

PARA PICAR

(nibbles before you order)

ACEITUNAS	4.95
Selection of marinated Manzanilla olives	
CHORIZO	6.5
Dry cured chorizo	
DATILES CON SERRANO	6.95
Grilled dates wrapped in Serrano ham	
QUESO MANCHEGO MARINADO	7
Semi cured Manchego cheese marinated in mediterranean herbs	
SELECCIÓN DE BOCADITOS	(*to share) 8.5 pp
Selection of all the nibbles above (*price per person)	

PAN

PAN CON AIOLI	5.95
Selection of Mediterranean bread served with aioli	
PAN CON TOMATE	7
Toasted bread topped with a mix of fresh spicy tomatoes, basil and garlic drizzled with extra virgin olive oil	
PAN DE AJO	6.5
Crispy, grilled bread loaded with fresh garlic butter	
PAN DE AJO Y QUESO	7
Golden, crispy bread topped with garlic butter and melted cheese bubbling on top	

APERITIVOS

PITA CON HUMMUS	9.95
Selection of hummus flavours: Classic, Spicy, Roasted carrot curry, served with homemade pitta bread	
TABLE SERRANO Y QUESO	10.95
24-month, free-range, acorn-fed Serrano ham and Manchego cheese	
TABLE DE SALAMI	10.95
Our Artisan selection of charcuterie from different regions of Spain	
BOQUERONES	8.95
Atlantic white anchovies marinated in vinegar, extra virgin olive oil, parsley and roasted paprika served with crispy flat bread	
TABLON GRANDE	(*to share) 13.5 pp
Selection of all the Aperitivos above (*price per person)	

VEGETARIAN

TORTILLA	9.95
Traditional Spanish omelette made with potatoes, onion, free range eggs and Manchego cheese	
HALLOUMI	9.5
Grilled halloumi served on a bed of homemade heritage carrot purée, with pink peppercorns and mojo verde	
BUNUELOS DE COLIFLOR	9.95
Aromatic cauliflower fritters served with homemade white truffle mayo and black peppercorns	
PATATAS BRAVAS	9.5
add cheese	1.5
Oven cooked potatoes topped with Soprano homemade tomato sauce	
QUESO FRITO	9.95
Pan-fried goat cheese served with grilled vegetable, Blossom honey and beetroot purée	
BOLAS DE ESPINACAS	9.95
Spicy spinach balls infused with aromatic panko breadcrumbs, parmesan, garlic and chilli, served with homemade truffle mayo	
PAELLA DE VERDURAS	9.5
Vegetable paella with daily selection of fresh vegetables and basil oil	
PIMIENTOS DE PADRON	9.95
Classic Padron peppers pan-fried in extra virgin olive oil	

BERENJENA GRATINADA	9.95
Oven-roasted aubergine layered with rich tomato sauce and melted Manchego	
PIMIENTOS RELLENOS	10.5
Roasted bell peppers filled with spiced lentils, topped with melted Manchego cheese and fresh herbs	

*if you have any allergy or dietary requirement please inform a member of our staff

FISH

GAMBAS PIL PIL	10.95
Peeled tiger prawns sautéed in chilli, roasted garlic and piri-piri sauce	
CALAMARES FRITOS	10.5
Crispy fried squid served with aioli sauce	
SARDINAS EMPANADAS	10.5
Sardine fillets topped with a zesty blend of tomato, basil, roasted garlic paste and orange de Seville olive oil	
MEJILONES SOPRANO Y CHORIZO	10.95
Cornish mussels simmered in a rich, garlicky tomato sauce with a hint of heat and chorizo	
PESCADITO FRITO	9.95
Fried Atlantic whitebait served with aioli sauce and homemade garlic and mint olive oil	
FRITO MIXTO	11
A crispy trio of calamari, prawns and whitebait with a touch of coastal flavour, served with spicy aioli sauce	
RAPE EN JAMON	11.95
Monkfish fillet wrapped in Iberico Serrano ham topped with caramelised onion and roasted pepper sauce	
LUBINA A LA PLANCHA	13
Grilled sea bass served with roasted mashed Nantes carrots, lemon and fresh aromatic herbs and extra virgin olive oil	

PAELLA

PAELLA SOPRANO	22.95
A traditional Paella with seasonal vegetables, chicken, chorizo, squid, mussels and prawns	
PAELLA DE MARISCO	24.5
A seafood paella made with fresh prawns, mussels, squid and seasonal vegetables	
PAELLA VEGETARIANA	20.95
A vibrant mix of seasonal vegetables and saffron rice	

MEAT

ALBONDIGAS	10.5
Soprano's famous meatballs.... secret recipe	
CROQUETAS DE JAMÓN	11.5
Spanish chorizo and Serrano ham croquettes served with red pepper sauce	
BROCHETAS DE POLLO	10.5
Grilled chicken skewers marinated in our homemade spice blend served with spicy pepper sauce	
ALITAS DE POLLO	9.5
Glazed chicken wings marinated in fresh lemon, garlic and rosemary sauce	
CHORIZO AL VINO	10.5
Smoky Spanish chorizo simmered in Rioja tinto sauce	
CHORIZO BRAVA	10.5
Spanish chorizo sautéed with crispy potatoes, garlic and chilli	
PATO CRUJIENTE	11.5
Oven cooked duck mixed with crispy Iberico Serrano ham, sautéed potatoes and tomato	
PANCETA DE CERDO	11.5
Grilled pork belly marinated overnight in our house spice blend served with pineapple sauce	
COSTILLAS A LA BARBACOA	10.95
Tender grilled pork ribs glazed with barbecue sauce	

SIDE ORDER AND SALAD

ENSALADA DE TOMATES	6
Tomato salad, red onion, olives and fresh basil oil	
ENSALADA MIXTA	6
Mixed salad	
PAPAS ASADAS	6.5
Roasted potatoes with melted parmesan and truffle oil	
PATATAS FRITAS	5
Chips served with spicy aioli	
AIOLI	2.5

CLASSIC COLLECTION

A TASTE OF HISTORY

(A curated selection of timeless cocktails, each capturing the elegance and flavour of the 20th Century - reimagined with a modern twist)

GINGER & LEMONGRASS

BRAMBLE

12

Tangy - Refreshing - Berry notes
London dry Gin, fresh lemon, Raspberry Liqueur, ginger and lemon grass extract

NEGRONI

12.5

Complex - Full bodied - Aromatic
London Dry Gin, Campari, Vermouth, Dry roasted orange

OLD FASHION

13.5

Smoky - Full bodied - Aromatic
Barrel-aged American bourbon, Angostura bitter, raw sugar, slow roasted orange essence

MOJITO

12.5

Refreshing - Herbal - Citrusy
Caribbean White Rum, fresh organic mint, raw sugar, fresh lime

GRAND MARGARITA

12.5

Zingy - Bitter sweet - Fresh
Agave tequila, Pink Himalayan salt, Orange Liqueur, fresh lime

PORNSTAR MARTINI

12.5

Clean - Balance - Elegant
Passion fruit liqueur, Vanilla extract, fresh pineapple, silver vodka, fresh lime

SALTED CARAMEL ESPRESSO

12.5

Deep - Bold - Indulgent
Silver vodka, Kahlua, Salted caramel extract, espresso shot

PINACOLADA

12

Tropical - Creamy - Refreshing
Caribbean White Rum, Pineapple juice, fresh coconut cream

COSMOPOLITAN

12.5

Clean - Classic - Punchy
Silver vodka, fresh lime, Orange liqueur, fresh cranberry juice

SINGAPORE SLING

13

Vibrant - Fruity - Complex
London Dry Gin, Benedictine liqueur, Grand Marnier, fresh pineapple juice, Angostura bitters, fresh lime

SIGNATURE COLLECTION

SOPRANO

13

Sweet - Aromatic - Elegant
Spiced rum, Grand Marnier, mango, fresh lime

GLITTER MOJITO

12.5

Sweet - Citrusy - Vibrant
Caribbean White Rum, Cointreau, Raspberry liqueur, fresh organic mint, Strawberry

CALM AFTER THE STORM

12.5

Refreshing - Citrusy - Intense
Spiced rum, Limoncello, Elderflower essence, Orange liqueur, fresh organic mint

BLUSH

13

Refreshing - Clean - Fizzy
Pink gin, fresh grapefruit, raspberry, Prosecco

LOVE ISLAND

12.5

Sweet - Balanced - Fresh
Silver vodka, Raspberry liqueur, fresh lemon, fresh cranberry juice, grenadine

ANNA BANANA

13.5

Fruity - Punchy - Intense
Scotch whiskey, Sherry, Drambuie, Banana liqueur, fresh lemon

PASSION CAPIROSKA

12.5

Refreshing - Tart - Clean
Silver Vodka, Passionfruit liqueur, raw sugar, Triple sec, fresh organic mint

EL TORO

12

Fresh - Aromatic - Fruity
Silver Vodka, ginger and lemongrass extract, strawberry purée, fresh lime, blue curaçao, tropical soda water

SANGRIA

Our signature sangrias are infused with fresh seasonal fruit and blended with our house-made Soprano spirit mix

TRADITIONAL SANGRIA

Rich - Fruity - Full-bodied

glass 10.95 jug 28.95

PROSECCO SANGRIA

Light - Crisp - Bubbly

glass 11.95 jug 30.95

ROSE' SANGRIA

Bright - Floral - Smooth

glass 10.95 jug 28.95

BEER & CIDER

SOPRANO LAGER (Draught) 5.7

Brewed in Kent using our own recipes

SOPRANO PALE ALE (Draught) 5.9

Please ask a member of our staff for details

ESTRELLA

5.95

MODELO from Mexico

6

APPLE CIDER from Spain

6

SOPRANO

Gluten Free Beer

5.7

SOPRANO 0.0%

Alcohol Free Beer

5.5

FOR THE DRIVER

Crafted alcohol-free cocktails that deliver all the flavour - without the spirits

MANGO MOJITO

9.5

Fresh Mango, lime, Organic fresh mint, elderflower, soda water

SANGRIA

9.5

Fresh seasonal fruit, cranberry juice, lemonade

STRAWBERRY FIZZ

9.5

Fresh strawberries, lime, elderflower extract, Mediterranean tonic

MARGARITA

9.5

Fresh orange, Fresh lime juice, soda water, agave syrup

GIN AND TONIC

9.5

Alcohol-free botanical Gin, tonic water, fresh lime



@sopranotapaswinebar

SOPRANO

TAPAS & WINE BAR