with quince jelly

**IBERICO VIEJO** £6 🐷  
A mature Manchego style cheese made with unpasteurised cow, ewe & goat's milk

**AZUL D.O (PICOS)** £6 🐷  
Blue cheese from northern Spain wrapped in maple leaves, served with fig chutney

**PATAMULO GOATS CHEESE** £6 🐷  
An amazing creamy goats cheese from Castellon, made with 100% pasteurised goat's milk

**MAHON** £6 🐷  
A firm cows cheese from Menorca, with an orange rind served with grapes

**NEON CHEESE PLATTER** £13  
A huge platter made up of all of the above cheeses, served with quince and grapes

## CHARCUTERIA

We work solely with Casalba butchers & jamon specialist from Burgos, Northern Spain to bring you the most amazing selection of Alba Real jamons & cured meats. Prepared with the same care that has been passed through the family for the last 4 generations, ensuring that each product is a class apart from its rivals.

**JAMON IBERICO DE BELLOTA**  
SMALL £11 LARGE £20  
Vintage acorn fed Iberian Grand Reserve ham, the jewel of the Bodega, aged & refined to the full after 5 years of curing

**JAMON SERRANO PRESTIGE** 🐷  
SMALL £8 LARGE £14  
Cured for over 24 months, this fatty & sweet ham also has a touch of oak wood smoke

**SALCHICHON IBERICO DE BELLOTA** £7 🐷  
Cured salami made from lean acorn fed pork, with a peppery taste

**FUET IBERICO** £7 🐷  
Acorn fed Iberico Fuet is similar to salchichon but smaller, naturally dried in a floral casing to give it a distinctive flavour

**CECINA CUADA** £7 🐷  
Made from the hind leg of a mature cow with salt, a touch of smoke and a long timedrying in the bodega, to achieve the unique, smooth texture & flavour

**CHORIZO IBERICO DE BELLOTA** £7 🐷  
Cured chorizo made from the best bits of hand chopped acorn fed pork

**LOMO IBERICO DE BELLOTA** £7 🐷  
Cured acorn fed pork loin

**IBERICO BELLOTA MEAT PLATTER** £20  
A selection of all of the above acorn fed cured meats from our favourite supplier Casalba, served with Picos biscuits & caperberries

## LUNCH OFFER

x 2 → £ 10

Any dish marked with a pig! → 🐷

Available Monday to Friday 12 - 5pm  
Also excludes bank holidays & Christmas Eve

## TAPAS PLATES

### MEATS

**CHARGRILLED PORK PINXTOS** £6.5 🐷  
Paprika marinated pork shoulder skewers served with a spicy red pepper sauce.

**ALBONDIGAS** £6 🐷  
Beef meatballs cooked in a spicy tomato sauce

**CHORIZO ROLLS** £6 🐷  
Chorizo & honey sausage rolls

**MINI HAMBURGUESA CON PEPPERCORN** £7  
Mini beef burgers, toasted brioche buns & peppercorn sauce

**BELLY PORK** £7  
Quince glazed belly pork, cauliflower puree & swiss chard

**IBERICO PORK RIBS** £7  
Slow cooked pork ribs with rosemary, quince and honey

**CROQUETAS** £6 🐷  
A selection of jamon and/or chorizo croquettes in a béchamel sauce

**MORCILLA JAMON & EGG** £7  
Morcilla, cheese, crisp jamon & quail eggs, on toasted brioche

**CHORIZO FRITO CON MIEL** £6 🐷  
Fried Asturian chorizo finished in honey

### GARDEN

**FRIED GOATS CHEESE** £6 🐷  
Breadcrumbs & fried balls of soft goats cheese drizzled with orange blossom honey

**MANCHEGO & SPINACH CROQUETAS** £6 🐷  
Semi cured Manchego, baby leaf spinach & our béchamel sauce, rolled & fried in breadcrumbs

**TOMATO CHILLI & MINT SALAD** £5 🐷  
Ripe tomatoes, red chillies and fresh mint finished with nunez de padro olive oil

**PADRON PEPPERS** £5 🐷  
Pan fried little galician peppers

**SPINACH WITH PINENUTS & RAISINS** £6 🐷  
Baby spinach with toasted pinenuts and raisins  
With spinach and pancetta £6

**SAUTÉED MUSHROOM** £7  
Creamed wild mushrooms, chilli, garlic & herbs on toasted sourdough

**AUBERGINE FRITTERS** £6 🐷  
Fried tempura aubergine slices, honey molasses

BRANCHES:  
12 SMITHDOWN PLACE  
LIVERPOOL L15 9EH  
WWW.NEONJAMON.COM  
BERRY STREET  
LIVERPOOL L1 9DF

## FISH

**SARDINAS** £7 🐷  
Chargrilled sardines stuffed with lemon & herbs

**MUSSELS & CHICKPEAS** £6 🐷  
Fresh mussels, chorizo, creamed paprika and chickpeas

**CATALAN PAN FRIED HAKE** £8.5  
Pan fried hake fillet, served with mussels & samphire

**MALAGA STYLE LITTLE SQUIDS** £6.5 🐷  
Fried chipirones with red chilli, fried garlic and lemon alioli

**GAMBAS** £7  
Whole king prawns in a garlic & chilli rub

**SEABASS & CHORIZO** £8  
Seabass fillet, fried chorizo, creamed peas & wilted lettuce

## EGGS & POTATO

**MINI TORTILLA** £6 🐷  
Mini potato, egg, & onion tortilla, served runny

**MINI SALT COD TORTILLA** £7  
Mini salt cod, egg, potato & onion tortilla, served runny

**PATATAS BRAVAS** £5.5 🐷  
Fried potato chunks with our homemade spicy tomato aioli

**STRAW FRIES & EGGS** £6 🐷  
Fried straw fries topped with two runny free range eggs and paprika  
With fried artisan chorizo £7

## DESSERTS

**TARTA DE SANTIAGO** £6  
Succulent almond cake served with cream and fruit

**NUTELLA CHEESECAKE** £6  
A rich cheesecake packed with Nutella & cream

**CHURROS** £6  
Fried churros with chocolate dipping sauce

**CRÈMA CATALANA** £6  
Traditional Spanish custard style dessert

**LICOR 43 BRANDY SNAPS** £6  
Almond brandy snaps filled with Licor 43 crème

Please ask your server for allergen information