

PARA PICAR

(nibbles before you order)

ACEITUNAS 4.95
Premium Spanish olives marinated with herbs and citrus

CHORIZO 6.5
Dry-cured chorizo

DÁTILES CON JAMÓN SERRANO 6.95
Grilled dates wrapped in Serrano ham

MANCHEGO MARINADO 7
Semi-cured Manchego marinated with Mediterranean herbs

SELECCIÓN DE BOCADITOS (*to share) 8.5pp
Selection of all the nibbles above

PAN

PAN CON AIOLI 5.95
Artisanal bread served with aioli

PAN CON TOMATE 7
Toasted bread topped with tomato, garlic, basil and extra virgin olive oil

TOSTA DE SERRANO 9.5
Toasted artisan bread with tomato, mozzarella, Serrano ham and basil oil

PAN DE AJO 6.5
add cheese 0.5
Crispy grilled bread with garlic butter

APERITIVOS

TRÍO DE HUMMUS 9.95
Classic, spicy and roasted carrot curry hummus, served with homemade pitta bread

TABLA ESPAÑOLA 12.95
Serrano ham, Spanish chorizo, Padrón peppers and fresh mozzarella, finished with extra virgin olive oil

ANCHOAS 9.5
Premium anchovies served with a rustic spicy tomato, marinated olives and toasted artisan bread

TABLA SERRANO Y QUESO 10.95
24-month, free-range, acorn-fed Serrano ham and Manchego cheese

TABLÓN GRANDE (* to share) 13.5pp
Selection of all the Aperitivos above

VEGETARIAN

TORTILLA 10
Jersey Royal potatoes and onion omelette with Manchego cheese

HALLOUMI 9.95
Grilled halloumi with heritage carrot purée, pink peppercorns and mojo verde

CHAMPIÑONES AL AJILLO 10
Button mushrooms sautéed with garlic in a rich Rioja white wine and cream sauce

PATATAS BRAVAS 9.9
add cheese 1.5
Roasted potatoes topped with Soprano homemade brava sauce

QUESO FRITO 9.95
Pan-fried goat’s cheese with grilled vegetables, blossom honey and beetroot purée

BOLAS DE ESPINACAS 9.95
Crispy spinach, Parmesan, garlic and chilli bites with truffle mayonnaise

PAELLA DE VERDURAS 9.5
Saffron rice with a daily selection of fresh vegetables and basil oil

PIMIENTOS DE PADRÓN 9.95
Padrón peppers pan-fried in extra virgin olive oil and finished with sea salt

BERENJENA GRATINADA 10
Oven-roasted aubergine layered with rich tomato sauce and melted Manchego

ZANAHORIAS Y CALABACÍN 8.95
Chargrilled carrots and courgettes with aged Parmesan and truffle mayonnaise

Our menu combines authentic Spanish flavours with carefully selected seasonal produce from Kent, Sussex and across the UK

FISH

GAMBAS PIL PIL 10.95
Peeled Tiger prawns sautéed with roasted garlic, chilli and piri-piri sauce

CALAMARES FRITOS 10.5
Crispy fried squid served with house aioli

SARDINAS EMPANADAS 10.5
Sardine fillets with tomato, basil, roasted garlic and Seville orange oil

LANGOSTINOS 11.95
Peeled king prawns with fine green beans and wild mushrooms in a saffron, white wine and cream sauce

PESCADITO FRITO 9.95
Fried Atlantic whitebait with aioli and garlic-and-mint oil

FRITURA DE MAR 11
Crispy calamari, prawns and whitebait served with spicy aioli

RAPE CON JAMÓN SERRANO 11.95
Monkfish wrapped in Serrano ham with caramelised onion and roasted pepper sauce

MEJILLONES AL VINO BLANCO 10.95
Cornish mussels with shallots and tarragon in a rich Rioja white wine and cream sauce

PAELLA

PAELLA SOPRANO 22.95
Our house paella with chicken, chorizo, squid, mussels, prawns and seasonal vegetables

PAELLA DE MARISCO 24.5
Seafood paella with prawns, mussels, squid and seasonal vegetables

PAELLA DE VERDURAS 20.95
Saffron rice with a vibrant selection of seasonal vegetables

* If you have any allergies or dietary requirements, please inform a member of staff.

MEAT

ALBÓNDIGAS 10.5
Soprano’s famous meatballs.... secret family recipe

CROQUETAS DE JAMÓN 11.5
Serrano ham and chorizo croquettes with roasted red pepper sauce

BROCHETAS DE POLLO 10.95
Grilled chicken skewers marinated in our house spices

MUSLITOS DE POLLO 9.95
Chicken drumsticks marinated in lemon, ginger and aromatic herbs, glazed with a sweet honey and chilli sauce

CHORIZO AL VINO 11.5
Smoky Spanish chorizo slowly cooked in Rioja red wine

CHORIZO BRAVA 10.95
Spanish chorizo sautéed with crispy potatoes, garlic and chilli

PATO CRUJIENTE 10.95
Crispy duck with Serrano ham, sautéed potatoes and tomato

PANCETA DE CERDO 10.95
Overnight-marinated pork belly, grilled and served with pineapple sauce

COSTILLAS A LA BARBACOA 10.95
Tender grilled pork ribs glazed with smoky barbecue sauce

FLAMENQUÍN 10.5
Crispy Serrano ham and melted Manchego roll, served with smoked paprika aioli

SIDE ORDER AND SALAD

ENSALADA DE TOMATES 6
Tomato, red onion and olive salad with fresh basil oil

ENSALADA MIXTA 6
Mixed salad

PAPAS ASADAS 6.5
Roasted potatoes with Parmesan and truffle oil

PATATAS FRITAS 5
Chips served with classic aioli

AIOLI 2.5
House garlic aioli



CLASSIC COLLECTION

GINGER & LEMONGRASS BRAMBLE 12

Tangy - Refreshing - Berry notes
London dry gin, fresh lemon, raspberry liqueur, ginger and lemongrass extract

NEGRONI 12.5

Complex - Full bodied - Aromatic
London dry gin, Campari, Vermouth, dry roasted orange

OLD FASHIONED 13.5

Smoky - Full bodied - Aromatic
Barrel-aged American bourbon, Angostura bitters, 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 - Bittersweet - Fresh
Agave tequila, pink Himalayan salt, orange liqueur, fresh lime

PORNSTAR MARTINI 12.5

Clean - Balanced - 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

PIÑA COLADA 12.5

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 whisky, sherry, Drambuie, banana liqueur, fresh lemon

PASSION CAIPIROSKA 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 blend seasonal fruit 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

ROSÉ 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 5.7

Gluten Free Beer

SOPRANO 0.0% 5.5

Alcohol Free Beer

FOR THE DRIVER

Crafted alcohol-free cocktails

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

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

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