

## BREAD & OLIVES

House Sourdough 3.5

home-made slow proof bread | aioli

Manzanilla Olives (vg) 3

green olives | black olives | lemon | rosemary

## DELICATESSEN

meats and cheeses at Market can be ordered either individually or as platters.

### HOUSE SPECIALITY

Hand Carved Iberico Ham

(Castro y Gonzalez, Guijuelo) 15

This 3 year dry cured Jamon comes from free range 75% Iberico cebo pigs which are fed on natural grasses, cereals and acorns. This produces a meat that finds a juicy balance between salinity and sweetness and leaves a long, deep yet clean finish

## PLATTERS

Manchego y Jamon 7.5

our signature board of cheese & monroyo ham

Cheese Platter 10

three cheeses | home-made crackers

Charcuteria Platter 11

three meats | olives | pickles

Meat y Cheese Platter 20

four meats | four cheeses

## CHEESE

Canarejel Cremoso 4

soft, creamy ewes' milk cheese from Castile & Leon

Diaz Miguel Manchego D.O.P 3.7

6 month cured 100% Manchega sheep milk cheese

Garrotxa 4

fresh, lightly acid goats' milk cheese from Barcelona

La Peral 3.9

mild, buttery, blue cows' milk cheese from Asturias

## CHARCUTERIA

Jamón, Monroyo 3.9

classic serrano ham

Chorizo Magno, Rioja 4.5

rustic mildly spiced chorizo by Embutidos Alejandro

Salchichon Fuet, Vic 4.2

thin spanish salami by casa riera ordeix

Lomo, Teruel D.O.P. 4

cured, spiced pork loin

## CRUDO & PESCADO

raw and cured seafood to start

Oysters each 3/1/2 doz 15

cava & pink peppercorn reseda

Brixham Scallop Civiche each 5

avocado | mescal | coconut | lime

Tuna Crudo 8

goats' curd | peas | shallot

Anchovies y Sourdough 12.5

Ortiz anchovies | house bread | salsa verde

## PARA PICAR

smaller tapas to pick at served hot

Padron Peppers (vg) 4.5

maldon sea salt | sherry vinegar

Goats' Cheese Churros 4

truffle honey

Pan con Tomate (vg) 3.7

charred sourdough | garlic | san marzano tomato

Smoked Cashew Croquetas (vg) 5

orange

XL Gambas Pil Pil each 6.5

garlic | chilli butter

Buñuelos de Bacalao 4.7

salt cod fritters | almond romesco

Jamon Croquetas 5

serrano ham croquettes

Pinchos y Pollo each 3.5

chicken | salsa barboca | mojo verde

## SUSSEX HERITAGE BEEF

Our steaks to share are from local producers Trenchmore Farm. Famed for their Sillymoo cider & award winners for their commitment to sustainable farming their beautiful slow grown beef herd is fed mostly on grasses as well as apple pomice, a 'happy' byproduct of the cider production process.

Sirloin 300g 32

## SIDES

Catalan Spinach 4.2

spinach | garlic | pine nuts | golden raisins

Patatas Nuevas 4.5

crispy new potatoes | green sauce

Fries 4.5

skin-on fries | manchego | chives

Spanish 'Mac 'n' Cheese' 5.5

spanish fideua | manchego | pimenton

# MARKET

RESTAURANT & TAPAS BAR

BN3

## FIDEUÀ PAELLA

Seafood Pasta Paella 24

A traditional Valencian dish using Spanish 'vermicelli' cooked al dente in saffron and fish stock and topped with white-fleshed fish and crustaceans. This rich, deep coloured paella has become a Market kitchen signature dish.

Wine Blanc Pescador 26 bottle

We recomerjd this 'Baby Cava', as it is fondly known, a slightly fizzy white that's a perfect match for seafood paellas

## TAPAS & SEASONAL

LARGER

SPRING

## GREEN GROCER

Coca Flat Bread (v) 6.5

queso fresco | fava beans | fermented honey

Tenderstem Broccoli (vg) 7

tahini | kale zatar | smoked almond

Asparagus (v/opt) 7

cockles | duck egg | pan rallado

## FISH MONGER

Sole 10

clams | peas | lettuce

Mussels 7.5

Estrella | chilli | garlic | parsley

Pulpo 8.5

white bean | tomato | salsa verde

## BUTCHER

Suckling Pig 9.5

onion | smoked pork fat

Roast Chicken 8

sweetcorn | chistorra

Lamb Ribs 8.5

Andalucian spices | sour plum

## VINOS

EL JEREZ (sherries served 100ml gls)

Manzanilla 14% by *Fernando Castilla*: lemony nose | dry | almonds | toast 7

Amontillado 14% by *Romate*: caramel | medium bodied | vanilla note 8

Oloroso 14% by *Diez-Merito*: powerful nose | full bodied | dry | nutty 12

BURBUJAS (sparkling wines served in 125ml gls/ 750ml bot)

Cava Brut 14% *Almendralejo*: fresh apple aromas | creamy finish 6.5/30

Cava Rosé 14% *Catalunya*: light | fresh strawberry aromas | quaffable 7.5/34

Blanc Pescador 11.5% *Empoda*: straw yellow hue | light bubbles | fresh | dry 26

Fitz 'Prosecco' 12% *Sussex*: light bodied | dry | fresh | fruity | crisp | refreshing 34

Charles Palmer 12% *Sussex*: vibrant apple aromas | elderflower | honeysuckle 57

## BLANCO

(white wines served in 125ml gls/ 350ml crf/ 750ml bot)

Chardonnay/Pardina 11% *Badajoz*: stone fruit | citrus | tropical fruit 4.7/12.5/23

Garnacha 13.5% *Carinena*: apricot/pineapple aromas | balanced acidity 5.5/14/27

Verdejo 13% *Castilla & Leon*: aromatic herbs | structured | crisp | lively 6/15/29

(vg) Albarino 12.5% *Galicia*: crunchy apple flavours | zingy | good mineral notes 7/18/34

## ROSADA

(rose wines served in 125ml gls/ 350ml crf/ 750ml bot)

Garnacha 13.5% *Carinena*: red/dark fruits | earthy | honey | off dry finish 5.5/14/27

## TINTO

(red wines served in 125ml gls/ 350ml crf/ 750ml bot)

(vg) Tempranillo 12% *Badajoz*: soft | ripe dark fruits | unoaked 4.7/13/24

Garnacha 14% *Carinena*: intense cherry | spice aroma | long dense finish 5.5/14/27

Crianza 13.5% *Rioja DOC*: dark plum | tabacco | pepper | full bodied 6.5/16/30

Monastrell 14.5% *Jumilla*: cherry red | wild fruit | violet | generous mouthfeel 7.5/19/36

## VINO DE POSTRES

(dessert sherries and ports served in 100ml gls)

Pedro Ximenez 15% *Gonzalez Byass*: dark sticky | sweet fig | raisin | almond 9.5

Ruby Port 14.4% *Portmans*: deep ruby hue | woody | robust | elderberry notes 7.5

### CONNECT

Wireless : Mercado

P/W : SIGN-buy-rocky

### SOCIAL

@dineatMARKET

market\_restaurant

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### OPENING

Mon to Thurs 12-2 6-9

Fri and Sat 12-9

Sun 12-4.30

42 Western Road, Hove, BN3 1JD.

www.market-restaurantbar.co.uk

A discretionary service charge of 12.5% will be added to your bill. Price include VAT at 20% on alcohol and at 5% on food and soft beverages.

MARKET DAYS

**Tuesday Tapas** : Four Tapas £20 from the menu from 6pm. (Terms & Conditions apply)

**Wednesday : Date Night** : A Set Menu designed for just Two People: £50 ♥♥♥

**Thursday : Oysters & Fizz** : Six Oysters & Two Glasses Blanc Pescador Fizz: £20

**Sunday** : Sharing Steak Board + Tapas Accompaniments £20per head. (min 2 people)

Allergy Advice : Please ensure you clearly advise us of any dietary requirements &/or allergies when booking & on arrival. We have taken reasonable steps to avoid the unintentional presence of allergens, however we cannot guarantee that products are 100% free from allergens owing to cross-contamination. Thank you.