

EL NIDO

TAPAS & COCKTAILS

Our dishes are cooked to order.

Food is served as soon as it is ready, rather than in a fixed order.

small bites

**WARM GARLIC
& OLIVE OIL, BREAD** w/salsa verde,
orange saffron aioli & red
pepper hummus dips (N)(V) // 4.5

MIXED OLIVES
w/ piquillo peppers, lemon
zest & herbs. // 4.5

SPICED CHICKPEA PATTIES
w/salsa verde (GF)(VE) // 4.5

**CREAMY GARLIC,
CHESNUT MUSHROOMS**
w/ parmesan (GF)(V) // 4.5

BAKED PADRON PEPPERS
w/idiqazabel cheese & red
pepper jam (GF)(V) // 5

**PATATAS BRAVAS
FRIED POTATO CHUNKS**
w/ bravas dip (GF)(VE) // 3.5

**FRIED GOATS CHEESE
& SPINACH CROQUETTES**
w/ romesco sauce // 4.5

**HONEY GLAZED BAKED FIGS,
GOAT'S CHEESE & POMMEGRANATE**
(GF)(V) // 7

SHELLED KING PRAWNS
w/ garlic, chilli, white
wine sauce (GF) // 8

CRISPY FRIED BABY SQUID w/
pickled lemon, yoghurt &
mint dip (GF) // 6.5

**FRIED MANCHEGO & CURED HAM
CROQUETTES**
w/ rohesco sauce // 5.5

BABY CHORIZO, PAN FRIED w/
honey, lemon & herb glaze // 7

**AL BONDIGAS, SPICED LAMB
MEATBALLS**
w/ bravas sauce (GF) // 7

SWEET & SPICY CHICKEN WINGS
w/yoghurt & mint dip (GF)
// 6.5

We suggest ordering 2-3 tapas
per person.

— @ —
You can always order more,
this is the joy of tapas.

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elnidoliverpool.co.uk

lunch • 12 - 4

3 SMALL BITES // £15

small plates

FILET TOWNEDOS ON A TRUFFLE OIL
TOASTED CROUTON w/ chicken liver
pate, madeira sauce // 10

LAMB CUTLETS, PIMENT D'ESPELETTE
MARINADE, CHAR GRILLED w/ salsa
verde (GF) // 10

CRISP SKIN ON CHICKEN CUTLET
w/membrillo & a choice of pipe
rade or supreme sauce (GF) // 8.5

DORADA, GILT HEAD BREAM FILLETS, PAN
FRIED w/ courgette pickled
garnish... (GF) // 8.5

BAKED SALMON FILLET, LEMON & DILL
OIL w/ parsley puree crushed new
potatoes (GF) // 8.5

ROASTED CHICKPEA & SPINACH CASSOULET
w/toasted almonds & fresh herbs
(GF)(VE)(N) // 6.5

BUTTER BEAN, PEARL BARLEY, SPLIT PEA
BROTH w/fideo pasta (V) // 6.5

CHARCUTERIE PLATTER FOR 2
OR MORE...

A selection of cured meats,
pickles, chutneys, olives, dips,
biscuits & bread. // 15

CHEESE BOARD FOR 2 OR MORE

A selection of soft & hard
continental cheeses, pickles,
crackers & bread, fresh fruit
& preserves. // 15

sides

CRUSTY BREAD (V) // 2.5

MIXED SALAD (VE)(GF) // 4.5

GREEN VEGETABLES (VE)(GF) // 6

SAFFRON RICE (V) // 3.5

CRUSHED NEW POTATO &
SHALLOT (VE)(GF) // 3.5

EXTRA DIPS // 1.5

• banquet •

for 6 or more...

WARM BREAD, SELECTION OF DIPS
MIXED OLIVES & PRESERVES

— ⑥ —
GARLIC MUSHROOM

MIXED CROQUETTES &
CHICK PEA PATTIES

— ⑥ —
CHEESE & SPINACH CROQUETTES

BAKED PADRON PEPPERS

MIXED SALAD / GREEN VEGETABLES

— ⑥ —
BABY CHORIZO

AL BONDIGAS

SWEET & SPICY CHICKEN WINGS

— ⑥ —
CHEESE & FRUIT PLATTER

// 20 p.h.d.

kids

All Homemade

CHICKEN GOUJONS // 6

FISH GOUJONS // 6

CHICK PEA PATTIES // 6

MEATBALLS IN A TOMATO SAUCE // 6

CHEESE & SPINACH CROQUETTES // 6

All served with cubed chips
or rice & mixed vegetables.

desserts

HOMEMADE STICKY TOFFEE PUDDING
w/ caramel sauce & ice cream
or cream // 5.5

TORRIJAS

w/ brioche & butter pudding & ice
cream or cream // 5.5

CREMA CATALANA

Cinnamon, lemon & orange
infused custard w/ sugar glaze
& fresh fruit // 5.5

Also ask for the daily specials.