

# Little Dishes / Tapas Menu

The creating and consuming of food connects people to the past, present and future. Here at South 16 we wanted to introduce a style of eating rather than a form of cooking based on the concept of sharing with friends and family. With this in mind; we have created a menu looking to the idea of the little dishes / tapas, as a fun way to get together for a drink and a meal and try new flavours.

The literal meaning for the word 'tapa' is 'cover' or 'coaster.' According to popular stories and old legends, in Castilla, Spain, the land of Don Quixote, men frequented taverns where the most popular drink was red wine. Wine barrels and taverns were an attractive place for wine flies and other flying pests. The custom of covering a glass of wine with a tapa became a necessity to avoid flies drowning in the wine.

At the same time the King of Spain, Alfonso X el Sabio, forbade all taverns under his kingdom to serve wine or alcohol if not accompanied by a small amount of food in order to prevent drunkenness and misconduct. The mandatory portion of food served was placed over the coaster, named tapa, and the food snack itself became known as tapa.

South 16 offers an eclectic mix of music, books, art and narratives, influenced from all around the world. We love the origins of this story, which in our view just made the word tapas more interesting. Another little snippet of humour and joy to relish with the food and wine.

**PLEASE INFORM THE WAITING STAFF OF ANY DIETARY REQUIREMENTS OR ALLERGIES**

**V - VEGETARIAN    VG - VEGAN    GF - GLUTEN FREE**

## Side Dishes

**CACTUS TORTILLA - 1.45 (VG)    TORTILLA MAIZ - 1.45 (V)    TORTILLA HARINA - 1.45 (V)    SALSA ROJA - 3.95 (V, VG, GF)**  
**SALSA VERDE - 2.95 (V, VG, GF)    GUACAMOLE - 4.95 (V, VG, GF)    OLIVES - 2.95 (V, VG, GF)    TOTOPOS - 1.75 (V, VG, GF)**  
**ROCKET, PARMESAN AND BALSAMIC SALAD - 3.95 (V, VG, GF)    AIOLI AND VEGETABLE STICKS - 4.75 (V, GF)    BREAD 2.75 (V)**

## Meat

### **SPECIAL SOUTH 16**

#### **SHARING PLATTER - 29.95 (GF)**

A selection of some of our favourite dishes; Frijoles Refritos, Chilli con Carne, Chicken Tinga, Broccoli Croquettes, Patatas Bravas, salsa and Totopos.

### **ALBONDIGAS**

#### **SINALOENSES - 6.95 (GF)**

Lean steak mince meatballs in a warming and hearty tomato stock. A warming supper from Mexico. You and your family will love a touch of something different.

### **CHILLI CON CARNE - 6.95 (GF)**

Chilli con carne, commonly known in English as simply 'chilli', is a spicy stew containing chilli peppers, meat, tomatoes, beans, garlic, onions, and cumin.

### **PORK COCHINITA PIBIL - 7.25 (GF)**

Real cochinita pibil is not spicy, but it has a uniquely sweet, earthy aroma imparted by Seville oranges, achiote, charred garlic, and spices.

### **SAUTEED CHORIZO IN APPLE CIDER - 6.50 (GF)**

A local twist on our favourite Spanish tapas. Chorizo sautéed in Friel's classic apple cider.

### **SAUTEED CHORIZO**

#### **IN RED WINE - 6.50 (GF)**

The sweet glaze and the salty, smoky chorizo go perfectly together. It's the most traditional tapas dish in Spain.

### **QUESADILLAS**

#### **CHICKEN OR PORK - 6.75**

In the central and southern regions of Mexico, a quesadilla is a flat circle of cooked corn masa, folded in half and then typically filled with cheese and, or meat.

### **CHICKEN MOLE POBLANO - 6.75 (GF)**

Combines chocolate and chilli, two of the most characteristically Mexican ingredients around. In English it is often referred to as simply mole, which comes from the Nahuatl word for sauce or mixture (hence guacamole). The traditional recipe can involve up to 40 ingredients.

### **CHICKEN TINGA - 7.25 (GF)**

Chicken tinga (known as tinga de pollo in Spanish) is a Mexican dish made with shredded chicken in a sauce made from tomatoes, chipotle chillies in adobo, and sliced onions.

### **CHILLI NACHOS - 5.75 (GF)**

Fried and roasted tortillas with chilli con carne, jalapenos and melted cheese.

### **PAELLA - 7.25 (GF)**

Paella is a Valencian rice dish that has ancient roots, but its modern form originated in the mid-19th century in the area around Albufera lagoon on the east coast of Spain. Containing rice, saffron and seafood.

### **BUILD YOUR OWN TACO - 7.75**

Traditional Mexican dish with soft corn or flour tortillas, stuffed with meat, tasty seasoning, crisp lettuce, grated cheese and tangy salsa. Choose between chicken tinga, mole poblano and chilli con carne.

### **POLLO ENCACAHUATADO - 7.25 (GF)**

A twist on a traditional Mole Poblano, the dish removes the chocolate and adds peanuts instead providing the dish with additional creaminess and earthiness.

### **SMOKY CHICKEN AND CHORIZO SKEWER - 6.25 (GF)**

Tarragon chicken and chorizo pieces fried on a skewer.

### **CHORIZO IN THE PIG - 8.75 (GF)**

A chorizo in a flaming terracotta pig, accompanied with warm sourdough.

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## Fish

### PORTUGUESE FISH CROQUETTES - 6.00

Croquettes made with fish, onion, garlic, olive oil, milk, lemon, pepper and salt, coated in breadcrumbs.

### TEMPURA RED MULLET & PRAWNS - 6.75

Whole fillet of mullet with prawns, fried in our special South 16 tempura batter, served with a side of sweet chilli sauce.

### SALSA VERDE PRAWNS - 7.25 (GF)

Prawns cooked in traditional Mexican green salsa and garlic butter, finished with a spoonful of Pico De Gallo.

### KING PRAWN SKEWERS - 7.25 (GF)

King prawns marinated in Teriyaki sauce served on skewers with orange slices on a bed of rocket.

### SALT AND PEPPER SQUID - 6.00

Rings of squid fried in our special South 16 tempura batter flavoured with salt, pepper and paprika.

### CRUSHED AVOCADO WITH FRESH CRAB - 7.25 (GF)

Fresh, zesty, crushed avocado topped with shredded crab meat combined with lime aioli and chervil. A widely celebrated flavour combination in contemporary Iberian cuisine.

## Vegetarian

### HUMMUS - 5.25 (V, VG, GF)

A selection of raw vegetables with hummus.

### FRIJOLES REFRITOS - 5.50 (VG)

Traditional re-fried pinto beans spices with cumin and jalapeños. Serve them straight, or as an accompaniment to.

### BREAD WITH BALSAMIC VINEGAR AND OLIVE OIL - 4.75 (V, VG)

Fresh sourdough bread served warm with a mix of balsamic vinegar and extra virgin olive oil.

### PAN DE AJO CON QUESO - 5.95 (V)

Cheesy garlic bread originating from France it was used as a quick snack.

### CHEESE QUESADILLAS - 6.75

In the central and southern regions of Mexico, a quesadilla is a flat circle of cooked corn masa, folded in half and then typically filled with cheese.

### PICO DE GALLO - 4.25 (V, VG, GF)

Pico de gallo is a salsa of tomato that originates from Mexico. Pronounced 'peek-o day guy-o' in Spanish, its literal English translation is 'rooster's beak.'

### SPANISH GARLIC MUSHROOMS - 5.25 (V, GF), (VG ON REQUEST)

Champiñones al ajillo (Spanish garlic mushrooms) is a popular Spanish tapas dish, champiñones al ajillo is mushrooms sautéed with garlic, olive oil, lemon juice and typically seasoned with flat-leaf parsley, salt, freshly ground black pepper and chili.

### PATATAS BRAVAS - 5.50 PLUS 50P WITH CHORIZO (V, VG, GF)

A classic tapas dish - cubes of potato in a spicy, tomato sauce. Patatas bravas are originally from Madrid, where it was created and patented in 1933 (Though a lot older 1500s) at the restaurant Las Bravas in el Callejón del gato.

### CHEESY NACHOS - 5.25 (V, GF)

Fried and then roasted tortillas with cheese.

Nachos originated in the city of Piedras Negras, Coahuila, Mexico, just over the border from Eagle Pass, Texas. In 1943, the wives of U.S. soldiers stationed at Fort Duncan in nearby Eagle Pass were in Piedras Negras on a shopping trip, and arrived at the restaurant after it had already closed for the day. The maître d'hôtel, Ignacio 'Nacho' Anaya, invented a new snack for them with what little he had available in the kitchen: tortillas and cheese.

### BROCCOLI CROQUETTES - 5.50 (V)

Croquettes made with broccoli, onion, garlic, olive oil, milk, lemon, pepper and salt, coated in breadcrumbs.

### DEEP-FRIED CAULIFLOWER - 4.75 (V)

Bite size cauliflower in a golden, crispy coating originating from Central Europe, served with refreshing South 16 sour cream dip.

## Desserts

### CHURROS - 5.95 (V)

A choux pastry deep fried and rolled in sugar and cinnamon. Whether Spanish shepherds, Portuguese sailors or the Chinese get the credit for inventing the churro, it was the conquistadors who introduced them to Latin America.

### VEGAN CHOCOLATE MOUSSE - 5.95 (VG)

Dark chocolate mousse served with orange peel and coconut flakes.

### TRES LECHES CAKE - 5.95 (V)

Tres Leches Cake is a light, airy sponge cake soaked with a mixture of three milks: evaporated milk, sweetened condensed milk, and heavy cream.

Some say the cake comes from Nicaragua; others, Mexico but our money is on Cuba.

### CREMA CATALANA - 5.95 (V, GF)

Crème brûlée also known as burnt cream, crema catalana, or Trinity cream is a dessert consisting of a rich custard base topped with a contrasting layer of hard caramel. It is normally served at room temperature.

### PANNA COTTA - 5.95 (GF)

Although originating in Italy, this dessert is versatile and can be changed according to the seasons and is enjoyed by everyone across the Iberian Peninsula. Served cold with differentiating flavours each week.