



EST. 2003
COVENT GARDEN

Salvador & Amanda

BAR • TAPAS • FIESTA

BOTTOMLESS THURSDAY

TWO DISHES AND 90 MINUTES OF
UNLIMITED SANGRIA OR CAVA

FOR £29

PARA EMPEZAR

ALMENDRAS SALADAS MARCONA

SALTED MARCONA ALMONDS

ACEITUNAS CORDAL

PITTED CORDAL OLIVES MARINATED
WITH GUINDILLA CHILLI

PAN CON TOMATE [Ⓥ]

RUSTIC BREAD WITH VIRGIN OLIVE OIL

CHACINAS Y QUESOS

JAMÓN SERRANO

TERUEL SERRANO HAM
CURED FOR 12 MONTHS

CHORIZO MAGNO

CURED PORK AND SMOKED
PAPRIKA CHORIZO FROM RIOJA

TABLERO DE QUESOS CON MEMBRILLO

MANCHEGO, MURCIA AL VINO,
MAHON & LA PERAL BLUE CHEESE
WITH QUINCE PASTE

FRUTOS DEL MAR

CALAMARES FRITOS CON ALIOLI

CRISPY SQUID WITH AIOLI

GAMBAS AL AJÍLLO

PAN FRIED KING PRAWNS
WITH GARLIC AND CHILLI

MERLUZA CON PURE DE JUDIAS

PAN-FRIED HAKE WITH CANNELLINI
BEAN PUREE, TOMATO AND SHALLOTS

CARNE

CROQUETAS CASERAS DE JAMON

HOMEMADE HAM CROQUETTES

ALITAS DE POLLO CON LIMÓN Y CHILE

CHICKEN WINGS WITH LEMON AND CHILLI

CHORIZO PICANTE CON ENSALADA DE JUDIAS BLANCAS Y PIMIENTO

GRILLED SPICY CHORIZO, BUTTER BEAN,
ROASTED PEPPERS AND SHALLOT SALAD

ALBÓNDIGAS EN SALSA DE TOMATE

BEEF AND PORK MEATBALLS
IN A RICH TOMATO SAUCE

VEGETARIANO

TORTILLA ESPAÑOLA

SPANISH OMELETTE

PATATAS BRAVAS

FRIED POTATOES WITH ALIOLI
AND SPICY TOMATO SAUCE

PIMIENTOS DE PIQUILLO RELLENOS DE PISTO [Ⓥ]

PIQUILLO PEPPERS STUFFED
WITH MIXED VEGETABLES

ACOMPañAR

PATATAS FRITAS

FRIES

BRÓCOLI CON ALMENDRAS

BROCCOLI WITH ROASTED ALMONDS

ENSALADA MIXTA

SEASONAL MIXED LEAVE SALAD

SALVADORANDAMANDA.COM

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