

DELICATESSEN

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

Hand Carved Iberico Ham

(Castro y Gonzalez, Guijuelo)

15

This premium 30 month minimum cured Jamon from 75% Iberico cebo de campo free-range animals has rich red meat well infiltrated with fat. The sweet/savoury balance is well judged and has a rich subtle aftertaste.

PLATOS

boards of our selected Spanish meats and cheeses.

Manchego y Jamon 7.5

our signature board of cheese & monroyo ham

Cheese Platter 12

four cheeses|home-made crackers

Charcuteria Platter 14

four meats|olives|pickles

Meat y Cheese Platter 20

four meats | four cheeses

QUESOS

all 4.0

selected artisan Spanish cheeses ordered individually.

Canarejel Cremoso

soft, creamy ewes' milk cheese from Castile & Leon

Diaz Miguel Manchego *D.O.P*

6 month cured 100% Manchega sheep milk cheese

Garrotxa

fresh, lightly acid goats' milk cheese from Barcelona

La Peral

mild, buttery, blue cows' milk cheese from Asturias

CHARCUTERIA

all 4.5

selected Spanish cured meats ordered individually.

Jamón, *Monroyo*

classic serrano, sweet & succulent with good salinity

Chorizo Magno, *Rioja*

rustic mildly spiced chorizo by Embutidos Alejandro

Salchichon Iberico Bellota, *Guijuelo*

simple black pepper 'salami' by Castro y Gonzalez

Lomo, *Teruel D.O.P.*

cured, lean and juicy lightly seasoned pork loin

PICOTEO Y PESCADO

nibbles and fish to start

House Sourdough 3.5

home-made slow proof bread|aioli

Manzanilla Olives (vg) 3.2

green olives|black olives|lemon|rosemary

Brixham Scallop Civiche 6.0

avocado|ginger|mescal

Oysters each 3.2/1/2doz 16

cava & pink peppercorn el aderezo

Anchovies y Sourdough 12.5

Ortiz anchovies|house bread|salsa verde

PARA PICAR

smaller tapas to pick at served hot

Padron Peppers (vg) 4.7

maldon sea salt|sherry vinegar

Goats' Cheese Churros 4.5

truffle honey

Pan con Tomate (vg) 3.9

charred sourdough|garlic|san marzano tomato

Smoked Cashew Croquetas (vg) 5.5

orange emulsion

XL Gambas Pil Pil * each 8.5

garlic|chilli butter

Buñuelos de Bacalao 5.0

salt cod fritters|caper aioli

Jamon Croquetas 5.5

serrano ham croquettes

Pinchos y Pollo each 4.0

chicken|salsa barboca|mojo verde

SIDES

all 5.0

Catalan Spinach

spinach|garlic|pine nuts|golden raisins

Patatas Nuevas

crispy new potatoes|green sauce

Fries

skin-on fries|manchego|chives

MARKET

RESTAURANT & TAPAS BAR

BN3

SIRLOIN STEAK BASQUE STLYE TO SHARE

Our steaks are from local producer **Trenchmore Farm**, makers of Sillymoo Cider & award winners for their commitment to sustainable farming. Steaks are cooked fat on and occasionally bone in for full flavour. We recommend a match of the REPO cider (7.2%) a rustic Basque style cider keeved for extra flavour.

Sirloin 400g 35

RACIONES

larger seasonal tapas

GREEN GROCCER

Tenderstem Broccoli (vg) 7.0

tahini|kale zatar|smoked almond

Asparagus (v/opt) 7.5

cockles|duck egg|pan rallado

FISH MONGER

Mussels 7.5

Estrella|chilli|garlic|parsley

Pulpo 8.5

white bean|tomato|salsa verde

BUTCHER

Suckling Pig 9.5

onion|smoked pork fat

Lamb Ribs 9.0

Andalucian spices|sour plum

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.

PRIVATE DINING @DOWNMARKET

Book your private event at the Market Private Dining Room For groups of between 12 and 24. Ask staff for details.

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 **7/32**

Cava Rosé 14% *Catalunya:* light|fresh strawberry aromas|quaffable **8/36**

Blanc Pescador 11.5% *Empoda:* straw yellow hue|light bubbles|fresh|dry **27**

Fitz 'Prosecco' 12% *Sussex:* light bodied|dry|fresh|fruity|crisp|refreshing **37**

Charles Palmer 12% *Sussex:* vibrant apple aromas|elderflower|honeysuckle **60**

BLANCO

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

Chardonnay/Pardina 11% *Badajoz:* stone fruit|citrus|tropical fruit **5/13/25**

Garnacha 13.5% *Carinena:* apricot/pineapple aromas|balanced acidity **5.7/15/28**

Verdejo 13% *Castilla & Leon:* aromatic herbs|structured|crisp|lively **6.5/16/30**

(vg) Albarino 12.5% *Galicia:* crunchy apple flavours|zingy|good mineral note **7.5/19/36**

ROSADA

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

Garnacha 13.5% *Carinena:* red/dark fruits|earthy|honey|off dry finish **5.7/15/28**

TINTO

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

(vg) Tempranillo 12% *Badajoz:* soft|ripe dark fruits|unoaked **5/13/25**

Garnacha 14% *Carinena:* intense cherry|spice aroma|long dense finish **5.7/15/28**

Crianza 13.5% *Rioja DOC:* dark plum|tabacco|pepper|full bodied **7/17/33**

Monastrell 14.5% *Jumilla:* cherry red|wild fruit|violet|generous mouthfeel **7.5/20/38**

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 : TapasTime42

SOCIAL

 @dineatMARKET

 market_restaurant

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OPENING

Mon 6-9

Tues to Thurs 12-2 6-9

Fri and Sat 12-9

Sun 12-4.30

MARKET DAYS

Tuesday Tapas : Four Tapas £22 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.