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 |

GLUTEN FREE

## CHARCUTERIA

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

### SALT HOUSE DELI SELECTION

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|---|---|
| Monroyo Serrano jamon, chorizo, salchichon, Manchego slices, guindillas chillies, Gordal olives, GF crackers | £19.95 |

### ACORN FED IBERICO SELECTION

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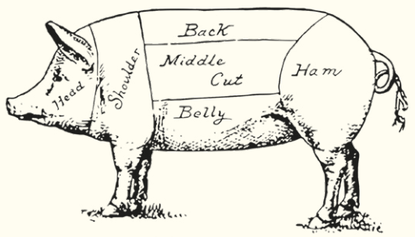
|---|---|
| Iberico chorizo | £8.95 |
| Hand carved shoulder, salchichón, chorizo | £15.00 |

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

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## MEAT

| | |
|---|---|
| Chargrilled 4oz fillet steak, PX peppercorn sauce | £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 ox-cheek, garlic butter mash & silverskin onion jus | £12.95 |
| Crisp pork belly, spiced celeriac purée & pork jus | £11.95 |

## VEGETABLES

| | |
|---|---|
| Wild mushroom & porcini purée risotto | £9.95 |
| Fried bravas potatoes, chunky tomato sauce, aioli | £7.95 |
| Deep fried Monte Enebro goats cheese, pickled beetroot, beetroot puree, honey & GF crackers | £9.50 |
| Pan fried padron peppers, maldon salt | £6.95 |
| Tenderstem broccoli, gordal olive tapenade, romesco (n) | £9.50 |
| Goats cheese, chicory, pear & candied walnut salad (n)) | £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 seared salmon, pea purée, chargrilled courgettes & chorizo relish | £10.95 |
| Pan seared seabass fillet, white bean cassoulet, harissa chimichurri | £10.95 |
| Grilled king scallop served in the shell with roasted garlic butter & parsley | £7.95 ea |
| Octopus, new potatoes, caper & shallot dressing, smoked paprika | £11.95 |

## DESSERTS

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|---|---|
| Triple chocolate brownie, whipped toffee chocolate sauce, espresso cream | £7.95 |
| Crema catalan, spiced apple compote | £7.50 |
| 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 Ximinez** | **50ml glass £4.75** |
| **Niepoort Tawny Port** | **50ml glass £4.00** |

## BEER & CIDER

| **Bottles/Cans** | **330ml** |
|---|---|
| Estrella Daura Gluten Free 5.4% | £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 |
| Sparkling Sangria | | £9.00 |

**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, Sauvignon Blanc, 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

**Spiced Apple Highball** £10.50
JD apple, vodka, cinnamon syrup, apple juice, sticky toffee sauce

**Carajillo** £10.50
Espresso, Licor 43, tequila, orange, over ice

**Mocha Alexander** £10.50
Vodka, kalua, hot chocolate, vanilla syrup, creme de cocao

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

GLUTEN FREE

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## WHITE WINES

| | 175ml | Bottle |
|---|---|---|
| **Monte Clavijo Rioja Blanco**<br>*Viura, Spain*<br>Crisp, citrus, peach flavours, with a hint of freshwhite flowers. | £7.70 | £28.50 |
| **Marchesi Ervani Pinot Grigio**<br>*Pinot Grigio, Italy*<br>Aromas of green apple, pear and melon, dry with citrus fruit. | £7.05 | £27.95 |
| **Babydoll Sauvignon Blanc**<br>*Sauvignon Blanc, Marlborough*<br>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**<br>*Loureiro, Portugal*<br>Tropical aromas of pineapple and mango, floral notes. Soft minerality, well-balanced. | £7.20 | £28.95 |
| **Tierra Unoaked Chardonnay**<br>*Chardonnay, Chile*<br>Citrus fruit flavours and lively crisp acidity. | £7.80 | £28.95 |
| **Pulpo Albariño**<br>*Albariño, Spain*<br>Unoaked, hints of apple. Aromas of white flowers, peach, apricot. Lovely intensity saline minerality. | £9.60 | £41.95 |
| **K-Naia**<br>*Verdejo, Sauvignon Blanc, Spain*<br>Tropical fruits, light herbaceous characters. | | £33.95 |
| **Tolendana Gavi di Gavi**<br>*Cortese, Italy*<br>Unoaked, fresh and minerally, green apple aromas. A classic dry white. | | £38.95 |
| **Vivanco Rioja Blanco**<br>*Viura, Tempranillo Blanco, Spain*<br>Aromas of citrus fruit, apple and white peach. Fresh and tasty on the mouth. Easy and enjoyable. | | £32.95 |
| **Susana Balbo**<br>**Signature Barrel Fermented Torrontes**<br>*Torrontes, Argentina*<br>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 |
|---|---|---|
| **Pigalle Brut**<br>*Airen, Spain*<br>Citrus fruit, peach and pear flavours soft and generous. | £6.50 | £28.95 |
| **Galanti Spumante Rosato**<br>*Merlot, Italy*<br>Light rosé, raspberry and strawberry flavours. | £6.65 | £29.50 |
| **Rondel Brut, Cava**<br>*Parellada, Cava DOP, Spain*<br>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**<br>*Garnacha, Pinot Noir, Spain*<br>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**<br>*Chardonnay, Xarel-lo, Macabeo, Parellada, Spain*<br>Clean, bright fruits. Toasted creamy hints of pastry. Elegant bouquet, delicate notes of creaminess. | | £45.95 |

## ENGLISH SPARKLING

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

## GIN BAR

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

## SHERRY BAR

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|---|---|---|
| **Bodega Baron 'Micaela' Fino** | 75ml | £4.25 |
| **Bodegas Baron "Xixarito"**<br>Manzanilla Pasada En Rama | 75ml | £4.75 |
| **Fernando de Castillo**<br>Amontillado | 75ml | £4.95 |
| **Oloroso** | 75ml | £4.95 |
| **Cream Sherry**<br>Oloroso/Pedro Ximénez | 75ml | £4.95 |
| **Bodega Baron 'Micaela'**<br>Pedro Ximénez | 50ml | £4.50 |
| **Fernando de Castillo**<br>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**<br>*Tempranillo, Spain*<br>Juicy, raspberry, strawberry and red cherry fruit flavours. | £7.70 | £28.50 |
| **El Ninot de Paper**<br>*Garnacha, Shiraz, Monastrell, Spain*<br>Aromas of ripe black fruits with a hint of spice. Bright and juicy. | £6.85 | £26.95 |
| **Luna Del Sur**<br>*Malbec, San Juan*<br>Flavours of berry with notes of vanilla and cinnamon from brief oak ageing. | £8.05 | £32.50 |
| **Adaras Aldea Tinto**<br>*Garnacha Tintorera, Spain*<br>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**<br>*Tempranillo, Spain*<br>Rich, medium-bodied red, aromas and flavours of blackberries, black cherries, creamy notes of vanilla. | £8.75 | £35.50 |
| **Vivanco Rioja Crianza**<br>*Tempranillo, Spain*<br>Aromas and flavours of violets and red fruits, hint of vanilla spice. Toasty finish is long and elegant. | | £38.50 |
| **Pasión de Bobal**<br>*Bobal, Spain*<br>An intense nose, ripe blackberry, plum and sweet vanilla. Toasted oak, smooth tannins and lifted finish. | | £39.95 |
| **Rippa Dorii Salomón**<br>*Tinta del Pais, Spain*<br>Intense aromas, ripe black fruit, black olive, lightly floral. Spanish oak with a long finish. | | £48.95 |
| **Acustic Cellars Ritme Priorat Tinto**<br>*Carignan, Spain*<br>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**<br>*Tempranillo, Graciano, Garnacha, Spain*<br>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