

# HOT & COLD FOOD

Our Tapas, platters and hot dishes are a great way to sample the fabulous tastes of Spain. An ideal accompaniment to your drink.

AVAILABILITY VARIES DAILY:  
PLEASE SEE SEPARATE MENU AND  
BLACKBOARDS FOR TODAY'S SELECTION.

## HOT TAPAS & GRILL

Freshly prepared food cooked every day using carefully picked ingredients.

Choose from a selection of meat, seafood, vegetarian and vegan dishes and tapas.

## COLD PLATTERS

Authentic Spanish Hams, Sausage, Fish and Cheeses. All served with fresh bread a drizzle of truffle oil and a salad garnish.

## SANDWICHES

Gluten Free available

## SNACKS

Whole Basque Quindilla Peppers	£3.00
Roasted almonds	£3.00
Fat Gordal Olives / Olive Selection	£3.00
Habas Fritas (fried beans)	£2.00
Patatas Fritas (potato crisps)	£1.50

### ALLERGENS & INTOLERANCES

Please ask our staff if you have any special requirements



# Shaws iberian

## BAR & GRILL

**AT SHAWS IBERIAN WE STRIVE TO BRING  
YOU THE AUTHENTIC TASTES AND  
EXPERIENCE OF SPAIN AND PORTUGAL**

We bring you the best of the best Spanish fare complimented by great quality wines which we seek out for their quality and flavour from smaller independent vineyards and import ourselves.

**By day** our bars are the place to relax and enjoy a plate of tapas with a glass of wine or a cocktail.

**Evenings** we are alive with a vibrant atmosphere, music, food and drink. We are the place to enjoy a good time with **friends and colleagues.**

**HAVING AN EVENT OF YOUR OWN?  
CONTACT US FOR WEDDINGS,  
PRIVATE EVENTS AND CORPORATE  
HOSPITALITY**

**Visit our website to enjoy our products at home  
WWW.SHAWSIBERIAN.CO.UK**

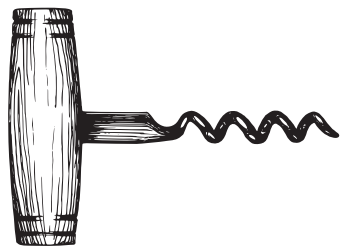
**T: 01335 370737 E: INFO@SHAWSIBERIAN.CO.UK**

Follow Us



Shaws Iberian Limited registered in England No. 13756629  
Shaws Farm, WinnFollow us, Atlow, Ashbourne DE6 1NS

# DRINKS



## CHAMPAGNE & SPARKLING WINES

				GLASS	BOTTLE
Champagne Brut	Nicolas Feuillatte	12.0%	175ml	£15.00	£65.00
Cava Brut Nature	Caballo Oscuro	12.0%	175ml	£9.00	£35.00
Cava Rosé	Caballo Oscuro	12.0%	175ml	£9.00	£35.00

## WINES

✓ Viura/Chardonnay	Caballo Oscuro	12.5%	175ml	£7.00	£26.00
✓ Garnacha Rosé	Caballo Oscuro	13.5%	175ml	£7.00	£26.00
✓ Old Vine Garnacha	Caballo Oscuro	13.5%	175ml	£7.00	£26.00
Reserva	Caballo Oscuro	14.5%	175ml	£8.00	£30.00
✓ Wine Spritz	White, Red or Rosé		125ml	£6.00	

GUEST WINES AVAILABLE BY THE BOTTLE - PLEASE ASK

## BEERS

Estrella Damm		4.6%	330ml	£6.00	
✓ Mahou		5.1%	330ml	£6.00	
San Miguel	Non-Alcoholic	0.0%	330ml	£5.00	
Ale	varies	4.0%	500ml	£7.00	
Cider	Henry Weston Vintage	8.2%	500ml	£7.00	
Fruit Cider		4.0%	330ml	£6.00	

## SPIRITS

				SINGLE	DOUBLE
Gin with mixer	London Dry	45.0%	25ml	£7.50	£12.00
Gin with mixer	Orange	40.0%	25ml	£7.50	£12.00
Vodka with mixer		40.0%	25ml	£7.50	£12.00
Rum with mixer		37.5%	25ml	£7.50	£12.00
Brandy		36.0%	25ml	£7.50	£12.00
Whisky		40.0%	25ml	£7.50	£13.00

## SHOTS

				SINGLE	DOUBLE
Flavoured Vodka		37.0%	25ml	£6.00	£10.00
Jaegerbomb		35.0%	25ml	£7.00	£12.00
Tequila		35.0%	25ml	£6.00	£10.00
Sambuca		42.0%	25ml	£6.00	£10.00
Baileys		17.0%	25ml	£6.00	£10.00

## COCKTAILS

				GLASS	JUG
✓ Sangria	1 litre jug	c.8.0%	200ml	£6.00	£25.00
White/Tawny Port + tonic			50ml	£10.00	
White/Tawny Port + Cava Brut			175ml	£12.00	
Sherry Rebutito	Sherry + mixer		50ml	£9.00	
✓ Pina Colada	Rum, Coconut, Pineapple		25ml	£10.00	
✓ Strawberry Daiquiri	Rum, Strawberry, Lime		25ml	£10.00	
✓ Mohito	Rum, Lime, Mint		25ml	£10.00	

SPECIALITY COCKTAILS ALSO AVAILABLE - PLEASE ASK

## PORT & SHERRY

				GLASS	BOTTLE
Grahams Blend No 5 White Port		19.0%	70ml	£7.50	£49.00
Grahams 10yo Tawny Port		20.0%	70ml	£6.50	£45.00
✓ Grahams Late Bottled Vintage 2015		20.0%	70ml	£6.50	£36.00
Grahams Crusted Port 2014		20.0%	70ml	£7.50	£47.00
Tio Pepe En Rama 2021		15.0%	70ml	£6.50	£35.00
Gonzalez Byass Alfonso		18.0%	70ml	£6.50	£30.00
Gonzalez Byass Leonor 12 yo		20.0%	70ml	£6.50	£37.00
Gonzalez Byass Solera 1847		18.0%	70ml	£6.50	£30.00

## SOFT DRINKS

			SMALL	LARGE
Tonic/Ginger Beer	Artisan		£2.50	
✓ Lemonade			£2.00	£4.00
✓ Coca Cola	Zero		£2.00	£4.00
✓ Orange Juice			£2.00	£4.00
✓ Water Sparkling/Still			£2.00	

✓ Suitable for Vegans  
✓ Suitable for Vegetarians





### **HOT TAPAS & GRILL MENU**

#### **Steak**

28 day matured rump steak	6 oz	£18.00
Cooked to your preference	10 oz	£25.00
Served with bread, garnish and a garlic mayonnaise		

#### **Spicy Chicken Wings**

£12.00

*Hot spicy sticky chicken wings*  
Served with bread and a garnish

#### **Gambas Fritas**

£16.00

*Prawns, pan fried with butter and sweet chilli*  
Served with portion of bread and garnish

#### **Chorizo**

£12.00

*Semi-cured chorizo sausage cooked on the grill*  
Served with a green garnish and garlic mayonnaise

#### **Tapas**

*Home made with fresh ingredients* £7.00

- ✓ Baked Aubergine
- ✓ Patatas Bravas
- ✓ Truffle Mac & Cheese
- ✓ Spicy Ratatouille (Pisto)

#### **Soup**

*With or without buttered bread* £6.00

### **SEE BLACKBOARD FOR TODAYS SPECIALS**

Please note there is a possibility of allergen  
cross contamination for foods cooked on the grill



### **COLD PLATTER MENU**

**Aceites y Vinagre con pan crujiente fresco** £7.00

*✓ Oils and Balsamic with Fresh Crusty Bread*

**Plato de Embutidos - Cold Meats Platter** £14.00

*Jamon Iberico de Bellota - Genuine artisan Iberico Ham*

*Salchichion Iberico - Cured Iberico Salchichon sausage*

*Chorizo Iberico - Cured Chorizo with smoked paprika and garlic*

*Served with a garnish, crusty bread and olive oils*

**Tabla de Quesos - Cheese Platter** £12.00

*El Pastor Roncales DOP - A pale aged sheeps milk cheese*

*Vega Gourmet Truffled sheeps cheese - with black truffles*

*Quesos HM Rosemary Manchego - flavoured with rosemary*

*Served with crusty bread and olive oils*

**Plato de Pescado - Fish Platter** £16.00

*Boquerones in olive oil and wine vinegar - Smooth silky*

*unsalted anchovies*

*Mojama de Atun - Thinly sliced cured tuna with a drizzle of oil*

*Salmon Alhumato con Bottarga - Finest smoked salmon*

*Served with crusty bread, oils and garnish*

**Plato Mixto - Mixed Platter** £20.00

*A selection of items from the above platters to suit your personal taste*

*Served with crusty bread, black truffle oil and garnish*

*We reserve the right to substitute product if appropriate*

### **ALLERGENS & INTOLERANCES**

**Please ask our staff if you have any special requirements**