

## MEAT AND CHICKEN TAPAS

CHICKEN AND SERRANO HAM CROQUETTA'S (CROQUETTAS DE POLLO) Chicken and ham coated in breadcrumbs and deep fried.	£7.20
CHICKEN AND COURGETTES (POLLO Y CALABACINES) Chicken breast and courgettes in cream, topped with cheese.	£7.20
MEAT BALLS (ALBONDIGAS) Made with minced beef, onion and ginger in a tomato salsa.	£6.95
BEEF WITH MUSHROOMS (VACUNO) Tender chunks of beef with mushrooms in a pepper sauce.	£7.50
SPANISH SAUSAGE WITH PEPPERS (CHORIZO Y PIMENTO) Sliced spicy Spanish sausage pan fried with peppers.	£7.95
SPANISH SAUSAGE IN WINE (CHORIZO AL VINO) Sliced spicy Spanish sausage pan fried in red wine.	£7.95
MEAT & CHEESE PLATTER (PLATO DE EMBUTIDOS Y QUESO) Chorizo, Serrano ham, salami, pork loin and manchego cheese served cold with gherkins, pickled garlic and Spanish bread sticks.	Small £7.95 Large £14.95
WILD BOAR CHEEKS (CARRILLERA DE CERDO) Cooked in their own juices.	£7.95

## SALADS

FRIED CHORIZO AND ARTICHOKE SALAD Served on baby leaf and tomatoes	Small £5.95 Large £9.95
WHITE ANCHOVIES, OLIVES AND PICKLED CHILLI SALAD Served on baby leaf and tomatoes	Small £5.95 Large £9.95
TOMATO AND ONION SALAD (ENSALADA DE TOMATE CON CEBOLLA)	£3.95

## VEGETABLE TAPAS

MUSHROOMS IN CHEESE (CHAMPINONES CON QUESO) Mushrooms in cream, garlic and rosemary topped with cheese.	£5.50
CHICK PEAS ANDULCIAN STYLE (GARBANSOS ANDALUCES) Chick peas with spinach, garlic and tomato.	£5.50
BAKED AUBERGINE (BERENGENAS CON QUESO) Sliced Aubergine with tomato and goats cheese.	£5.50
GREEN BEAN TAPA (POROTOS VERDES) Fresh green beans with onion and garlic butter.	£5.50
ROASTED MEDITERRANEAN VEGETABLES (VEGETABLES ROSTISADOS)	£5.50
PADRON PEPPERS Cooked with Maldon Salt. (some may be hot)	£4.95
SPANISH OMELETTE (TORTILLA DE PATATAS) A thick Spanish omelette made with potatoes, peppers and onions.	£4.95
SPICY POTATOES (PATATAS BRAVAS) Deep fried potato chunks topped with spicy tomato salsa and mayonnaise drizzle.	£4.95
PEASANT POTATOES WITH CHEESE (PATATAS A LO POBRE CON QUESO) Deep fried potato chunks with peppers, onions and topped with cheese.	£5.20
RICE (ARROZ)	£3.50

### TAPAS LUNCH SPECIAL ANY 3 TAPAS FOR £10.95

(SERVED 12PM TO 3PM DAILY)

Allergen information is available on request

## FISH TAPAS

SARDINES (SARDINAS) Grilled sardines with garlic and parsley	£6.95
MUSSELS (MEJILLONES) Grilled green lip mussels topped with garlic, tomato and melted cheese.	£7.50
FRIED SQUID (CALAMARES FRITOS) Deep fried squid rings. (can be made gluten free)	£7.50
PIL PIL PRAWNS (GAMBAS AL PIL PIL) Tiger prawns in garlic butter and chilli.	£8.95
TENDER OCTOPUS (Pulpo a la Galicia) Octopus on a bed of sliced potato with paprika, peppers and onions.	£8.50

## PAELLA'S

PAELLA VALENCIANA	1 PERSON £13.95 2 PERSON £25.00
A typical Spanish dish of rice, seafood and chicken.	
PAELLA DE CARNE	1 PERSON £13.95 2 PERSON £25.00
A rice dish with chorizo, beef and chicken.	
PAELLA VEGETARIANA	1 PERSON £12.00 2 PERSON £22.00
A rice dish with Mediterranean vegetables (Spanish style).	

## Side Orders

Olives £3.50
Roasted Almonds £4.50
Warm Crusty Bread £1.95
With Ali Oli or Oil & Balsamic £2.95
Garlic Bread £2.95
Tomato Bread £3.50
Tomato Bread with cheese £3.95

# ARGENTINIAN

## STEAK MENU

All served with home made chips and a choice of mixed salad, garlic mushrooms or Mediterranean vegetables, and either a peppercorn sauce or tomato salsa.

### Rib Eye steak

8oz £18.95

12oz £21.95

### Sirloin steak

8oz £19.95

12oz £22.95

### Fillet steak

6oz £20.95

8oz £22.95

All steaks are fresh, free range top quality South American Beef, cooked to order as you like.

For parties of 6 people or more a 10% service charge will be added to your bill.

Hills Prospect

## Wine List

### White Wines

- |   | 175ml | 250ml  | bottle |
|---|-------|--------|--------|
| 1. <b>Verdejo, Spain</b><br><i>Dry, clean and fresh</i>                                     | £4.80 | £6.50  | £17.95 |
| 2. <b>Rioja Blanco, Rioja, Spain</b><br><i>Crisp fresh and clean with citrus overtones.</i> | £5.80 | £7.00  | £19.50 |
| 3. <b>Medium Sweet, France</b><br><i>Soft, fruity medium white</i>                          | £5.00 | £6.30  | £18.50 |
| 4. <b>Sauvignon, Spain</b><br><i>Dry, herbaceous with gooseberry and lychee</i>             | £5.20 | £6.80  | £18.95 |
| 5. <b>Pinot Grigio, Italy</b><br><i>Clean and crisp with floral notes</i>                   | £5.20 | £6.80  | £18.95 |
| 6. <b>Gavi, Italy</b><br><i>Crisp, dry with a hint of citrus</i>                            | £6.80 | £9.00  | £25.50 |
| 7. <b>Sancerre, France</b><br><i>Dry, crisp, superior and well balanced</i>                 | £8.50 | £11.50 | £32.95 |
| 8. <b>Verdejo, Spain</b><br><i>Dry and well balanced, superior Verdejo</i>                  | £5.80 | £7.50  | £20.50 |

### Rose Wines

- |  |       |       |        |
|--|-------|-------|--------|
| 9. <b>Rose, Spain</b><br><i>Dry light and refreshing with fruit flavours</i>         | £4.80 | £6.50 | £17.95 |
| 10. <b>Zinfandel Rose Chile</b><br><i>Light and fruity with a touch of sweetness</i> | £5.80 | £7.50 | £19.50 |

### Red Wines

- |   |       |        |        |
|---|-------|--------|--------|
| 11. <b>Tempranillo, Spain</b><br><i>Easy drinking and medium bodied</i>   | £4.80 | £6.50  | £17.95 |
| 12. <b>Tempranillo Cabernet Sauvignon, Spain</b><br><i>Full bodied and smooth</i>                                   | £5.20 | £6.80  | £18.95 |
| 13. <b>Rioja Crianza, Rioja, Spain</b><br><i>Traditional style matured in oak</i>                                   | £6.00 | £7.80  | £22.95 |
| 14. <b>Rioja Reserva, Rioja, Spain</b><br><i>Rich and velvety, 18 months in oak.</i>                                | £8.00 | £11.00 | £31.50 |
| 15. <b>Malbec, Argentina</b><br><i>Full, fruity black fruit flavours with rounded tannins.</i>                      | £5.00 | £6.50  | £18.95 |
| 16. <b>Merlot, Chile</b><br><i>Full bodied and well balanced</i>  | £5.20 | £6.80  | £19.50 |
| 17. <b>Tinto De Toro, Spain</b><br><i>Typical of type, full of berry fruits</i>                                     | £6.00 | £7.50  | £21.95 |
| 18. <b>Carmenere Reserva, Chile</b><br><i>Full, rich black fruit flavours with hints of oak character and spice</i> | £6.20 | £7.80  | £22.50 |
| 19. <b>Shiraz, Australian</b><br><i>Rich, spiced with black fruit flavours to the fore</i>                          | £5.20 | £6.80  | £19.95 |

### Sparkling Wines

- |  |       |       |        |
|--|-------|-------|--------|
| 20. <b>Cava, Spain</b><br><i>Traditional and fresh</i>   | £5.50 | £6.80 | £19.50 |
| 21. <b>Prosecco, Italy</b><br><i>Typically clean and fresh</i>                                 | £6.00 | £7.80 | £22.95 |
| 22. <b>Nua Sparkling Rose, Italy</b><br><i>Italian Sparkling wine from the Prosecco region</i> | £6.00 | £7.80 | £22.95 |

### Champagne

- |   |         |
|---|---------|
| 23. <b>NV Bollinger Special Cuvee, France</b><br><i>Rich and full flavoured with great length and style</i> | £65.00  |
| 24. <b>Cuvee Dom Perignon, France</b><br><i>Simply the best</i>   | £165.00 |

All wines by the glass are available in 125ml / All wines contain sulphites

# PINCHOS

## Menu and Wine List



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[www.pinchosrestaurant.com](http://www.pinchosrestaurant.com)