

# NEON JAMÓN

12 SMITHDOWN PLACE  
LIVERPOOL L15 9EH

BERRY STREET  
LIVERPOOL L1 9DF

WWW.NEONJAMON.COM

## BITES

**HABAS FRITAS** £3.5  
Toasted broad beans

**KIKOS** £3.5  
Fried corn

**GORDAL OLIVES** £4.5  
Giant green queen olives in orange and oregano oil

**BOQUERONES NARDIN** £6 🐷  
White anchovies in garlic, oil and parsley

**PADRON PEPPERS** £6 🐷  
Pan fried little galician peppers

## BREAD

**PAN** £3.5  
Crusty sourdough bread served with olive oil

**PAN CON TOMATE** £4.5  
Toasted sourdough bread rubbed with garlic, ripe tomato and oil

**PAN CON TOMATE  
CON JAMON SERRANO** £6.5 🐷  
Toasted sourdough bread rubbed with garlic, ripe tomato and oil. Topped with Serrano ham

GIVE US A FOLLOW



## CHARCUTERIA

**JAMON IBERICO DE BELLOTA**  
SMALL £11 LARGE £20  
Vintage acorn fed Iberian Grand Reserve ham, the jewel of the Bodega, aged & refined to the full after 5 years of curing

**JAMON SERRANO PRESTIGE** 🐷  
SMALL £8 LARGE £14  
Cured for over 24 months, this fatty & sweet ham also has a touch of oak wood smoke

**SALCHICHON IBERICO  
DE BELLOTA** £7 🐷  
Cured salami made from lean acorn fed pork, with a peppery taste

**FUET IBERICO** £7 🐷  
Acorn fed Iberico Fuet is similar to salchichon but smaller, naturally dried in a floral casing to give it a distinctive flavour

**CECINA CUADA** £7 🐷  
Made from the hind leg of a mature cow with salt, a touch of smoke and a long timedrying in the bodega, to achieve the unique, smooth texture & flavour

**CHORIZO IBERICO  
DE BELLOTA** £7 🐷  
Cured chorizo made from the best bits of hand chopped acorn fed pork

**LOMO IBERICO DE BELLOTA** £7 🐷  
Cured acorn fed pork loin

**IBERICO BELLOTA  
MEAT PLATTER** £20  
A selection of all of the above acorn fed cured meats from our favourite supplier Casalba, served with Picos biscuits & caperberries

We work solely with Casalba butchers & jamon specialist from Burgos, Northern Spain to bring you the most amazing selection of Alba Real jamons & cured meats. Prepared with the same care that has been passed through the family for the last 4 generations, ensuring that each product is a class apart.

## QUESO

**MANCHEGO SEMI-CURADO** £6 🐷  
Semi cured manchego from la mancha served with quince jelly

**MURCIA AL VINO** £6 🐷  
A hard goats cheese with red wine rind

**AZUL D.O (PICOS)** £6  
Blue cheese from northern spain served with Moorish chutney

**MAHON** £6 🐷  
A firm cows cheese from Menorca, with an orange rind served with grapes

**NEON CHEESE PLATTER** £14  
A huge platter made up of all of the above cheeses, served with quince and grapes



LUNCH OFFER

x 2 → £12

## MEATS

**IBERICO JAMON CROQUETAS** £7 🐷  
Our beautiful Iberico Jamon & bechamel sauce in fried breadcrumbs

**ASTURIAN CHORIZO  
& MORCILLA** £7 🐷  
Fried Asturian chorizo & morcilla

**MINI PORK &  
CHORIZO BURGERS** £8  
Mini pork & chorizo burgers with azul blue cheese sauce, romesco sauce & rocket, in toasted brioche buns

**ONGLET STEAK** £9  
Onglet steak, served pink, olive oil poached potatoes, spiced mustard sauce & crispy onions

**CHARGILLED  
CHICKEN PINTXOS** £7 🐷  
Paprika marinated chicken skewers, with a spicy red pepper sauce

**ALBONDIGAS** £6.5 🐷  
Beef meatballs cooked in a spicy tomato sauce

**IBERICO PORK RIBS** £7 🐷  
Slow cooked pork ribs with rosemary, quince and honey

## GARDEN

**TRUFFLED WHIPPED  
GOATS CHEESE** £7  
Whipped truffled goats cheese, toasted almonds & honey sat on torta de aceite

**WILD MUSHROOM TOSTADA** £7 🐷  
Creamed wild mushrooms, chilli, garlic, white wine & herbs, on toasted sourdough

**SPINACH WITH  
PINENUTS & RAISINS** £6 🐷  
Baby spinach with toasted pinenuts and raisins

**AUBERGINE FRITTERS** £7 🐷  
Fried tempura aubergine slices, honey molasses

**TOMATO CHILLI  
& MINT SALAD** £6 🐷  
Ripe heritage tomatoes, fresh chillies and mint finished with nunez de padro olive oil

**FRIED GOATS CHEESE** £7 🐷  
Breadcrumbed & fried balls of soft goats cheese drizzled with orange blossom honey

## EGGS & POTATO

**PATATAS BRAVAS** £6 🐷  
Fried potato chunks with our homemade spicy tomato aioli

**MINI TORTILLA** £7 🐷  
Mini potato, egg, & onion tortilla, served runny

**STRAW FRIES & EGGS** £6.5 🐷  
Straw fries topped with 2 runny free range eggs & paprika, mixed at your table

**WITH PADRON PEPPERS** £7.5  
**WITH CHORIZO** £8  
**WITH CRISPY SERRANO JAMON** £8

## FISH

**CHIPERONES** £7.50  
Breaded & fried baby squid, fried chilli & garlic & homemade aioli

**FINO MUSSELS** £7.5 🐷  
Fresh mussels, pancetta, garlic, chilli & fino sherry

**CATALAN PAN FRIED HAKE** £9.5  
Pan fried hake fillet, served with mussels & samphire

**SALT COD CROQUETAS** £7 🐷  
Salt cod & bechamel croquetas fried in breadcrumbs

**GAMBAS** £8  
Tiger prawns in garlic & chilli, with toasted sourdough

**GARLIC & CHILLI  
CRUSTED COD** £9.5  
Oven roast cod loin, garlic & chilli crust, red pepper & white bean sauce

## DESSERTS

**CRÈMA CATALANA** £6.5  
Traditional spanish custard style dessert

**CHOCOLATE & SEVILLE  
ORANGE MOUSSE** £6.5  
Chocolate orange & triple sec mousse

**NUTELLA CHEESECAKE** £6.5  
A rich cheesecake packed with Nutella & cream

**CHURROS** £6.5  
Fried churros with chocolate dipping sauce

Please ask your server for allergen information