

BOOK  
ONLINE

www.salthousetapas.co.uk

# SALT HOUSE

CHARCUTERIA & TAPAS BAR

OPEN DAILY  
MON-SUN  
FROM 12pm

## PARA PICAR

Sweet pickled Guindillas chillies	£3.95
Gordal olives, virgin oil, sea salt	£4.95
Sautéed baby chorizo with honey	£6.95
Chicharones - Crispy spiced pork belly pieces, lemon, aioli	£3.95



## CHARCUTERIA

Monroyo Serrano jamon, chorizo and salchichón	£11.95
Board of Monroyo Serrano jamon with Manchego shavings	£11.95

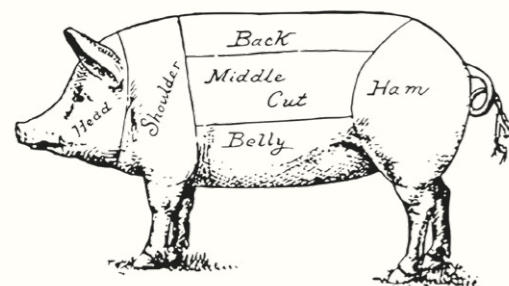
### SALT HOUSE DELI SELECTION

Monroyo Serrano jamon, chorizo, salchichon, Manchego slices, guindillas chillies, Gordal olives, GF crackers	£19.95
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### ACORN FED IBERICO SELECTION

Iberico chorizo	£8.95
Hand carved shoulder, salchichón, chorizo	£15.00

Acorn fed Iberico D.O.P Bellota ham	
Hand carved	half £10.00 full £19.00



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## MEAT

Chargrilled fillet steak, jalapeño spiced chimichurri, Guindillas chillies, charred lime	£16.95
Chargrilled lamb rump (served pink), rich lamb jus, gremolata	£19.50
Chorizo sausage, fried egg, patatas a lo pobre	£9.50
Smoked paprika chicken skewers, honey chilli glaze, romesco (n)	£9.50
Slow braised pig cheeks, truffle mash, silverskin onions, pork jus	£12.95
Crispy pork belly, spiced apple compote, pork jus, gremolatas	£11.95

## VEGETABLES

Pea & mint risotto	£9.95
Fried bravas potatoes, chunky tomato sauce, aioli	£7.95
Deep fried Monte Enebro goats cheese, apple & herb salad, honey, GF crackers	£9.50
Pan fried padron peppers, maldon salt	£6.95
Tenderstem broccoli, gordal olive tapenade, romesco (n)	£9.50
House salad, butter pickles, salted shallots, tomato, herb mustard dressing	£6.95
Potato tortilla served with aioli (add manchego for 50p) (add chorizo for £1)	£6.50

## FISH

Sizzling prawns cooked in garlic, chilli, olive oil	£11.95
Malaga fried fish - crisp fried calamari, courgette, king prawns, cod, aioli	£10.95
Pan roasted hake, pancetta, baby onions, peas, gem lettuce & smoked paprika cream sauce	£10.95
Pan seared seabass fillet, garlic and smoked paprika straw fries, chargrilled spring onions & red pepper purée	£10.95
Grilled king scallop served in the shell with roasted garlic butter & parsley	£7.95 ea
Hot smoked salmon Caesar salad, baby gem, Caesar dressing, manchego	£7.95

## DESSERTS

Chocolate mousse, PX vanilla cream & candied almonds (n)	£7.95
Vanilla ice cream, PX sherry, espresso, sugared almonds (n)	£8.50
Cheese plate - selection of Spanish cheese with quince jam & GF crackers	£8.50
Floralis Moscatel	75ml glass £4.50
Pedro Ximenez	50ml glass £4.75
Niepoort Tawny Port	50ml glass £4.00

## BEER & CIDER

<b>Bottles/Cans</b>	<b>330ml</b>
Estrella Daura Gluten Free 5.4%	£5.50
Mayador Apple Cider, Spain 4.5%	£5.50

## COCKTAILS

	Jug	Glass
Red Sangria	£20.95	£7.95
White Sangria	£20.95	£7.95
Rose Sangria	£20.95	£7.95
Sparkling Sangria		£9.00
<b>Peach &amp; Elderflower Bellini</b>		£9.95
Peach liqueur, elderflower cordial, sparkling wine		
<b>Salt House Spritz</b>		£10.50
Aperol, Sauvignon Blanc, rosé cava		
<b>Honey Sour</b>		£10.50
Jack Daniels honey, lemon, honey syrup, egg white		
<b>Bakewell Daiquiri</b>		£10.50
Havana 3, Amaretto, cherry syrup, honey, lime		
<b>Chilli Cucumber Margarita</b>		£10.50
Tequila, elderflower cordial, cucumber, chilli, lime, agave		
<b>The Valencian Orange</b>		£10.00
Aperol, gin, honey syrup, lemon		
<b>Carajillo</b>		£10.50
Espresso, Licor 43, tequila, orange, over ice		
<b>Gordal Martini</b>		£10.50
Vodka, St Germain, elderflower cordial, olive brine, lemon		
<b>Watermelon Caipirinha</b>		£10.50
Watermelon Vodka, Cachaca, fresh lime, watermelon puree		

PLEASE NOTE THAT NOT ALL OF OUR INGREDIENTS ARE LISTED.  
IF YOU HAVE ANY DIETARY OR ALLERGY REQUIREMENTS, PLEASE TELL A MEMBER OF STAFF.  
WHO WILL PROVIDE YOU WITH INFORMATION REGARDING OUR DISHES AND DRINKS

CHURCH HOUSE 1 HANOVER STREET LIVERPOOL L1 3DN TEL: 0151 706 0092

Our food and drinks are prepared in food areas where cross contamination may occur. We only declare allergens if they are intentionally added to a product. Food and drink preparation areas, storage areas and cooking equipment (e.g. fryers, grills etc) may be shared and fried items containing different allergens may be cooked in the same oil. Our suppliers may also have cross contamination risks. If you are concerned about possible allergen cross contamination of the food or drink you wish to consume, please ask us for further information on our cooking methods and policies, and we may also be able to show you ingredient packaging indicating any 'may contain' or trace warnings the supplier has provided.

(n) - Contains nuts

A discretionary 10% gratuity is added to all bills.  
Our staff receive all tips you may choose to leave.



# SALT HOUSE

CHARCUTERIA & TAPAS BAR



## WHITE WINES

	175ml	Bottle
<b>Monte Clavijo Rioja Blanco</b> <i>Viura, Spain</i> Crisp, citrus, peach flavours, hint of fresh white flowers.	£7.70	£28.50
<b>Marchesi Ervani Pinot Grigio</b> <i>Pinot Grigio, Italy</i> Aromas of green apple, pear and melon, dry with citrus fruit.	£7.05	£27.95
<b>Babydoll Sauvignon Blanc</b> <i>Sauvignon Blanc, Marlborough</i> A fresh and expressive Marlborough. Named after the miniature babydoll sheep that live beneath the vines.	£8.75	£36.50
<b>Conde Villar Vinho Verde Branco</b> <i>Loureiro, Portugal</i> Tropical aromas of pineapple and mango, floral notes. Soft minerality, well-balanced.	£7.20	£28.95
<b>Tierra Unoaked Chardonnay</b> <i>Chardonnay, Chile</i> Citrus fruit flavours and lively crisp acidity.	£7.80	£28.95
<b>Pulpo Albarino</b> <i>Albarino, Spain</i> Unoaked, hints of apple. Aromas of white flowers, peach, apricot lovely intensity saline minerality.	£9.60	£41.95
<b>K-Naia</b> <i>Verdejo, Sauvignon Blanc, Spain</i> Tropical fruits, light herbaceous characters.		£33.95
<b>Tolendana Gavi di Gavi</b> <i>Cortese, Italy</i> Unoaked, fresh and minerally, green apple aromas, a classic dry white.		£38.95
<b>Ontanon Rioja Blanco, Docs</b> <i>Viura, Spain</i> Barrel aged, aromas of pear, jasmine and tropical notes. Flavours vanilla oak, pineapple, crisp lemon and brioche.		£32.95
<b>Virgen de Galir Maruxa</b> <i>Godello, Spain</i> Intense fruit and heaps of minerality. Balanced, fresh and persistent palate.		£38.95

## CELLAR SELECTION

**La Marimorena, Albariño Rías Baixas,** £54.95  
*Casa Rojo*  
*Albariño, Spain*  
Unoaked and lee aged, herbaceous aromas, scents of citrus and clean notes of apple and pear, fresh and fruity in the mouth.

## SPARKLING & CAVA

	125ml	Bottle
<b>Pigalle Brut</b> <i>Airen, Spain</i> Citrus fruit, peach and pear flavours soft and generous.	£6.50	£28.95
<b>Galanti Spumante Rosato</b> <i>Merlot, Italy</i> Light rosé, raspberry and strawberry flavours.	£6.65	£29.50
<b>Villa Conchi Brut Selection, Cava</b> <i>Xarel.leCe, Spain</i> Citrus, green apple & light sweetness.	£6.95	£31.95
<b>Roger Goulart Coral Rose Cava</b> <i>Garnacha, Pinot Noir, Spain</i> An attractive pale colour and delicious crisp, fresh palate. Brimming with soft summer fruit flavours & a silky, balanced finish.		£45.95
<b>Roger Goulart Cava Gran Reserva</b> <i>Chardonnay, Xarel-lo, Macabeo, Parellada, Spain</i> Clean, bright fruits. Toasted creamy hints of pastry. Elegant bouquet, delicate notes of creaminess.		£45.95

## ENGLISH SPARKLING

	Bottle
<b>Roebuck Estates, Classic Curvee</b> <i>Chardonnay, Pinot Noir, Sussex</i> Delicate bubbles and a silky texture on the palate lead to a long beautifully balanced finish.	£64.95

## GIN BAR

<b>Beefeater</b>	London	£4.75
<b>Puerto de Indias Strawberry</b>	Spain	£4.95
<b>Whitley Neill Raspberry</b>	Liverpool	£4.95
<b>Tanqueray No.10</b>	London	£5.25
<b>Hendricks</b>	Scotland	£5.25
<b>Gin Mare</b>	Spain	£4.95
<b>Puerto de Indias Blueberry</b>	Spain	£4.95
<b>Whitley Neill Rhubarb &amp; Ginger</b>	Liverpool	£4.95
<b>Valencian Orange</b>	Liverpool	£5.20
<b>Palma Gin</b>	Mallorca	£4.95
<b>Franklin &amp; Sons Tonic</b>	150ml	£2.10

## ROSE WINES

	175ml	Bottle
<b>El Velero</b> <i>Tempranillo, Garnacha Rosado, Spain</i> Lively strawberry flavours and delicate summer fruit notes.	£6.95	£26.95
<b>Vivanco Rioja Rosado</b> <i>Garnacha Rosado, Tempranillo, Spain</i> Aromas of strawberry, jasmine and roses.	£7.65	£31.95

## SHERRY BAR

<b>Bodega Baron 'Micaela'</b> Fino	75ml	£4.25
<b>Bodegas Baron "Xixarito"</b> Manzanilla Pasada En Rama	75ml	£4.75
<b>Fernando de Castillo</b> Amontillado	75ml	£4.95
<b>Oloroso</b>	75ml	£4.95
<b>Cream sherry</b> Oloroso/Pedro Ximinez	75ml	£4.95
<b>Bodega Baron 'Micaela'</b> Pedro Ximinez	50ml	£4.50
<b>Fernando de Castillo</b> Pedro Ximinez 'Antique'	50ml	£7.75

## SOFT DRINKS

<b>Coke/Diet Coke</b>	330ml can	£3.50
<b>Sprite Zero</b>	330ml can	£3.50
<b>Limonata</b>	330ml can	£3.50
<b>Old Jamaican Ginger Beer</b>	330ml can	£3.75
<b>Bottlegreen Sparkling Apple</b>	275ml	£4.00
<b>Franklin &amp; Sons Dandelion &amp; Burdock</b>		£4.00
<b>Franklin &amp; Sons Rhubarb Lemonade</b>		£4.00
<b>NON ALCOHOLIC COCKTAILS</b>		
<b>Mango-jito</b> Mango Purée, gomme, lime, mint, soda		£4.75
<b>Peach Iced Tea</b> Peach syrup, English breakfast tea, lemon, gomme / honey		£4.50
<b>Fresh Lemonade</b> Lemons, sugar, soda		£4.50

## RED WINES

	175ml	Bottle
<b>Castillo Clavijo, Rioja</b> <i>Tempranillo, Spain</i> Juicy, raspberry, strawberry and red cherry fruit flavours.	£7.70	£28.50
<b>El Ninot de Papier</b> <i>Garnacha, Shiraz, Monastrell, Spain</i> Aromas of ripe black fruits with a hint of spice. Bright and juicy.	£6.85	£26.95
<b>Luna Del Sur</b> <i>Malbec, San Juan</i> Flavours of berry with notes of vanilla and cinnamon from brief oak ageing.	£8.05	£32.50
<b>Adaras Aldea Tinto</b> <i>Garnacha Tintorera, Spain</i> Cherry red with violet hints in appearance. Well structured tannins, fresh acidity and a good balance of fruitiness and mineral flavours.	£8.50	£34.95
<b>Damana 5 Tinto Ribera del Duero</b> <i>Tempranillo, Spain</i> Rich, medium-bodied red, aromas and flavours of blackberries, black cherries, creamy notes of vanilla.	£8.75	£35.50
<b>Vivanco Rioja Crianza</b> <i>Tempranillo, Spain</i> Aromas and flavours of violets and red fruits, hint of vanilla spice. Toasty finish is long and elegant.		£38.50
<b>Pasion de Bobal</b> <i>Bobal, Spain</i> An intense nose, ripe blackberry, plum and sweet vanilla. Toasted oak, smooth tannins and lifted finish.		£39.95
<b>Rippa Dorii Salomon</b> <i>Tinta del Pais, Spain</i> Intense aromas, ripe black fruit, black olive, lightly floral. Spanish oak with a long finish.		£48.95
<b>Acoustic Cellars Ritme Priorat Tinto</b> <i>Carignan, Spain</i> Wild berries, fruits, tobacco and smoke. Palate is incredibly complex, full of blackcurrant, mulberry and elderberry with a long mineral finish.		£49.95
<b>Lindes de Remelluri, Viñedos de San Vicente</b> <i>Tempranillo, Graciano, Garnacha</i> Open and expressive with dark red and black fruits, some minerality.		£65.95

## CELLAR SELECTION

**Jose Zuccardi Malbec, Mendoza** £69.95  
*Malbec, Argentina*  
Inky aromas of black fruits and balsamic vinegar. Edgy and bouncy, high acidity. Plum and wildberry flavours, long and tight finish

## DIGESTIFS - SPIRITS - MIXERS LIQUEURS - COFFEE - TEA

PLEASE ASK FOR FULL SELECTION

A discretionary 10% gratuity is added to all bills. A discretionary 50p tap water charge will be added to your bill. All proceeds will go to Everton In The Community (Charity registration number 1099366).



Wines by the glass are also available in a 125ml measure