### Tapas bar VINTAGE

Welcome to our tapas & wine bar. From perfect prawns al ajillo to crispy croquetas: everything is prepared with love by our Spanish chef and his team. Share, taste, and enjoy!

## Bites Nibbles

#### Pan con Tomate

To asted bread with grated tomato, garlic and olive oil  $\mid$  4.95

#### Pan con Alioli

Bread with aioli | 4.95

#### Ortiz Filetes de Anchoas

Anchovy fillets with butter and crispy bread | 6.95

#### Aceitunas Aliñadas

Marinated olives with herbs and orange zest | 4.95

#### Almendras Ahumadas

Smoked salted almonds | 4.95

#### Queso Manchego con Membrillo

Manchego cheese with quince compote | 8.95

#### Jamón Serrano

Thinly sliced cured ham | 9.95

#### Tabla de Quesos

Various cheeses with fig bread and quince compote | 10.95

## Canned

## Conservas

#### Ventresca

Tuna belly fillets in olive oil | 9.95

#### Pulpo (La Narval)

In garlic oil | 11.95

#### Sardinas (La Narval)

In olive oil | 8.95

#### Mackerel (By Mariscadora)

In olive oil | 8.95

### <sub>Meat</sub> Tapas de Carne

#### Chorizo a la Sidra

Spicy chorizo in warm cider sauce | 9.95

#### Albóndigas en Salsa

Meatballs in herby tomato sauce with a hint of garlic | 13.95

#### Pollo al Ajillo

In garlic and olive oil grilled chicken with a dash of white wine | 8.95

• delicious with San Miguel | 4.50

#### **Pinchos Morunos**

Marinated pork skewers with herbs in Moorish style | 9.95

#### Croquetas de Jamón

Crispy Serrano ham croquettes with truffle mayonnaise | 6.95

#### Wagyu Burger

Brioche, little gem, in Tempranillo braised onion, tomato and chimichurri mayonnaise | 6.95

## Vegetarian Tapas de la Tierra

#### Tortilla de Patatas

Spanish potato and onion omelet | 7.95

#### **Patatas Bravas**

Fried potatoes with spicy sauce and aioli | 5.95

#### Pimientos de Padrón

Roasted green peppers with sea salt | 6.95

#### Croquetas de Setas

Crispy mushroom croquettes with spicy smoked paprika | 6.95

#### **Espinacas con Garbanzos**

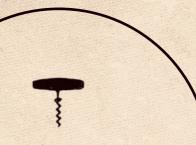
Spinach and chickpea stew with cumin | 7.95

#### Berenjenas al Horno con Miel

Crispy grilled eggplant with truffle honey | 7.95

#### Pisto Manchego

Spanish ratatouille with bell pepper, zucchini and tomato | 9.95



#### Favorites

## Favoritos de Vintage

#### Gambas al Ajillo

Shrimp fried in garlic and olive oil with a hint of chili | 11.95

**T** delicious with Verdejo from Hoya de Cardenas. Floral & Aromatic | 6.25

#### Huevos Rotos con Jamón

Grilled potatoes with egg and fresh Serrano ham | 9.95

#### Champiñones al Ajillo

In garlic oil grilled mushrooms | 8.95

#### **Montaditos Variados**

Small toasts with various savory toppings | 6.95

#### Coca de Verduras

Catalan flatbread with roasted vegetables  $\mid$  8.95

#### Escalivada

Roasted bell pepper and eggplant with olive oil, slow-cooked in a Catalan style  $\mid$  8.95

#### Gazpacho Andaluz

Traditional cold tomato soup and fresh vegetables | 6.95

## Typisch Spaans

At Vintage everything is typically Spanish. Our drinks are no exception. Feel free to browse our drinks menu for the most delicious Spanish specials. From a selection of the finest Spanish wines to Sangria, and from Cava to Café con Leche.



Scan the QR code for our allergen card

# Fish Tapas del Mar

#### Calamares a la Romana

Crispy fried squid rings with a pinch of sea salt | 10.95

#### Mejillones al Vapor

Steamed mussels with lemon and a hint of garlic | 9.95

#### Paella de Marisco

Traditional seafood paella and saffron rice | for 2 people or more | 14.95 p.p.

#### Croquetas de Camarones

Crispy shrimp croquettes with aioli and mayonnaise | 6.95

#### Boquerones en Vinagre

In vinegar and parsley marinated anchovies | 8.95

#### Pulpo a la Gallega

Tender Galician octopus with bell pepper and potato | 13.95

#### Bacalao Rebozado

Golden-brown fried cod in a light batter | 10.95

## Desserts Postres

#### Churros con Chocolate Favorite

Traditional churros with warm chocolate sauce and caramel ice cream | 7.95

#### Crema Catalana

Traditional Catalan custard with a crispy, burnt sugar coating | 7.95

#### Arroz con Leche

Creamy rice dessert with a crust of sugar and cinnamon | 7.95

#### Tarta de Queso Vasca

Basque cheesecake with a slightly burnt top  $\mid$  8.95

#### Tabla de Quesos

Various cheeses with fig bread and quince compote | 10.95