

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

GIANT CAPERBERRIES £4
Giant mild & nutty caperberries

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

PADRON PEPPERS £6 
Pan fried little galician peppers

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

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 time drying 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 wrapped in maple leaves, served with fig 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

JAMON & LEEK CROQUETAS £7 
Our beautiful serrano jamon, sauteed leeks & bechamal sauce in fried breadcrumbs

CHORIZO LOLLIPOPS £7
Diced asturian chorizo wrapped & fried in breadcrumbs, with bravas sauce

ASTURIAN CHORIZO & MORCILLAZ £7 
Fried Asturian chorizo & morcilla

IBERIAN PIGS CHEEKS £9
Braised Iberian pigs cheeks, in port & honey

ONGLET STEAK £9
8oz onglet steak, served rare with new potatoes, peppers, onions & red wine jus

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


Any dish marked with a pig!

Available 12 - 5pm
Monday to Friday

Also excludes bank holidays
& Christmas Eve

GARDEN

CHEESY GARDEN EGG £7.5
Wilted baby spinach, manchego cheese sauce & breadcrumb soft poached egg on toasted sourdough

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

MUSHROOM & CHILLI CROQUETAS £7 
Bechamel creamed garlic & chilli mushrooms, fried in breadcrumbs

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

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

DORADA £8.5
Fries whole sea bream, red mojo & caper sauce

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, béchamel croquetas, wrapped in Kataifi pastry

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

PX STRAWBERRY BURGER £7.5
Pedro Ximenez soaked brioche bun, strawberries, whipped cream & a little splash of PX reserve sherry

LICOR43 ORANGE ICE CREAM £6.5
Licor43, ice cream, gingerbread biscuits, cinnamon & orange

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

CRÈMA CATALANA £6.5
Traditional spanish custard style dessert

CHURROS £6.5
Fried churros with chocolate dipping sauce

Please ask your server for allergen information