

Sides & Nibbles

Marinated gordal olives (stone in) "the fat one" in Spanish, from Seville	£5.00 (G, V, Ve)
Empeltre black olives (stone in) from Aragon	£4.50 (G, V, Ve)
Spanish smoked almonds	£3.95 (G, V, Ve)
Sourdough bread	£3.50 (V, Ve)
Cheesy garlic sourdough bread	£4.95 (V)
Skinny fries	£4.50 (*G, V, Ve)
Mozzarella sticks with homemade tomato, garlic and sweet chilli jam	£5.25 (V)
Ensalada mixta with house dressing	£4.75 (G, V)
Iberico Bellota ham cured in Guijuelo, Salamanca for 30-36 months	£17.50 (G)
Cecina gran reserva (oak smoked beef topside) from León	£9.75 (G)
Iberico Bellota salchichon and chorizo from Guijuelo, Salamanca	£8.50 (G)

Sobremesa (sob-re-messa)

(n.) The time spent around the table after lunch or dinner, talking to the people you shared the meal with; time to digest and savour both food and friendship

Cold cuts sharing platter

A perfect starter for two people

Iberico Bellota ham,
Iberico Bellota Chorizo,
Iberico Bellota Salchichon,
Cecina (beef), artisan unpasteurised Manchego cheese and fig relish served with an olive oil and rosemary torta, Empeltre olives, caperberries, Spanish smoked almonds, sourdough bread and alioli
£29.95

Oil and Jerez reserva 20 year old sherry vinegar £1

Feel free to order little and often. Please note that dishes may not all arrive at the same time as this is the Tapas way

We only use the best, locally sourced meat and import our other ingredients directly from Spain to produce the most authentic, freshest dishes

Tapas - à la carte

Tostadas Sobrasada de Mallorca
Sourdough toasts topped with grilled Sobrasada (chorizo paste) and a drizzle of Spanish honey
£4.50

Morcilla de Burgos
Pan-fried artisan morcilla de burgos (black pudding with rice and onion) with a spicy tomato and red pepper sauce
£7.50 (G)

Chorizo en Vino Tinto y Miel
Spicy Spanish cured pork sausage, sautéed in red wine and honey
£6.95 (G)

Albondigas
Traditional homemade beef meatballs with diced onion, smoked paprika, oregano and parsley in a rich tomato and red wine sauce
£6.95

Chuletillas de Cordero
Two French trimmed, pan-fried local lamb lollipops marinated with garlic, rosemary and thyme
£11.95 (G)

Croquetas de Chorizo
A firm favourite with the staff these panko coated croquetas are full of chorizo lusciousness. Served with alioli
£7.95

- " Life without **Tapas** " -
is like a heart without **love**

Pisto Saffron Dorado
Fillet of sea bream served on a bed of pisto (tomato, fennel, courgette, peppers, garlic and saffron)
£11.95 (G)

Gambas Pil Pil
Tiger prawns pan fried in garlic oil, chilli flakes, paprika and parsley (no chillies? just ask!)
£8.00 (G)

Chocos Fritos
Panko coated squid rings served with alioli and lemon wedges
£8.00

Pescado del día
Please ask about our fish dish of the day!
price may vary dependant on dish

V - Vegetarian
***Ve** - Available as Vegan
G - Gluten Free Ingredients

Allergies or requirements?
Just let us know!

Queso Manchego
The most awarded unpasteurised artisan Manchego in the world from Daimiel, Castilla-La Mancha, served with homemade fig relish and an olive oil and rosemary torta
£7.25 (V)

Berenjenas Gratinadas
Fresh aubergine slowly cooked with tomatoes, garlic and white wine, topped with cheese and grilled until golden
£6.95 (G, V)

Patatas Bravas
Diced potatoes served with a spicy smoked paprika tomato sauce and a drizzle of alioli on top
£5.25 (*G, V, *Ve)

Paella de Verduras
Valencian rice with peppers, onions, peas, tomatoes, garlic, paprika and saffron
£6.65 (G, V, Ve)

Tortilla Espanola
Whole Spanish style mini potato and red onion omelette, served with homemade alioli
£6.95 (G, V)

Seta de Mozzarella
Baked flat field mushrooms cooked with a little garlic and parsley, topped with mozzarella and grilled until golden
£4.50 (G, V)

THE EVERETT ACCENT

TAPAS

WINE BAR

62 Fore Street
Ifracombe
Devon
EX34 9ED
01271 863482

Sweet Sips

Cocktail tickling your fancy instead?

Oreo Mudslide £9.90

Chocolate oreo cookies blended with vanilla ice cream, vodka, and coffee liqueur

Espresso Martini £9.50

A double Espresso shot with Smirnoff vanilla vodka and Kahlua liqueur. When first served in 1984 in a medical cup at the famous Damien Hurst backed Pharmacy Bar in Notting Hill, the Espresso Martini was dubbed The 'Pharmaceutical Stimulant'

Honey Rum £9.00

A superb blend of double cream, dark rum and Spanish honey. Thick, sweet and oh so naughty

Brandy Alexander £9.00

Remy Martin cognac, Crème de Cacao and double cream shaken over ice and topped with freshly grated nutmeg. A creamy, chocolately after dinner classic thought to have been created in the 1930s

Love at First Sip £8.75

Kahlua, Baileys, creme de cacao and cream
Originally one of our limited edition cocktails, it sold out so fast we guessed it was rather popular!

Strawberries & Cream £9.75

Wrecking Coast clotted cream gin, fresh strawberries, strawberry purée and double cream blitzed together with ice

Toffee Latte £9.00

A blend of Thunder toffee vodka, vanilla vodka and Baileys with an espresso shot

Chocolate Spice £8.25

An indulgent mix of Old J's vanilla spiced rum, chocolate liqueur, chocolate ice cream, lime and red chilli

House Special

Derek's Deckchair £9.90

Malibu, cherry brandy, condensed milk, coconut cream topped with a swirl of whipped cream and a cherry. Discovered on the shores of the island of Tobago, a thick and creamy cocktail that could also double as a dessert!

Desserts

Toblerone Fondue

A pot of melted Toblerone chocolate and double cream with fresh fruit and marshmallows to dip

£11.95 for two people to share (or not!!) (*G)

Traditional Spanish churros

Hoop shaped donuts rolled in cinnamon sugar and served with thick Spanish hot chocolate for dunking

£7.00 (V)

Add a scoop of vanilla ice cream for £1.50

Turrón Alexander

Clotted cream vanilla ice cream with chunks of turrón (Spanish almond nougat) and a shot of almond liqueur to drizzle

£7.50 (G, V)

Spanish Picos blue cheese plate

Served with frozen grapes, candied walnuts, fig relish and sourdough bread

£8.75 (V)

Clotted cream vanilla ice cream

1 scoop £2.50

2 scoops £4.50

3 scoops £6.50

Tea & Coffee

Lavazza Gold coffee

Espresso, Americano £2.75

Latte, Cappuccino or Double Espresso £3.25

Pot of tea

English Breakfast, Earl Grey, decaffeinated or green £2.50

Fully loaded hot chocolate

Cadbury's hot chocolate fully loaded with swirly cream, marshmallows, chocolate flake and sprinkles £4.95

Liqueur coffees

Your choice of liqueur in a coffee with cream £7.50

We are pleased to offer a warm welcome to all our guests and thank you for choosing to spend your evening with us.

Should something not be to your satisfaction, please give us the opportunity to put it right

We do not add a service charge as we believe this is your choice; all your tips go to our team to keep them smiling!

We want you all to have a wonderful evening so please, if you have any questions or are unsure of anything, just ask.

Team Tapas x