Seafood paella £19pp, Iberico pork & chicken paella £19pp, Vegetables paella £17pp
approx. 45mins cooking time, minimum order of 2 people, PRE-ORDER ONLY

Nibbles, toast, cold meat & cheese boards

Selection of homemade bread £7.50 (v)(vegan)
Sourdough bread, "COCA" focaccia style, bread sticks "REGAÑAS", olive oil "TORTAS".

Selection of Spanish nuts £4.15 (v)(n)(vegan)(GF)
Marcona almond, Comuna almond, fried maize.

Selection of Spanish olives £5.75 (v)(GF)
Gordal, Manzanilla, and Black Pitted Olives (contains: garlic, red pepper, vinegar, sulphites)

Citric Hummus, Kaltur Olive oil, "COCA" focaccia style bread, parsnip crisp £6.50
(v)(vegan)(GF opt)

Tomato TOAST £7.50 (v)(vegan) / **Tomato and Iberico ham TOAST £11.50** (v)(vegan)
"COCA" focaccia style toast, tomato, extra virgin olive oil, vinegar.

Seasonal mushroom & goat cheese TOAST, parsley sauce **£11.50**

"SOBRASADA" (chorizo paste) TOAST £11 Focaccia, chorizo paste, cheese, cane syrup, oregano

Sliced matured Iberico pork "Salchichon" or "Chorizo" charcuterie (salami) (100gr), almonds, green salad, Manchego **£10** (n)(GF)
Hand carved 100% Iberico Acorn ham Guijuelo D.O. (80gr) **£18.25** (GF opt)
Selection of Spanish Iberico charcuterie £19 (n)
Selection of Spanish Cheese £21 (v) (GF opt)
Mixed selection of Spanish cheese and charcuterie £24 (n)

VEGETABLES

Spinach and chickpeas Bon Bon, (choose a sauce: Piquillo, Blue Cheese, or Butternut Squash) **£11.75**
Teriyaki, pickled apple, piparras. (3 units, extra piece £3)

Spanish "TORTILLA DE PATATAS" & caramelized onion £8.75 (v) (GF) **(longer cooking time)**
(Extra chorizo £1.50), (Extra Black truffle cheese £2)

Tempura goat cheese, apple confit & Pedro Ximenez and cinnamon reduction £12 (v)

Patatas Bravas, homemade brava & alioli sauce £8.75 (v) (GF)
Served with garlic and parsley extra virgin olive oil instead of alioli for vegans. (vegan)

Padron peppers, pimientos del padrón £8.85 (v)(vegan)(GF) **(extra manchego cheese £1.50)**

Tempura aubergine, cane syrup, £8.75 (v)

Green salad £10.50 (v) (GF) (without Manchego's cheese £9)
Iceberg lettuce, tomato, sundried tomato, onion, olives, orange, vinaigrette

Confit Spanish artichokes, parmentier, manchego cheese, Kaltur EVOO, £11.25 (v)(GF)
Or with Iberico ham sauce (Extra £1.75)

Buy our wines or hampers at retail price, booking to WWW.KALTURRESTAURANT.CO.UK

Allergens: due to the small kitchen size we are unable to give 100% assurance that all our food is free from any nuts or other allergen traces. Please let us know about allergens before you order. Food prepared here may contain traces of allergens.

Spanish beans salad, tomato, cucumber, mint & roasted gazpacho £13 (v)(vegan)(GF)
Roasted gazpacho (warm tomato soap cream) Ras el hanout, extra virgin olive oil.

Pomegranate salad, tomato, piquillo peppers, basil & avocado, £13 (v)(vegan)(GFCitric
Humus, wasabi guacamole, extra virgin olive oil.

FISH

Local North East tempura cod loin, Alioli, lentils, chorizo £17.75 (2 pieces 50gr, Extra piece £7.75)

Garlic olive oil Wild Atlantic prawns (crevettes) (7 units), sherry wine & hot paprika £10.95 (GF)

Wild Atlantic prawns Bon Bon £12
Alioli, Brava sauce, pickled apple, piparras. (3 units, extra piece £3.50)

Fried local North Shields squid, cabbage, garlic, Olive oil. (100gr) £12.25
Also available on the grill with parsley olive oil & cabbage (GF)

Sustainable fishing "ALMADRABA" wild bluefin red tuna tartare (80 gr) £19.50
Wasabi guacamole, ponzu sauce, rice noodles.

Grill Sustainable fishing "ALMADRABA" wild bluefin red tuna (80 gr) £18.75
Celeriac and mustard puree, chimichurri sauce

Local North East scallops, £16.50 (3 units, Extra Scallop £4.50) (GF)
Iberico Ham & Manchego cheese cream, matured jowl & garlic, parsley olive oil (GF)

MEAT

Spanish Iberico Ham Bon Bon £12
Onion confit, piquillo pepper puree, pickled apple, piparras. (3 units, extra piece £3.50)

Chorizo cooked in natural cider, celeriac and mustard puree. £12

Stir fried potatoes with egg, Spanish black pudding, onion confit £12 (n)

Spanish Iberico pork meatballs £12.75 (longer cooking time) (extra manchego cheese £1.50)
Triple cooked potatoes, tomato sauce (3 units, extra piece £3.50)

Spanish lamb Bon Bon £12
Teriyaki glaze, Butternut squash puree, pickled apple, piparras. (3 units, extra piece £3.50)

Slow cooked lamb stew, Spanish beans, dried prunes, apricot, mint & almond £18 (GF)(n)

Grilled chicken (Aprox 200 gr) £15 (GF) (longer cooking time)
Triple cooked potatoes Blue cheese sauce.

Presa Iberico pork (Aprox 150 gr) £18.75 (GF) (longer cooking time)
Piquillo sauce, chimichurri sauce.

Rump Steak (Aprox 150gr) £19 (GF) (longer cooking time)
Piquillo sauce, chimichurri sauce.

ALL MEATS ALSO AVAILABLE WITH either Blue cheese sauce / Piquillo / Butternut squash puree / celeriac and mustard.

DESSERT

Crema Catalana (Spanish Crème Brûlée), £8 (v)(n)(GF) Served with crumble, vanilla ice cream.
Almond cake "TORTA DE SANTIAGO", £7 (v)(n)(GF) crumble, vanilla or quince ice cream.
Quince & vanilla ice cream, £7.75 (v)(n) Pedro Ximenez & cinnamon reduction.

EXTRAS / Extra "Coca" focaccia style bread £2.75 / Extra Brava or triple cook potatoes £4 / Extra ice cream £2.50 / Extra Alioli or any other sauce £1 / Extra side cabbage £2

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