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
Crusty bread with olive oil & PX vinegar or aioli	£5.50
Toast with tomato	£5.50

DAIRY FREE

CHARCUTERIA

Monroyo Serrano jamon, chorizo and salchichón	£11.95

SALT HOUSE DELI SELECTION

Monroyo Serrano jamon, chorizo, salchichón, guindillas chillies, Gordal olives, crostini	£19.95

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

MEAT

Chargrilled 4oz fillet steak, red wine jus	£16.95
Chargrilled lamb rump (served pink), rich lamb jus, gremolata	£19.50
Meatballs in a spiced tomato & veal jus, crispy shallots	£9.50
Smoked paprika chicken skewers, honey chilli glaze, romesco (n)	£9.50
Chorizo sausage, fried egg, patatas a lo pobre	£9.50
Crisp pork belly, Stornoway black pudding & pork jus	£11.95

VEGETABLES

Wild mushroom risotto	£9.95
Fried bravas potatoes, chunky tomato sauce, aioli	£7.95
Pan fried padron peppers, maldon salt	£6.95
Tenderstem broccoli, gordal olive tapenade, romesco (n)	£9.50
Chicory, pear & candied walnut salad (n)	£6.95
Potato tortilla served with aioli (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 seared seabass, chargrilled courgettes, mojo rojo, black olive chimichurri	£10.95
Grilled king scallop served in the shell with roasted garlic oil & parsley	£7.95 ea
Octopus, new potatoes, caper & shallot dressing, smoked paprika	£11.95

DESSERTS

Selection of sorbets	£5.95
Vegan vanilla ice cream, hazelnut liqueur, Espresso, sugared almonds (n)	£8.50
Floralis Moscatel	**75ml glass £4.50**
Pedro Ximinez	**50ml glass £4.75**
Niepoort Tawny Port	**50ml glass £4.00**

BEER & CIDER

Draught	**Pint**	**1/2 pint**
Estrella Damm 4.6%	£6.55	£3.30
Victoria Malaga 4.8%	£6.55	£3.30
Complot IPA 4.3%	£6.80	£3.40
Damm Lemon 3.2%	£5.95	£3.40

Bottles/Cans	**330ml**
FreeDamm, Spain, 0.0%	£5.50
Mahou, Spain 5.1%	£5.50
Corona Extra, Mexico 4.5%	£5.50
Peroni Red Label, Italy 4.7%	£5.50
Estrella Daura Gluten Free 5.4%	£5.50
Alhambra Reserva, Spain 6.4%	£6.25
San Miguel, Spain 5%	£5.50
Mayador Apple Cider, Spain 4.5%	£5.50
Kopparberg, Sweden 4.0%	£5.50

COCKTAILS

	Jug	**Glass**
Red Sangria	£20.95	£7.95
White Sangria	£20.95	£7.95
Rose Sangria	£20.95	£7.95

Peach & Elderflower Bellini £9.95
Peach liqueur, elderflower cordial, sparkling wine

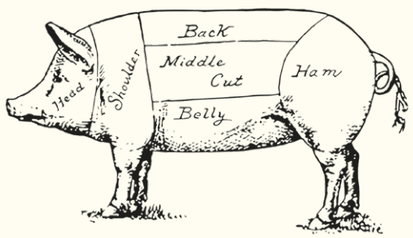
Bakewell Daiquiri £10.50
Havana 3, Amaretto, cherry syrup, honey, lime

Salt House Spritz £10.50
Aperol, elderflower cordial, rosé cava

Guindillas Haus Martini £10.00
Gin, El Bandarra white, Chilli brine, Haus bitters, foamers

Lemon Curd Sour £10.00
Limoncello, lemon juice, gomme, egg white, lemon curd

Cherry & Blackberry Margarita £11.00
Tequila, triple sec, cherry syrup, creme de mûre, lime, mint, blackberries



www.salthousetapas.co.uk

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.

09/26

SALT HOUSE
CHARCUTERIA & TAPAS BAR

DAIRY FREE

DAIRY FREE

WHITE WINES

	175ml	Bottle
Monte Clavijo Rioja Blanco *Viura, Spain* Crisp, citrus, peach flavours, with a hint of freshwhite flowers.	£7.70	£28.50
Marchesi Ervani Pinot Grigio *Pinot Grigio, Italy* Aromas of green apple, pear and melon, dry with citrus fruit.	£7.05	£27.95
Babydoll Sauvignon Blanc *Sauvignon Blanc, Marlborough* A fresh and expressive Marlborough. Named after the miniature babydoll sheep that live beneath the vines.	£8.75	£36.50
Conde Villar Vinho Verde Blanco *Loureiro, Portugal* Tropical aromas of pineapple and mango, floral notes. Soft minerality, well-balanced.	£7.20	£28.95
Tierra Unoaked Chardonnay *Chardonnay, Chile* Citrus fruit flavours and lively crisp acidity.	£7.80	£28.95
Pulpo Albariño *Albariño, Spain* Unoaked, hints of apple. Aromas of white flowers, peach, apricot. Lovely intensity saline minerality.	£9.60	£41.95
K-Naia *Verdejo, Sauvignon Blanc, Spain* Tropical fruits, light herbaceous characters.		£33.95
Tolendana Gavi di Gavi *Cortese, Italy* Unoaked, fresh and minerally, green apple aromas. A classic dry white.		£38.95
Vivanco Rioja Blanco *Viura, Tempranillo Blanco, Spain* Aromas of citrus fruit, apple and white peach. Fresh and tasty on the mouth. Easy and enjoyable.		£32.95
Susana Balbo **Signature Barrel Fermented Torrontes** *Torrontes, Argentina* Golden in colour, hints of lychee, citrus with delicate floral aromas. This wine has good, round body with a silky texture.		£43.95

CELLAR SELECTION

Susana Balbo Signature White Blend £43.95
Torrontes, Argentina
Aromatic layers, with floral and citrus notes combined with hints of fresh grass, white fruit and orange. In the mouth, floral, fresh and fruity flavours are perfectly balanced with the unctuousness of a successful aging in barrels.

SPARKLING & CAVA

	125ml	Bottle
Galanti Spumante Rosato *Merlot, Italy* Light rosé, raspberry and strawberry flavours.	£6.65	£29.50
Rondel Brut, Cava *Parellada, Cava DOP, Spain* Predominantly Parellada together with Macabeo and Xarel-lo. Bottle aged for a minimum of nine months before release.	£6.95	£31.95
Roger Goulart Coral Rose Cava *Garnacha, Pinot Noir, Spain* An attractive pale colour and delicious crisp, fresh palate. Brimming with soft summer fruit flavours & a silky, balanced finish.		£45.95
Roger Goulart Cava Gran Reserva *Chardonnay, Xarel-lo, Macabeo, Parellada, Spain* Clean, bright fruits. Toasted creamy hints of pastry. Elegant bouquet, delicate notes of creaminess.		£45.95

ENGLISH SPARKLING

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

GIN BAR

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

ROSE WINES

	175ml	Bottle
El Velero *Tempranillo, Garnacha Rosado, Spain* Lively strawberry flavours and delicate summer fruit notes.	£6.95	£26.95
Vivanco Rioja Rosado *Garnacha Rosado, Tempranillo, Spain* Aromas of strawberry, jasmine and roses.	£7.65	£31.95
Susana Balbo Signature Rosé *Malbec, Argentina* An elegant pale salmon pink colour. Fresh and juicy with flavors of currants and strawberries.		£44.95

SHERRY BAR

Bodega Baron 'Micaela' Fino	75ml	£4.25
Bodegas Baron "Xixarito" Manzanilla Pasada En Rama	75ml	£4.75
Fernando de Castillo Amontillado	75ml	£4.95
Oloroso	75ml	£4.95
Cream Sherry Oloroso/Pedro Ximénez	75ml	£4.95
Bodega Baron 'Micaela' Pedro Ximénez	50ml	£4.50
Fernando de Castillo Pedro Ximénez 'Antique'	50ml	£7.75
Floralis Moscatel		£4.50
Niepoort Tawny Port		£4.00

SOFT DRINKS

Coke / Diet / Zero Coke	330ml can	£3.50
Sprite Zero	330ml can	£3.50
Limonata	330ml can	£3.50
Old Jamaican Ginger Beer	330ml can	£3.75
Bottlegreen Sparkling Apple	275ml	£4.00
Franklin & Sons Dandelion & Burdock		£4.00
Franklin & Sons Rhubarb Lemonade		£4.00

NON ALCOHOLIC COCKTAILS

Blackberry Nojito £4.75
Blackberries, mint, grenadine, honey syrup, lime, soda

Strawberry Refresher £4.50
Strawberry syrup, elderflower cordial, lemon, soda

Peach Iced Tea £4.50
Peach syrup, English breakfast tea, lemon, honey gomme

RED WINES

	175ml	Bottle
Castillo Clavijo, Rioja *Tempranillo, Spain* Juicy, raspberry, strawberry and red cherry fruit flavours.	£7.70	£28.50
El Ninot de Paper *Garnacha, Shiraz, Monastrell, Spain* Aromas of ripe black fruits with a hint of spice. Bright and juicy.	£6.85	£26.95
Luna Del Sur *Malbec, San Juan* Flavours of berry with notes of vanilla and cinnamon from brief oak ageing.	£8.05	£32.50
Adaras Aldea Tinto *Garnacha Tintorera, Spain* 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
Damana 5 Tinto Ribera del Duero *Tempranillo, Spain* Rich, medium-bodied red, aromas and flavours of blackberries, black cherries, creamy notes of vanilla.	£8.75	£35.50
Vivanco Rioja Crianza *Tempranillo, Spain* Aromas and flavours of violets and red fruits, hint of vanilla spice. Toasty finish is long and elegant.		£38.50
Pasión de Bobal *Bobal, Spain* An intense nose, ripe blackberry, plum and sweet vanilla. Toasted oak, smooth tannins and lifted finish.		£39.95
Rippa Dorii Salomón *Tinta del Pais, Spain* Intense aromas, ripe black fruit, black olive, lightly floral. Spanish oak with a long finish.		£48.95
Acustic Cellars Ritme Priorat Tinto *Carignan, Spain* Wild berries, fruits, tobacco and smoke. Palate is incredibly complex, full of blackcurrant, mulberry and elderberry with a long mineral finish.		£49.95
Lindes de Remelluri, Viñedos de San Vicente *Tempranillo, Graciano, Garnacha, Spain* 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).

Everton in the Community

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

09/26