

PARA PICAR

(NIBBLES BEFORE YOU ORDER)

FECHAS CON SERRANO	4.95
Grilled juicy dates wrapped in serrano ham	
ACEITUNAS PIMENTO	4.5
Selection of marinated Spanish olives	
QUESO MANCHEGO MARINADO	5
Semi cured manchego cheese marinated in Mediterranean herbs	
CHORIZO IBERICO	5
Dry cured chorizo	
PADRON PEPPERS & MANCHEGO	7
Padron peppers served with melted manchego cheese	
SELECTION OF NIBBLES	12.5
Selection of all the nibbles	

PAN

PAN CON AIOLI	4.6
Selection of Mediterranean bread with aioli dip, garlic and parsley butter, olive oil and sherry vinegar	
PAN CON TOMATO	5
Toasted bread topped with a mix of spicy fresh tomatoes, fresh basil, garlic and extra virgin olive oil	
PAN DE AJO	4.7
Grilled bread baked in-house brushed with fresh garlic butter	
PAN DE AJO Y QUESO	4.9
Toasted bread brushed with garlic butter and melted cheese	

APERITIVOS

PITA CON HUMMUS	7.5
Homemade Hummus served with pitta bread	
TABLE SERRANO Y QUESO	10.5
24 months acorn feed Serrano Ham, Manchego Cheese and jalapeno peppers	
BUQUERONES	7.5
White anchovies marinated in vinegar, extra virgin olive oil and parsley	
MANCHEGO	8
Cured Manchego cheese served with Quince paste and flat bread	
TAPENADE TRIO	7.85
Green olives & spicy pepper, Black olives & sweet pepper, and Green olive with earthy turmeric. Served with fresh, crusty bread	
GRAN PLATO ROYAL * to share	10 pp
Selection of all the starters above perfect for sharing!! *MIN FOR 2 PEOPLE	

VEGETARIANO

(VEGETERIAN)

TORTILLA	8
Spanish omelette made with potato, onion and manchego cheese	
BRAVA	7.5
Oven cooked potatoes topped with Soprano spicy tomato sauce	
BRAVA CON QUESO	7.9
Oven cooked potatoes topped with Soprano spicy tomato sauce and melted cheese	
PELOTAS VERDE	8.5
Spicy spinach balls infused with aromatic panko breadcrumbs, parmesan cheese, garlic and chilli	
VERDURE ROMESCO	7.9
Selection of Mediterranean vegetables in rich spicy tomato sauce	
PAELLA DE VERDURE	8.5
Seasonal vegetable paella with basil oil	
PADRON PIMENTO	8
Spanish favourite padron peppers pan fried in extra Virgin oil	
CHAMPINONES AL AJO	8.8
Button mushrooms in garlic and white wine creamy sauce	
CALABACIN FRITO	8.8
Deep fried courgette in beer butter served with spicy aioli dip	
QUESO FRITTO	9
Portobello mushroom stuffed with aromatic goat cheese and mojo verde	
BERENJENA GRATINADA	9
Oven cooked aubergine with Manchego cheese gratin in a tomato sauce with fresh basil	

 Vegan

 Vegetarian

SIDE ORDER AND SALAD

ENSALADA MIXTA	3.50
ENSALADA DE TOMATE	3.95
Tomato salad with onion and olives	
PATATAS FRITTAS (FRIES)	3.95
BRAISED RED CABBAGE	3.50
AIOLI DIP	0.55
OLIVE OIL AND BALSAMIC	0.55

PESCADO

(FISH)

GAMBAS PIRI PIRI	9.5
Fresh peeled tiger prawns sauteed in garlic and chilli	
MEJILLONES SOPRANO	8
Our very own handcrafted recipe of fresh mussels in a homemade tomato, coriander, garlic and chilli sauce	
CALAMARES	8.5
Crispy fried squid rings served with aioli dip	
PESCADITO FRITO	8
Deep fried withebait in semolina flour served with aioli deep	
GRAN FRITTO MISTO	9.5
Spanish frittura of calamari, prawns and whitebait	
RAPE EN JAMÓN	10
Panfried Monkfish wrapped in a Serrano ham served with roasted peppers sauce and caramelised onions	
ARROZ NEGRO	10
Paella rice in cuttlefish ink, peeled king prawns and aioli	
PULPO A AL PARRILLA	12.5
Grilled octopus served with potatoes pure and mojo verde	

PAELLA

PAELLA SOPRANO	18
Traditional Paella served with chicken, Chorizo, mixed vegetable, squid, mussels and prawns	
PAELLA DEL MAR	19
Black rice Paella, squid, prawns, cuttlefish ink and mussels	
PAELLA VEGETARIANA	16
Vegetable paella with a daily selection of fresh vegetables in spicy, cheesy sauce	

CARNE

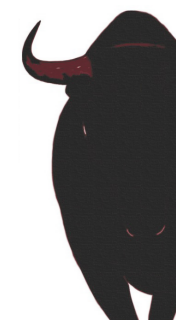
(MEAT)

ALBONDIGAS	9
Soprano famous meatballs... Secret recipe!	
CORDERO ASADO	11.5
Lamb cutlets marinated in aromatic herbs served with minted mash potatoes	
CHORIZO AL VINO	9
Chorizo sausage sauteed in a rioja tinto sauce	
BROCHETTA DE POLLO	9.5
Chicken skewers marinated in chilli, garlic and lemon layered with pepper, onion and courgette	
FLAMENQUIN	9
Crunchy bites of serrano ham and Manchego cheese in aromatic breadcrumbs	
CHORIZO BRAVA	9
Chorizo sauteed with potatoes, chilli and garlic	
COSTILLAS DE CERDO	9
Grilled Pork ribs, membrillo glaze chilli and coriander	
CROQUETTE DE JAMON	10
Chorizo and ham croquette with Manchego cheese and bechamel sauce	
PATO CRUJIENTE	10
Crispy duck infused with serrano ham and sundried tomatoes served with sauteed potatoes	
BARRIGA DE CERDO	9.5
Pork belly marinated in pineapple, lime and mixed aromatic herbs cooked in the oven and grilled to finish served with honey and mustard sauce	

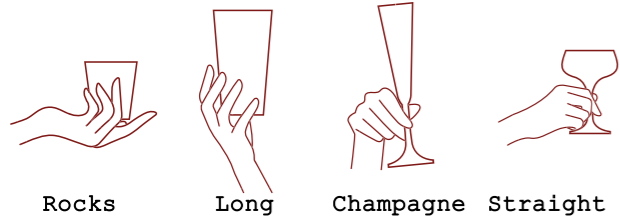
* IF YOU HAVE ANY ALLERGIES OR DIETARY REQUIREMENTS PLEASE INFORM A MEMBER OF OUR STAFF WHO WILL ASSIST YOU *

Don't forget to visit our sister site **COCO RETRO French Restaurant Bistrot**: 7 Vale Road, Royal Tunbridge Wells, Kent, TN1 1BS +44(0) 1892 522 773 - www.cocoretro.com

SOPRANO
TAPAS & WINE BAR







COCKTAILS












classic collection

	BRAMBLE 10.5 TANGY - REFRESHING - BERRY NOTES London Dry Gin, fresh Lemon Juice, Chamboard
	NEGRONI 10 COMPLEX - FULL BODIED - AROMATIC London Dry Gin, Campari, sweet Vermouth
	STRAWBERRY DAIQUIRI 10 FRUITY - CLEAN - BALANCED Rum, fresh lime, strawberry
	SINGAPORE SLING 10.5 TROPICAL - FRESH - COMPLEX London Dry Gin, Cherryheering, Cointreau, Dom Benedictine, fresh Lime, Pineapple juice, Angostura Bitter
	OLD FASHION Smoke 10.5 SMOKY - FULL BODIED - DEEP Bourbon Whiskey, Angostura - orange bitter
	PASSION CAPIROSKA 10.25 REFRESHING - TROPICAL - CLEAN Vodka, Passionfruit Liqueur, fresh Lime, Cointreau
	MOJITO 10 REFRESHING - BERRY NOTES - HERBAL - CITRUSY - BALANCED Rum, raw Sugar, fresh Mint
	GRAND MARGARITA 10 ZINGY- BITTER SWEET - FRESH Tequila, Gran Marnier, fresh Lime
	PINA COLADA 10 TROPICAL - REFRESHING - CREAMY - SWEET AND SOUR Rum, Coconut Liqueur, Pineapple Juice, Coconut Cream
	ROUTE 66 10 CLEAN-BALANCE-FRESH-CITRUSY London dry Gin, Cointreau, Vanilla extract, fresh Lime, Grapefruit juice
	MAI TAI 10.5 TROPICAL - SPICED - FRESH Rum, fresh Lime, orange Curacao, Orgeat syrup, Pineapple juice

MARTINI collection

	007 10 ELEGANT - DRY - FRESH Gin, Vodka, dry Vermouth (shake not stirred)
	PORNSTAR MARTINI 10.5 CLEAN - BALANCE - ELEGANT Vodka, Passion fruit Liqueur, Vanilla extract, Lime-Pineapple juice, served with a shot of Prosecco
	ESPRESSO MARTINI 10.5 NUTTY - COFFE - CREAMY FOAM Vodka, Kahlua, Espresso shot, Chocolate Syrups
	COSMOPOLITAN 10 FRESH - ELEGANT - FRUITY Vodka, Cointreau, Cranberry-Lime juice

new collection

	SOPRANO 10.5 FRUITY-REFRESHING-SWEET & SOUR Rum, Disaronno, Mango juice, fresh Lime
	CALM AFTER THE STORM 10.3 ZINGY - SPICED - REFRESHING Spice Rum, Eldeflower essence, Limocello, Orange-Lime juice, Mint
	BIG BOSS 10.5 COMPLEX - SWEET & SOUR Rum, dom Benedictine, Gran Marnier, Mango-Lime juice
	NEPTUNE 10 COMPLEX - AROMATIC - INTENSE Spice Rum, Gin, Campari, Grapefruit juice, Blue Curaçao
	EL DIABLO 10 TROPICAL - SWEET - REFRESHING Malibu, Triple sec, Limoncello, Peychauds bitter, Cranberry juice
	GARDEN OF EDEN 10.5 EARTHY - FRESH - FRUTTY Gin, Passion fruit liqueur, Dom Benedictine, Hibiscus-Butterfly Pea-Eldeflower extract, fresh Mint, Lemon juice, Blue Curaçao
	BASILISK 10.2 FRESH - COMPLEX - HERBAL Gin, Fresh basil, Cane Sugar, Lemon juice
	'OHANA 10 SWEET - TROPICAL - CLEAN Tequila, Disaronno, Dom Benedictine, Coconut Syrups, Lime juice
	JAPANESE SLIPPER 10 REFRESHING-ELEGANT-BALANCE-AROMATIC Midori, Triple sec, Lemon juice

SOUR collection

WHISKEY SOUR 10.5 SWEET & SOUR - COMPLEX -DEEP Bourbon whiskey, Egg white, Lemon juice, simple Syrups
AMARETTO SOUR 10 SWEET & SOUR - COMPLEX - REFRESHING Disaronno, Bourbon whiskey, Egg white, Lemon juice, simple Syrups
GIN SOUR 10 SWEET & SOUR- FLORAL - AROMATIC Gin, lemon juice, siple syrups, egg white
TEQUILA SOUR 10 SWEET & SOUR - COMPLEX - SPICE - DEEP Tequila, Lime-Lemon juice, Egg white, simple Syrups, Angostura bitter

the GIN and TONIC 10.50

HERBAL AND AROMATIC

FRUITY

SWEET

FLORAL

ROASTED ORANGE

Sangria

	Glass	Jug
TRADITIONAL SANGRIA	7.95	23.95
Sangria served with seasonal fruit and our very own soprano spirit mix.		
PROSECCO SANGRIA	8.50	25.95
Sparkling sangria, prepared with prosecco, seasonal fruit and our very own soprano spirit mix		

for the driver ALCOHOL-FREE

GIN & TONIC 6 Alcohol free Spirits, Eldeflower extract, Tonic water
MANGO MOJITO 6.5 Fresh Mango-Lime-Mint, Eldeflower, Soda water
MOJITO 6.5 Fresh Lime-Mint, cane Sugar, Soda water
PORNSTAR 7 Pineapple & Cranberry juice, fresh Lime, Vanilla extract
MARGHARITA 6.5 Fresh Lime-Orange-Lemon, extract sugar, Soda water
PINA COLADA 7 Cream, Pineapple juice, Coconut syrups & Vanilla Extract
ORIGAMI 6.5 Butterfly Pea extract, Lemonade, Fresh Mint-Lemon
HIBISCUS ROYAL 6 Hibiscus extract, Lemonade, Fresh lime, Sugar syrups
STRAWBERRY & ELDEFLOWER BELLINI 7 Sresh Strawberry, Lime, Eldeflower extratc, Tonic water

BEER and CIDER

	SOPRANO LAGER (Draught) 4.95 Please ask a member of staff for details
	SOPRANO PALE ALE (Draught) 5.10 Please ask a member of staff for details
	ESTRELLA 5.85 Spain
	BREWDOG PALE ALE 5.65 Scotland
	APPLE CIDER 5.50 Spain
	SOPRANO GLUTEN FREE 5.50 Spain
	SOPRANO 0.0% 5.30 ALCOHOL FREE Spain



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