

NEON JAMÓN

BITES

KIKOS £3.5
Fried corn

GORDAL OLIVES £4.5
Giant green queen olives in orange and oregano oil (VE)

BOQUERONES NARDIN £6
White anchovies in garlic, oil and parsley

PADRON PEPPERS £5
Pan fried little galacian peppers (VE)

TRUFFLED WHIPPED GOAT'S CHEESE £6
Whipped truffled goats cheese, toasted almonds & honey sat on torta de aceite (VE)

BREAD

PAN £3.5
Crusty sourdough bread served with olive oil (VE)

PAN CON TOMATE £5
Toasted coca bread rubbed with garlic, ripe tomato and oil (VE)

GIVE US A FOLLOW



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CHARCUTERIA

JAMON IBERICO DE BELLOTA
SMALL £9 LARGE £17
Vintage acorn fed Iberian Grand Reserve ham, the jewel of the Bodega, aged & refined to the full after 5 years of curing

SALCHICHON IBERICO DE BELLOTA £7
Cured salami made from lean acorn fed pork, with a peppery taste

FUET IBERICO £7
Acorn fed Iberico Fuet is similar to salchichon but smaller, naturally dried in a floral casing to give it a distinctive flavour

CHORIZO IBERICO DE BELLOTA £7
Cured chorizo made from the best bits of hand chopped acorn fed pork

LOMO IBERICO DE BELLOTA £7
Cured acorn fed pork loin

IBERICO BELLOTA MEAT PLATTER £20
A selection of all of the above acorn fed cured meats from our favourite supplier Casalba, served with Picos biscuits & caperberries

QUESO

MANCHEGO SEMI-CURADO £6
Semi cured manchego from la mancha served with quince jelly

AZUL D.O (PICOS) £6
Blue cheese from northern spain served with Moorish chutney

MAHON £6
A firm cows cheese from Menorca

NEON CHEESE PLATTER £14
A huge platter made up of all of the above cheeses, served with quince



MEATS

IBERICO JAMON CROQUETAS £7.5
Our beautiful Iberico Jamon & bechamel sauce in fried breadcrumbs

IBERICO PORK PRESA £12
Iberico pork shoulder, chimichurri, red pepper puree

CHARGRILLED CHICKEN PINTXOS £7
paprika marinated chicken skewers, romanesco sauce

CHORIZO & MORCILLA £8
Fried spicy chorizo & onion morcilla

ALBONDIGAS CON SEPIA £8.5
A classic Catalan dish of pork & beef meatballs, cuttlefish in a rich tomato sauce

IBERICO PORK RIBS £7.5
Slow cooked pork ribs with rosemary, quince and honey

BASQUE BEEF CHEEK £9
8 hour Rioja cooked beef cheek, zhug paste & patatas panaderas

GARDEN

WARM CHICKPEA & ARTICHOKE SALAD £7.5
Chickpeas, artichoke, green beans, spiced tomato broth (VE)

WILD MUSHROOM TOSTADA £7.5
Creamed wild mushrooms, chilli, garlic, white wine & herbs, on toasted cocoa bread (v) (VE option available with no cream)

MOJO BROCOLLI £7.5
Navarro white bean & garlic puree, sauteed tenderstem, fried chilli, garlic, mojo sauce (VE)

SPINACH WITH PINENUTS & RAISINS £7
Baby spinach with toasted pinenuts and raisins (VE)

FRIED GOATS CHEESE £7
Breadcrumbed & fried balls of soft goats cheese drizzled with orange blossom honey

EGGS & POTATO

PATATAS BRAVAS £6.5
Fried potato chunks with our homemade spicy tomato reduction, alioli (v)

TORTILLA £7.5
Mini potato, egg, & onion tortilla, served runny (v)

STRAW FRIES & EGG £7
Straw fries topped with 2 runny free range eggs & paprika, mixed at your table (v)
WITH CHORIZO £9

FISH

PUNTILLA ENHARINADA £7.5
Tiny squid, coated & fried in light tempura, alioli

SARDINES A LA PLANCHA £8
Griddled sardines, coca bread, sardine ketchup

FINO CLAMS £10
Iberico jamon, garlic, chilli, fino sherry, butter

BACALAO CON SOPA £10
Pan fried cod fillet, chorizo, seafood bisque, fresh garden peas

GAMBAS ROJAS £9
Tiger prawns in garlic & chilli, with toasted cocoa bread

DESSERTS

CRÈMA CATALANA £7
Traditional spanish custard style dessert

CHOCOLATE MOUSSE £7
Licor43 & chocolate orange mousse

TARTE DE SANTIAGO £7
Almond cake, orange cream

CHURROS £7
Fried churros with chocolate dipping sauce

SANGRIA

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Glass £6 Jug £20

Red wine, orange liqueur, brandy, orange, sugar, fruit, lemonade

CAVA BLANCO
Glass £8 Jug £24

Cava, orange liqueur, cherry brandy, gomme, fruit, fizz

CAVA ROSADO
Glass £8 Jug £24

Rose cava, orange liqueur, cherry brandy, gomme, fruit, fizz

Please ask your server for allergen information