

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 **8.0**

our signature board of cheese & monroyo ham

Plato de Quesos **12.5**

four cheeses|home-made crackers

Plato de Chacuteria **12.5**

four meats|pickles

Platos de Quesos y Chacuteria **22**

four cheeses | four meats

QUESOS

all 4.5

selected artisan Spanish cheeses ordered individually.

Moluengo Ashed Goats' Log

soft textured & creamy flavour, a hint of spice from Albacete

Diaz Miguel Manchego *D.O.P*

6 month cured 100% Manchega sheep milk cheese

Garrotxa

fresh, firm slightly acid goat's cheese from Barcelona

La Peral Blue

mild, creamy & mushroomy 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) **3.7**

home-made slow proof bread|aioli

Olives (vg) **3.5**

Manzanilla olives|Gordal olives|lemon|rosemary

Orkney Scallop Ceviche **6.5**

hand dived scallops|buttermilk|fermented chilli|cucumber

Oysters **each 3.2/1/2doz 16**

cava & pink peppercorn el aderezo

Anchovies & 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**

goats' cheese churros|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 de Pollo **each 4.0**

chicken|salsa barbcoa|mojo verde

SIDES

all 5.5

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 en Escabeche (vg)

lightly pickled/fermented shredded vegetable salad

MARKET

RESTAURANT & TAPAS BAR

BN3

SUSSEX WAGYU 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 40

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

Alcachofa y Piquillo (vg) **8.5**

globe artichoke|piquillo pepper salsa|fried sourdough

FISH MONGER

Mussels **8.0**

Estrella|chilli garlic|parsley

Pulpo (pesc opt) **9.5**

white bean|tomato|chistorra|salsa verde

Gambas Pil Pil **8.5**

large prawns|garlic|chilli butter

BUTCHER

Porchetta **9.5**

rolled pork belly|onion|smoked pork fat

Lamb Ribs **9.0**

Andalucian spices|sour plum

Albondigas **8.5**

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 22. 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|oaky|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)

(org)Cava Brut *11.5% Penedes:* bio organic|fine bubble|creamy texture **7.5/35**

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**

(org)Garnacha Blanca/Viognier *13% Terra Alta:* aromatic|peachy|textured **7/18/35**

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

Hondarrabi Zubi *11.5% Txakolina:* delicate spritz|lemon leaves|salty freshness **39**

ROSADA : NARANJA

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

(org)Tempranillo *12.5% Penãscal:* rosé wine|fresh raspberry|dry finish **5.7/15/28**

(org)Verdejo *11% :* orange wine|unique rustic character|long citric finish **39**

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 tannis **5.7/15/28**

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

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


Tempranillo *14% Ribera del Duero:* intense ruby|sweet spice|tabacco|mocha **57**

CONNECT

Wireless : Mercado

P/W : TapasTime42

SOCIAL

 @dineatMARKET

 market_restaurant

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OPENING

Mon to Thurs 6-9

Fri and Sat 12-9.30

Sun 12-8

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

Wednesday : Date Night : A Set Menu designed for just Two People: £30 each 

Thursday : Oysters & Fizz : Six Oysters & Two Glasses Cava: £25 (normally £31)

Sunday : Sharing Steak Board + Tapas Accompaniments £25per head. (min 2 people)