

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 8.5

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 24

four cheeses | four meats

QUESOS

all 4.75

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 4.75

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) 3.9

home-made slow proof bread|aioli

Olives (vg) 3.8

Manzanilla olives|Gordal olives|lemon|rosemary

Orkney Scallop Ceviche 7.0

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) 4.9

maldon sea salt|sherry vinegar

Goats' cheese Churros 4.7

goats' cheese churros|truffle honey

Pan con Tomate (vg) 3.9

charred sourdough|garlic|san marzano tomato

Smoked Cashew Croquetas (vg) 6.0

orange emulsion

Buñuelos de Bacalao 5.0

salt cod fritters|caper aioli

Jamon Croquetas 6.0

serrano ham croquettes

Pinchos de Pollo each 4.5

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 39

RACIONES

larger seasonal tapas

GREEN GROCER

Tenderstem Broccoli (vg) 8.0

tahini|kale zatar|smoked almond

Setas Salvaje (v) 8.7

wild & cultivated mushrooms|stracciatella|thyme

Alcachofa de Jerusalén (v) 8.2

Jerusalem artichoke|hazelnut|fermented honey|truffle

FISH MONGER

Mussels 8.5

Estrella|chilli garlic|parsley

Pulpo (pesc opt) 9.7

octopus|potato|chistorra|aioli

Gambas Pil Pil 8.7

large prawns|garlic|chilli butter

BUTCHER

Porchetta 9.5

free range pork belly|onion|smoked pork fat

Rabo de Toro 9.8

braised oxtail|manzanilla sherry|crushed saffron potatoes

Albondigas 8.7

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. See website for details.

Price include VAT at 20% on alcohol & 12.5% on food and soft beverages.

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) (vg) 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 £22.5per head. (min 2 people)