



## CHARCUTERIA

### 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

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.

## BITES

### HABAS FRITAS £3.5

Toasted broad beans

### KIKOS £3.5

Fried corn

### GORDAL OLIVES £4.5

Giant green queen olives in orange and oregano oil

### PADRON PEPPERS £6

Pan fried little galacian peppers

## 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

Please ask your server for allergen information

## QUESO

### MANCHEGO SEMI-CURADO £6

Semi cured manchego from la mancha served with quince jelly

### MURCIA AL VINO £6

A hard goats cheese with red wine rind

### AZUL D.O (PICOS) £6

Blue cheese from northern spain served with Moorish chutney

### MAHON £6

A firm cows cheese from Menorca, with an orange rind served with grapes

### NEON CHEESE PLATTER £14

A huge platter made up of all of the above cheeses, served with quince and grapes

## MEATS

### IBERICO JAMON CROQUETAS £7

Our beautiful Iberico Jamon & bechamel sauce in fried breadcrumbs

### CHARGRILLED

CHICKEN PINTXOS £7

Paprika marinated chicken skewers, with a spicy red pepper sauce

### ALBONDIGAS £6.5

Beef meatballs cooked in a spicy tomato sauce

### IBERICO PORK RIBS £7

Slow cooked pork ribs with rosemary, quince and honey

BERRY STREET, LIVERPOOL L1 9DF

## GARDEN

### TRUFFLED WHIPPED

GOATS CHEESE £7

Whipped truffled goats cheese, toasted almonds & honey sat on torta de aceite

### WILD MUSHROOM TOSTADA £7

Creamed wild mushrooms, chilli, garlic, white wine & herbs, on toasted sourdough

### TOMATO CHILLI

& MINT SALAD £6

Ripe heritage tomatoes, fresh chillies and mint finished with nunez de padro olive oil

### FRIED GOATS CHEESE £7

Breadcrumbs & fried balls of soft goats cheese drizzled with orange blossom honey

## EGGS & POTATO

### PATATAS BRAVAS £6

Fried potato chunks with our homemade spicy tomato aioli

### MINI TORTILLA £7

Mini potato, egg, & onion tortilla, served runny

## FISH

### CHIPERONES £7.50

Breaded & fried baby squid, fried chilli & garlic & homemade aioli

### GAMBAS £8

Tiger prawns in garlic & chilli, with toasted sourdough

### GARLIC & CHILLI

CRUSTED COD £9.5

Oven roast cod loin, garlic & chilli crust, red pepper & white bean sauce

## DESSERTS

### CRÈMA CATALANA £6.5

Traditional spanish custard style dessert

### CHOCOLATE & SEVILLE

ORANGE MOUSSE £6.5

Chocolate orange & triple sec mousse

### NUTELLA CHEESECAKE £6.5

A rich cheesecake packed with Nutella & cream

### CHURROS £6.5

Fried churros with chocolate dipping sauce



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