



Tapas Menu



We recommend 3 tapas per person.

COLD TAPAS

ACEITUNAS ALIÑADAS (VG)	5.9
A selection of mixed olives marinated with Mediterranean herbs and extra virgin olive oil	
PAN CON TOMATE (VG)	6.9
Freshly toasted sourdough topped with ripe grated tomatoes, garlic and extra virgin olive oil (2 pieces)	
TAPENADE DE ACEITUNAS (VG)	7.5
Our homemade olive tapenade with capers and parsley, served with warm toasted sourdough	
PAN CON AGUACATE (VG)	7.9
Toasted sourdough topped with creamy avocado, sun-dried tomatoes and vegan yogurt (2 pieces)	
PAN CON BERENJENA (V, N)	7.9
Toasted sourdough with roasted aubergine, fresh tomato, garlic, melted cheese and crunchy almonds (2 pieces)	
PAN CON SALCHICHA MEDITERRÁNEA	8.5
Toasted sourdough topped with Mediterranean garlicky beef sausage, fresh tomatoes and garlic	
TABLA PAN AMORA ★	13.9
A selection of four favourites: Aceitunas Aliñadas, Pan con Tomato, Pan Con Aguacate and Pan con Berenjena	

VEGETARIAN TAPAS

PATATAS BRAVAS (VG)	8.5
Golden crispy potatoes served with our rich, mildly spiced tomato sauce	
PATATAS ALIOLI (V)	8.5
Golden fried potatoes served with our creamy homemade garlic aioli	
PIMIENTOS DE PADRÓN (VG)	8.9
Lightly fried Galician green peppers finished with flaky sea salt	
TORTILLA ESPAÑOLA (V)	9.5
Spain's classic potato omelette, with sweet, caramelised onions	
EMPANADILLAS DE VERDURAS (V) (G)	9.9
Golden homemade pastries filled with potatoes, leeks and peas (2 pieces)	
CHAMPIÑONES AL AJILLO (VG)	9.9
Mushrooms gently sautéed with garlic, parsley and fresh asparagus	
ESPINACAS CON GARBANZOS (VG, N)	10.9
Tender spinach and chickpeas gently sautéed with garlic and warm spices, finished with toasted almonds	

CHARCUTERÍA

TABLA DE QUESOS (V, N, G)	24.9
A selection of cheeses served with dried fruits, walnuts and crackers	
TABLA DE CHARCUTERÍA (N, G)	27.9
A selection of Salchichón, Chorizo, Lomo Ibérico and cheeses, served with dried fruits, walnuts and crackers	
JAMÓN IBÉRICO	29.95
Thinly hand-carved Iberian cured ham, renowned for its rich, delicate flavour	

SALADS

ENSALADA MIXTA (VG)	9.9
Fresh seasonal leaves with avocado and a light house dressing	
ENSALADA DE NARANJA Y AGUACATE	12.9
Mixed leaves with juicy orange segments, creamy avocado and grilled halloumi	

MEAT TAPAS

EMPANADILLAS DE CORDERO (G)	9.9
Golden homemade pastries filled with seasoned minced lamb, and seasonal vegetables (2 pieces)	
LENTEJAS CON CHORIZO	10.9
A comforting traditional stew of green lentils, chorizo and seasonal vegetables	
FABADA ASTURIANA	10.9
A hearty Asturian white bean stew with chorizo and tomatoes	
CROQUETAS DE JAMÓN (G)	9.9
Golden crispy croquettes with a creamy ham filling	
CROQUETAS DE POLLO (G)	9.9
Homemade chicken croquettes with aromatic herbs	
CROQUETAS DE ATÚN (G)	9.9
Golden croquettes filled with tuna, mashed potato, parsley and Aleppo pepper	
TORTILLA CON CARNE AHUMADA	10.9
Traditional Spanish potato omelette with oak-smoked beef and caramelised onions	
ALITAS DE POLLO	13.9
Tender marinated chicken wings grilled to perfection, served with golden chips and fresh vegetable sticks with homemade barbecue sauce	
ALBÓNDIGAS EN SALSA	15.9
Traditional Spanish lamb meatballs gently simmered in a rich tomato sauce	
AMORA CLÁSICA (G) ★	16.9
Slow-cooked lamb shoulder served with tomatoes, Mediterranean vermicelli and braised leeks	
SOLOMILLO DE TERNERA	25.9
<i>(Sirloin Steak) (190-200g)</i>	
Grilled sirloin steak topped with Café de Paris sauce, served with sautéed mixed vegetables and golden chips	

SEAFOOD TAPAS

CALAMARES FRITOS (G)	10.9
Lightly coated crispy calamari served with tartare sauce	
GAMBAS AL AJILLO	10.9
King prawns gently sautéed with garlic, olive oil and sun-dried tomatoes	
PULPO A LA AMORA	14.9
Tender marinated octopus with smoked paprika, olive oil and crispy patatas bravas	
SALMÓN A LA PLANCHA	23.9
<i>Grilled Salmon (190-200g) 23.90</i>	
Perfectly grilled salmon finished with a teriyaki glaze, served with seasonal vegetables and potatoes	

PAELLA

PAELLA DE VERDURAS (V)	11.9
Traditional Spanish rice with seasonal vegetables, mushrooms, peppers, green beans and asparagus	
PAELLA VALENCIANA	15.9
Traditional Spanish rice cooked with tender chicken and green beans	
PAELLA MARINERA	17.9
Traditional Spanish rice with squid, prawns, octopus and asparagus	

(VG) Vegan | (V) Vegetarian

(N) Contains Nuts | (G) Contains Gluten

Our food is prepared in a kitchen where allergens are handled. Although we take every precaution, we cannot guarantee any dish is completely allergen-free due to cross-contamination. Please inform our team of any allergies or dietary requirements before ordering.
A discretionary service charge of 13.5% will be added to your bill. All prices in pound sterling. VAT included.