

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

Canarejel Cremoso y Crudités **10**

runny brie-style cheese served at room temp | veg | pan

Cheese Platter **12**

four cheeses | home-made crackers

Charcuteria Platter **14**

four meats | pickles

Meat y Cheese Platter **20**

four meats | four cheeses

QUESOS **all 4.0**

selected artisan Spanish cheeses ordered individually.

Cabra del Tietar

tangy & crumbly with a caramel finish goats' milk cheese

Diaz Miguel Manchego *D.O.P*

6 month cured 100% Manchega sheep milk cheese

Murcia al Vino

red wine washed creamy textured goats' milk cheese

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 (vg opt) **3.5**

home-made slow proof bread | aioli

Manzanilla Olives (vg) **3.2**

green olives | black olives | lemon | rosemary

Orkney Scallop Ceviche **6.5**

hand dived scallops | avocado | ginger | mescal

Oysters **each 3.2 / 1/2 doz 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

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 barbcoa | mojo verde

SIDES **all 5.0**

Catalan Greens (vg)

seasonal greens | garlic | pine nuts | golden raisins

Patatas Nuevas (vg)

crispy new potatoes | green sauce

Fries (vg opt)

skin-on fries | manchego | chives

Vegetales Encurtidos (vg)

lightly pickled shredded vegetable salad

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 GROCER

Tenderstem Broccoli (vg) **7.0**

tahini | kale zatar | smoked almond

Calbacin Asado (vg) **7.5**

roast courgette | chickpea | mojo de ajo

Coca Flatbread (v) **6.5**

Catalan sourdough pizza | goats cheese | fig | chestnut honey

FISH MONGER

Mussels **8.0**

Estrella | chilli garlic | parsley

Pulpo (pesc opt) **8.5**

white bean | tomato | chistorra | salsa verde

XL Gamba Pil Pil **8.5**

giant prawn | garlic | chilli butter

BUTCHER

Suckling Pig **9.5**

onion | smoked pork fat

Lamb Ribs **9.0**

Andalucian spices | sour plum

Albondigas **8.0**

beef and pork meatballs | tomato | soused onions | pinenuts

42 Western Road, Hove, BN3 1JD.

www.market-restaurantbar.co.uk

A discretionary service charge of 12.5% will be added to your bill.

PRIVATE DINING @DOWNMARKET

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

Price include VAT at 20% on alcohol and at 5% on food and soft beverages.

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.

VINOS

EL JEREZ : OPORTO : VERMUT (served in 100ml gls)

Manzanilla sherry *15% Fernando Castilla:* lemony nose | dry | almonds | toast **7**

Amontillado sherry *16.5% Gonzalez Byass:* amber | hazelnut | oak | salinity **8**

Oloroso sherry *18% Gonzalez Byass:* golden | walnut | truffle | leather | vanilla **12**

White Port *19.5% Barros:* fresh | floral | silky **9**

Vermut *15% el Bandarra:* liquorice citrus notes bitter/sweet balance **9.5**

BURBUJAS

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

Cava Brut *11.5% Almendralejo:* fresh apple aromas | creamy finish **7/32**

Cava Rosé *12% Catalunya:* light | crisp strawberry aromas | quaffable **8/36**

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**

Verdejo *13.5% Castilla & Leon:* aromatic herbs | structured | crisp | lively **6.5/16/30**

Albarino *13% Galicia:* crunchy apple flavours | zingy | good mineral note **7.5/19/36**

ROSADA

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

(org) (vg) Tempranillo *12.5% Penãscal:* wild strawberry | fresh raspberry | 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 *13.5% Carinena:* bright cherry | fresh acidity | round tannins **5.7/15/28**

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

Monastrell *14% Jumilla:* velvety | wild fruit | violet | generous mouthfeel **7.5/20/38**

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 12-9.30

Sun 12-4 & 6-8

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)