

# EVENING MENU

## Welcome to 19 Mary Street

We want to create a relaxed and friendly atmosphere where good people can come to share great tapas and cocktails.  
We hope you enjoy your evening with us!

01656 771991  
www.19marystreet.com

# 19 mary street

## NIBBLES

### Gordal Olives

Large green pitted olives from Sevilla. Intense and Juicy.  
2.95

### Mixed Stuffed Olives

Green chalkidiki olives stuffed with garlic and pimento  
2.95

### Almonds

Salted caramel almonds  
2.40

### Mixed Nuts

Spanish corn kernels, chickpeas and broad beans.  
2.00

### Selection of Breads

Arbequina oil, rock salt and PX Sherry Balsamic (aged 15yrs)  
3.85

### Kikos

Fried spanish corn kernels  
2.00

### Habas Picante

Spiced fried broadbeans  
2.00

### Guindillas

Green Spanish chilli peppers. Hot or sweet? You decide!  
2.20

### Rosemary Manchego

Al romero rosemary manchego cheese with plum chutney and crutes.  
3.95

### Padron Peppers

Padron peppers with sea salt.  
3.95

## MEAT

### Chorizo Bruchetta

With honey and balsamic marinated fig and chorizo  
4.85

### Albondigas

Lamb and mint meatballs in a rustic tomato sauce  
4.90

### Chicken & Chorizo

Chicken and chorizo skewer with mediterranean vegetables and a harissa sauce  
4.95

### Pulled belly Pork

With a cider apple and dijon mustard sauce, black pudding and scratchings  
6.50

### Braised Ox

Red wine braised slow cooked ox with fondant potatoes, baby carrot and jus.  
5.60

### Croquettes

Chicken and mushroom croquettes  
3.85

## VEGETABLES

### Patata Bravas

Deep fried potato cubes, served with bravas sauce and alioli  
3.25

### Sweet Potato Wedges

Served with alioli  
3.25

### Tortilla

Tortilla with egg, potato, tomatoes, shallot and peppers.  
3.90

### Goats cheese

Baked goats cheese with balsamic peaches.  
4.80

### Creamy garlic mushrooms

Chestnut mushrooms with a cream, garlic and white wine sauce  
4.30

### Rocket & Mango Salad

With sundried tomatoes and pinenuts.  
4.30

### Chickpeas

Spiced chickpeas with spinach  
3.90

## DESSERTS

### Crema Brulee

Crema brulee with raspberries  
4.20

### Cava Sorbet

Made with cava, orange juice and lemon.  
3.95

### Panna Cotta

Lemon panna cotta.  
4.50

### Cheesecake

Chocolate cheesecake.  
4.50

### Rosemary Manchego

Al romero 12 months pasterised rosemary manchego with plum chutney and crutes.  
3.95

## Sharers

### Charcuteria

Serrano 18M, Cecina de Leon, Paprika cured panceta and lomo artesano curado (smoked pork) Rocket, semi dried tomatoes & breads  
12.50

### Mejillones

Mussels cooked in white wine, garlic and cream. With bread.  
10.00

### Baked Torto De Barros

Baked cheese served with plum chutney and crutes.  
5.75

## FISH

### Chilli Calamari

Chilli calamari with alioli  
5.80

### Prawns

In garlic butter  
5.25

### Fish Goujons

Beer battered fish goujons with alioli.  
5.80

### Mussels

Mussels cooked in white wine, garlic and cream.  
5.80

### Thai Fish Cakes

With a sweet chilli dressing.  
6.65