

Salads

Apple & Goat Cheese Salad	14,00
Mixed leaves, seasonal apples, flamed goat cheese and walnu	
IOW Tomatoes	14,00
With pickled red onions and grated manchego cheese	

Cheese& Charcuterie

Leon Cecina.....	15,00
Sliced Cured Beef from Leon	
Jamon Iberico	22,00
Hand Carved 100% Iberian acorn-fed pig shoulder with bread sticks	

Mixed Boards

1 Choice 8.00 2 Choices 14.00 3 Choices 19.00

100% Iberian Chorizo

100% Iberian Salchichon

100% Iberian Lomo +2

Fuet

Manchego, Hard, Sheep, Castilla la Mancha

Truffle Manchego, Hard, Sheep, Castilla la Mancha

Idiazabal, Smoked. Sheep, Basque Country

Payoyo& Oloroso, Sherry Layer, Semisoft Goat, Cadiz

Cantar de Covadonga, Blue, Cow, Asturia

Santa Gadea, Creamy, Goat, Burgos

Zamorano, Hard Sheep, Salty, Zamora

Garrotxa, Semisoft, Goat, Muntanyola

Quesos y Besos +4, Best Cheese in the World 2021.

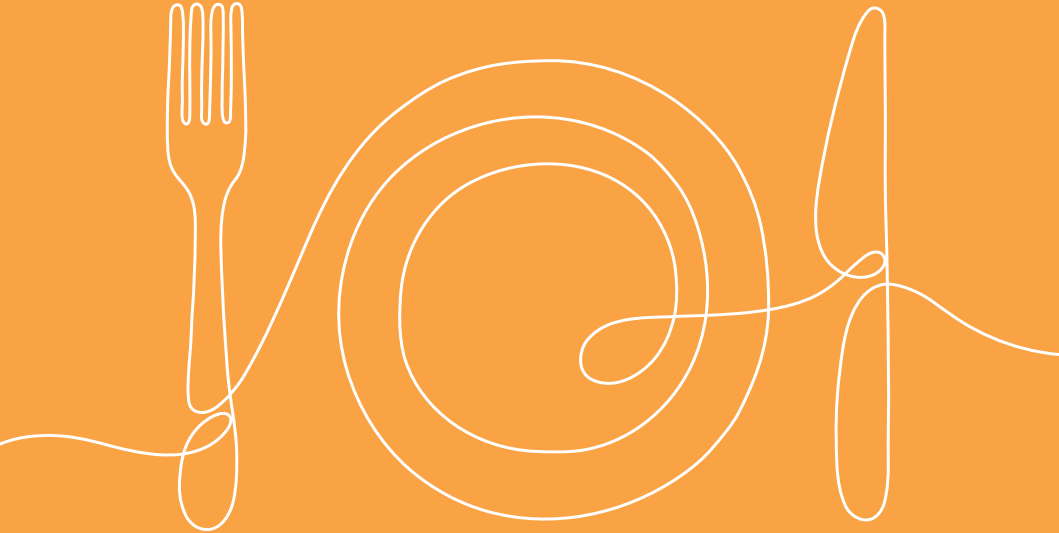
Creamy Goat’s Cheese, JaenCreamy Jaen

Please speak to our staff about allergens.

A discretionary service charge of 12.5% will be added to table service.



Reineta



Wine Bar
Steak House

Our food menu is designed to pair with your wines.
All the products we serve are available at our Store to buy

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Bites

Almonds	4,00
Queen Almonds from Valencia with Olive Oil.	
Gordal Olives	4,00
Gordal from Spanish translates as “fatty one”, an obvious reference to its size.	
Sourdough Bread	6,00
Extra Virgin Olive Oil	
Tomato & Garlic Toast	8,00
Sour-dough toasted bread, a touch of garlic and IOW grated tomato.	

Tapas

Padrón Peppers	5,95
Lime & Paprika Zest	
Ox Tail Empanadillas	6,95
Filo Pastry stuffed with Slow Cooked Ox Tail (3 Units)	
Croquettes	6,95
Flavour may vary: Jamón, Mushroom, Cod Fish...(3 Units)	
Spanish Tortilla	6,95
Probably the best combination of onions, potatoes and eggs.	
Boquerones	7,95
White Anchovies (6 Units)	
Anchoas 00	11,95
Salted Anchovies 00 (6 Units)	
Patatas Bravas	7,95
Alioli & Brava Sauce	
Burnt Aubergine	11,95
Feta Cheese & Green Mojo	
Grilled Asparagus& Broccoli Sprouts	11,95
Charcoal Grilled & Romescu Sauce	
Fried Calamari	13,95
Fresh Squid fried & Alioli Lime	
Chef’s Tacos	13,95
Meat of the day with a special Marinade	
Grilled King Prawns	14,95
Red Mojo (5 Units)	
Grilled Octopus	15,95
Rocotto Marinade	

Reineta Steak House

All of our meats come from the finest ranchers, ensuring that they follow sustainable practices and that they respect and honor the particularities of each breed and its environment.	
We serve our meats medium rare, please let us know if you prefer otherwise.	
Chicken Thighs Fillet	
Around 150gr	14,00
Charcoal Grilled boneless thigh fillet marinated in green mojo.	
Ex-Dairy Cow Burger	
220gr	18,50
Special Marinade , Cheese, Roast Tomato, Onion, Special Sauce, Brioche Bumb	
Iberian Pork Rib	
220gr	19,50
Marinated in Rocotto Pepper, Coriander, Soy and White Onion. Finished on the Charcoal Grill	
Beef Fillet	
Around 250gr	34,00
The fillet is so tender because it does the least work. It is also a very lean cut with little fat running through.	
Ex-Dairy Cow Txuleta	
Around 600gr	64,00
Perfect to share, Txuletón or Txuleta, is the part of the cow corresponding to the loin that contains the bone or rib. Frisona Breed. Once they have finished their time in the milking herd these cows are retired for a minimum of 6 months where they do very little other than graze and eat a balanced diet which allows them to finish naturally.	
Sides	
Fries	6,00
Roast Potatoes	6,00
Roast Peppers	6,00