

RICCI'S

TAPAS & CICHETTI

OUR SMALL PLATES ARE INDIVIDUALLY PREPARED USING FRESH INGREDIENTS FROM LOCAL AND SPECIALIST PRODUCERS AND WILL BE BROUGHT TO YOUR TABLE IN STAGES. WE RECOMMEND SELECTING A VARIETY OF DISHES FOR YOUR TABLE TO SHARE, TO ENJOY SOCIAL EATING AT ITS BEST!

APERITIF

RICCI SPRITZ	8
Violet, bergamot, vodka, Laurent Perrier	
ROGUE FLOWER	6
Regal Rogue Wild Rosé Vermouth, Fevertree elderflower tonic, lemon, mint	
LAS SALINAS	7.5
Gin Mare, rosemary, basil, almond, apricot, pineapple, prosecco	

NIBBLES

PADRÓN PEPPERS (v)	3
Ibizan salt with flowers	
MIXED SPANISH OLIVES (v)	3
Marinated in-house	
MARINATED IDIAZABAL CHEESE (v)	3
With rosemary	
WHIPPED GOATS CHEESE STUFFED PIQUILLO PEPPERS	4
Jamón Ibérico crumb	
DUO OF CROQUETAS	4.5
Serrano ham & chicken	
SHRIMP TACOS	5
Avocado salsa	
ANDALUCIAN GAZPACHO (price per person- min 2)	2.5
Croutons & optional crispy ham	
GOATS CHEESE CHURROS (v)	6.5
Truffle honey	

BREAD

HOUSE BREAD SELECTION (v)	3.5
Extra virgin olive oil & balsamic	
PESTO BRUSCHETTA (v)	3.5
Duo of pesto with chargrilled bread	
PAN CON TOMATE (v)	3
Toasted bread rubbed with garlic, tomato & olive oil	
COCA	4
Caramelised onion, roasted pepper, anchovy, manchego	
ALTAMURA TOAST (v)	3
Alioli	

SHARING BOARDS

SAN DANIELE HAM	8
Burrata mozzarella, fig, honey	
JAMÓN IBÉRICO	10
Mini toast with bittersweet fig & onion	
ITALIAN & SPANISH CURED MEAT PLATTER	8
Celeriac remoulade & picos de pan	
ITALIAN, SPANISH & ENGLISH CHEESE SELECTION	10
Fig & almond wheel, artisan biscuits, walnut & treacle bread & grapes	
RTC GRANDE MEZZE (v)	18
Olives, falafel, marinated feta, flatbread, quinoa tabbouleh, padron peppers, chargrilled Mediterranean vegetables & hummus	

VEGETABLES & SALAD

SKIN-ON FRIES (v)	2.6
Salsa brava	
PATATAS BRAVAS (v)	5
Spicy sauce & alioli	
SWEET POTATO WEDGES (v)	5.5
Figs, chilli, goats cheese & honey	
FRITTATA (v)	6
Spinach & provolone cheese	
ROASTED CAULIFLOWER STEAK (v)	5.5
Harissa labneh, almonds & pomegranate	
SPROUTING BROCCOLI (v)	5
Peanuts, chilli & Schezuan pepper	
HAM-WRAPPED SPRING ONIONS	6
Hollandaise & truffle pecorino	
ROCKET & PARMESAN SALAD (v)	2.5
Extra virgin olive oil & balsamic	

FISH & SHELL FISH

PAN FRIED TIGER PRAWNS	6
Chilli & garlic	
CHARGRILLED FRESH SQUID	8
Rocket, chilli, lemon, alioli	
WARM OCTOPUS	8
Potato, baby capers, shallot rings, paprika	
FISH MASALA	6
Cucumber & yoghurt raita	
ROAST COD	8
Peas, parsley, clams, green sauce	
HAKE TEMPURA	7.5
Deconstructed caponata	

PASTA

JAMÓN IBÉRICO MAC N' CHEESE	8
Provolone & mascarpone cheese	
HOUSE PAELLA	11
Chicken, lobster, shellfish	
MACARONI SALSICCIA	8.5
Butifarra sausage, sprouting broccoli, chilli	
TOMATO RISOTTO (v)	7
Bocconcini mozzarella, basil	

MEAT

CHARGRILLED CORN-FED CHICKEN	8
Crispy chickpeas, tahini, chimichurri	
LAMB RUMP	8
Goats cheese croquetas, harissa & aubergine caviar	
CHARGRILLED BEEF FILLET	12
Truffle gnocchi, peppercorn cream	
ITALIAN MEATBALLS	4.5
Tomato sauce, parmesan	
MINI HOT CHORIZO	5
Cooked in Spanish cider	
BBQ IBÉRICO BABY BACK RIBS	9
Kimchi slaw	
IBÉRICO PORK & CHORIZO BURGER	6.5
Manchego cheese, chipotle ketchup & guindilla	

Some of our dishes may contain nuts, if you have any special dietary requirements or allergies please speak to a member of our team. Vegetarian & gluten free variances of our dishes are available. A discretionary 10% service charge may be added to your bill.

DESSERT

STICKY TOFFEE PUDDING (v)	5
Salted caramel ice cream	
CRÈME CATALAN (v)	5
Summer berries	
ARGENTINIAN CHEESECAKE (v)	5.5
Dulce de leche, tiramisu ice cream	
FLOURLESS ALMOND & ORANGE CAKE (v)	5.5
Clotted cream, almond croquant, orange	
MINT CHOCOLATE SEMIFREDDO (v)	6
Chocolate & cherries	
ITALIAN ARTISAN ICE CREAM & SORBET (v)	4.5
Choose three of our delicious flavours	

HOUSE SHERRY - 50ml

TIO PEPE, FINO	2.5
Super fresh, crisp and uncompromisingly dry fino with hints of toasted almond	
MANZANILLA PASADA EN RAMA XIXARITO	3.5
Fleshy and very dry but with good weight, texture and acidity and a slightly salty finish.	
AMONTILLADO XIXARITO	4.5
A complex and expressive sherry with a delicious, dry finish and long length of nutty, woody notes.	
PALO CORTADO ALMACENISTA	4.5
Velvety, nutty and smooth on the palate. Its endless length has a comforting bitterness that leaves the palate refreshed and ready for more.	
PEDRO XIMENEZ BELLA LUNA	3
Rich Deep ebony with dense aromas of raisins, dates and honey. The palate is unctuous and complex with a long, candied fruit finish. Best enjoyed with some vanilla ice cream.	

DIGESTIF

COVERT FIG & PLUM	7.5
Fig & plum infused Dark Rum & Cocchi Americano	
MEXICAN JASMINE	7.5
Mezcal & jasmine	
HERBAL HOT CHOCOLATE	5
Thick hot chocolate & Green Chartreuse	

   #DIEHAPPY
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