

# ABOUT THYME RESTAURANT

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## *Kitchen Opening Times*

*Mon-Fri. 17:00-22:30*

*Saturday. 10:30-22:30*

## *Tapas*

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| <b>SPANISH OLIVES</b><br>Marinated Manzanilla, Gordal & Black Olives                                    | 5.5.-  | <b>SPANISH BEEF MEAT BALLS</b><br>Stuffed with Manchego Cheese, Cooked in spicy Tomato Sauce | 8.5.-  |
| <b>PAN CON TOMATE</b><br>Artisan Galician Bread, Tomato, Garlic & Olive Oil                             | 7.5.-  | <b>IBERICO HAM CROQUETAS</b><br>Our Famous Iberico Ham Croquettes                            | 8.5.-  |
| <b>SPANISH GARLIC BREAD</b><br>Artisan Galician Bread, Confit & Roasted Garlic in Olive Oil             | 7.5.-  | <b>COCA DE SOBRASADA</b><br>Crunchy Toast, Sobrasada Spread, Manchego & Honey                | 6.5.-  |
| <b>PADRON PEPPERS</b><br>Fried in Olive Oil, Sprinkled with Maldon Salt                                 | 6.5.-  | <b>ASTURIAN MINI CHORIZO</b><br>Flambeed with Cider & Brandy                                 | 8.5.-  |
| <b>BAKED GOAT'S CHEESE</b><br>Coated with Mixed Nuts & Drizzled with Raw Honey                          | 8.5.-  | <b>MOORISH SPICED LAMB SKEWER</b><br>Served with Citrus Infused Bomba Rice                   | 12.5.- |
| <b>ABOUT THYME SALAD.</b><br>Mixed Herb & Leaf, Asparagus, Avocado, Beetroot                            | 8.5.-  | <b>PRESA IBERICA TATAKI</b><br>Roasted Pistachios PX Honey, Micro Herbs Dressing             | 12.5.- |
| <b>SPANISH TORTILLA</b><br>Classic Potato & Onion Omelette "As You Like It!"                            | 8.5.-  | <b>STEAMED PORK BELLY</b><br>Sweet & Sour, English Mustard Sauces                            | 9.5.-  |
| <b>PATATAS BRAVAS</b><br>Spicy Double Fried Potatoes with Ali Oli Brava Sauce                           | 7.5.-  | <b>BURGOS BLACK PUDDING</b><br>Topped with Fried Quail Eggs, Piquillo Vinaigrette            | 9.5.-  |
| <b>COURGETTE CARPACCIO SALAD</b><br>Roasted Almonds, Cherry Tomatoes, Manchego Shavings                 | 8.5.-  | <b>BRAISED VEAL CHEEK</b><br>Port Wine, Raisings & Demi Sauce, Creamy Mash                   | 16.5.- |
| <b>STEAMED FRESH WHITE ASPARAGUS.</b><br>Olive Oil, Roasted Garlic & Citrus Dressing, Manchego Shavings | 9.5.-  | <b>ABERDEN ANGUS MINI BEEF BURGERS</b><br>120 Grams, Tomato, Manchego, Quail Eggs & Chips    | 12.5.- |
| <b>SEAFOOD CROQUETAS</b><br>Devon Crab, Salt Cod, Squid & Prawns  | 9.5.-  | <i>Something Sweet</i>   |        |
| <b>BOQUERONES.</b><br>Marinated Anchovies, Garlic, Olive Oil, Seaweed Pearls                            | 7.5.-  | <b>ZAFFRON INFUSED RICE PUDDING</b><br>Served with Ice Cream Quenelle                        | 6.5.-  |
| <b>SEARED KING SCALLOPS</b><br>Butter, White Wine, Orange & Tarragon Sauce                              | 11.5.- | <b>SPANISH ALMOND TART</b><br>Hazelnut Ice Cream   | 6.5.-  |
| <b>FRIED FRESH SQUID</b><br>Served with Sweet Chilli & Ali Oli Dip                                      | 10.5.- | <b>PIPED GALICIAN CHURROS</b><br>Served with Hot Dark Chocolate Sauce                        | 6.5.-  |
| <b>GRIDDLED ROCK OCTOPUS</b><br>Baby Potatoes, Olive Oil, Smoked Paprika Ali Oli                        | 14.5.- | <b>CHOCOLATE FONDANT 15 MINUTES</b><br>Served with Pistachio Ice Cream                       | 8.5.-  |
| <b>SIZZLING GAMBAS AL AJILLO</b><br>with Garlic, Chilli & Spanish Virgin Olive Oil                      | 10.5.- | <b>CRÈME BRULEE</b><br>Espresso & Baileys  | 7.5.-  |
|   |        | <b>ICE CREAM MEDDLEY</b><br>Vanilla Pod, Pistachio & Cinnamon                                | 7.5.-  |

## *Main Courses*

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| <b>RISOTTO</b><br>Selection of Wild Mushrooms & Spring Vegetables                                      | 18.50.- |
| <b>CATCH OF THE DAY</b><br>Please Ask Your Waiter For Prices & Availability                            |         |
| <b>GRASS FED ABERDEEN ANGUS SIRLOIN STEAK</b><br>Tomato, Wild Mushrooms, Garlic Butter, Hand Cut Chips | 27.50.- |

## *Paellas*

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| <b>SEAFOOD PAELLA</b><br>Squid, Prawns, Cutle Fish, Monkfish | <b>BLACK RICE PAELLA</b><br>Shellfish, Fish, Squid Ink & Rice | <b>MIXTA PAELLA</b><br>Fish, Shellfish, Chicken |
| 42.50.-  | 42.50.-   | 42.50.  |

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Please Speak to a Member of Staff if You Have Any Food Allergy or Intolerance - Our Kitchen is Not Allergen Free  
All Prices are Inclusive of VAT. A 12.5% Discretionary Service Charge Will Be Added to Your Bill.