

NEON JAMÓN

12 SMITHDOWN PLACE
LIVERPOOL L15 9EH

BERRY STREET
LIVERPOOL L1 9DF

WWW.NEONJAMON.COM

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

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

PADRON PEPPERS £6 🐷
Pan fried little galician 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

GIVE US A FOLLOW



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.

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



LUNCH OFFER

x 2 → £12

MEATS

IBERICO JAMON CROQUETAS £7 🐷
Our beautiful Iberico Jamon & bechamel sauce in fried breadcrumbs

**ASTURIAN CHORIZO
& MORCILLA** £7 🐷
Fried Asturian chorizo & morcilla

**MINI PORK &
CHORIZO BURGERS** £8
Mini pork & chorizo burgers with azul blue cheese sauce, romesco sauce & rocket, in toasted brioche buns

ONGLET STEAK £9
Onglet steak, served pink, olive oil poached potatoes, spiced mustard sauce & crispy onions

**CHARGILLED
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

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

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

AUBERGINE FRITTERS £7 🐷
Fried tempura aubergine slices, honey molasses

**TOMATO CHILLI
& MINT SALAD** £6 🐷
Ripe heritage tomatoes, fresh chillies and mint finished with nunez de padro olive oil

FRIED GOATS CHEESE £7 🐷
Breadcrumbed & 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

STRAW FRIES & EGGS £6.5 🐷
Straw fries topped with 2 runny free range eggs & paprika, mixed at your table

WITH PADRON PEPPERS £7.5
WITH CHORIZO £8
WITH CRISPY SERRANO JAMON £8

FISH

CHIPERONES £7.50
Breaded & fried baby squid, fried chilli & garlic & homemade aioli

FINO MUSSELS £7.5 🐷
Fresh mussels, pancetta, garlic, chilli & fino sherry

CATALAN PAN FRIED HAKE £9.5
Pan fried hake fillet, served with mussels & samphire

SALT COD CROQUETAS £7 🐷
Salt cod & bechamel croquetas fried in breadcrumbs

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

Please ask your server for allergen information