

NEON JAMÓN

BITES

HABAS FRITAS £3.5
Toasted broad beans

ALMENDRAS £4
Salted marcona almonds

KIKOS £3.5
Fried corn

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

GORDAL OLIVES £4
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
Crusty sourdough bread served with olive oil

PAN CON TOMATE £4
Toasted sourdough bread rubbed with garlic, ripe tomato and oil

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

Please ask your server for allergen information

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

ALBONDIGAS £6 
Beef meatballs cooked in a spicy tomato sauce

CHORIZO ROLLS £6 
Chorizo & honey sausage rolls

MINI HAMBURGUESA CON AZUL £7
Mini beef burgers, toasted brioche buns & Azul blue cheese sauce

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

IBERICO PORK RIBS £6 
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, crisp jamon & quail eggs, on toasted brioche

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


CHORIZO MORCILLA & WHITE BEAN STEW £7
Catalan chorizo, morcilla, white bean, tomato & herb stew

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

SAUTÉED MUSHROOM £6 
Creamed wild mushrooms, chilli, garlic & herbs on toasted sourdough

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

FISH

SARDINAS £6 
Chargrilled sardines stuffed with lemon & herbs

MUSSELS & CHICKPEAS £6 
Fresh mussels, pancetta, creamed paprika and chickpeas

GALICIAN CLAMS £8
Sautéed clams with jamon, garlic, fino sherry, chilli & herbs

CATALAN PAN FRIED HAKE £8
Pan fried hake fillet, served with mussels, chorizo & 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 £7
Seabass fillet, fried chorizo, creamed peas & wilted lettuce

EGGS & POTATO

MINI TORTILLA £5 
Mini potato, egg, & onion tortilla, served runny

MINI SALT COD TORTILLA £7
Mini salt cod, 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