

OLIVES SELECTION

ACETUNAS PIMENTO	4.5
Selection of marinated manzanilla pitted olives	
GORDAL OLIVES	4.8
Selection of Queens olives stuffed with Almond, Garlic, Jalpeno	

PARA PICAR

(nibbles before you order)

CHORIZO	5.5
Dry cured chorizo	
PINCHO DE TAPENADE	7
Green olives & turmeric with anchovies, Black olives & sweet pepper with chorizo, Green olives & spicy pepper and tomatoes	
FECHAS CON SERRANO	5
Grilled Dates wrapped in serrano ham	
QUESO MANCHEGO MARINADO	6
Semi cured Manchego cheese marinated in mediterranean herbs	
SELECTION OF NIBBLES	6.5
PER PERSON MIN 2 Selection of all the nibbles above	

PAN

PAN CON AIOLI	4.6
Selection of mediterranean bread served with aioli dip, aromatic extra virgin olive oil	
PAN CON TOMATO	5
Toasted bread topped with a mix of spicy fresh tomatoes, fresh basil, garlic and extra virgin olive oil	
PAN DE AJO 4.7	ADD CHEESE 1.50
Grilled bread baked in-house brushed with fresh garlic butter	

APERITIVOS

PITA CON HUMMUS	7.5
Homemade hummus with paprika extra virgin olive oil served with pitta bread	
TABLE SERRANO y QUESO	10.5
24 months free range acorn feed Serrano Ham, and Manchego cheese	
PINCHO	7.5
Olive tapenade, spicy fresh tomato paste, serrano ham	
TABLE DE SALAMI	8.5
Our artisan selection of charcuterie products of different region of Spain	
BOQUERONES	7.5
Atlantic White anchovies marinated in vinegar extra virgin olive oil, and parsley roasted paprika served with crusty flat bread	
GRAN PLATO ROYAL * TO SHARE	10.5 PP
Selection of all the starters above	

VEGETARIAN

TORTILLA	8.5
Potato & onion Spanish omelette made with Free range eggs and Manchego cheese	
NOQUIS DE ESPINACAS	9
Dumplings, in a creamy spinach sauce, saffron, Manchego cheese	
QUESO FRITO	9
Panfried goat cheese served with blossom honey grilled vegetable and beetroot puree	
BAUNELLOS DE COLIFLOR	7.5
Home made Cauliflower Frittes whit parmesan garlic and mediterranean herbs served with Tzatziki sauce	
HALLOUMI	8.5
Grilled Halloumi served with marinated grilled vegetable and mojo verde sauce	
BRAVA	7.5
add cheese	1.2
Oven cooked potatoes topped with soprano spicy tomato sauce	
PELOTAS VERDE	8.5
Spicy spinach balls infused with aromatic panko breadcrumbs, parmesan, garlic and chilli served with home made truffle Mayo	
PAELLA DE VERDURE	8.5
Seasonal vegetable paella with basil oil	
PADRON PIMENTO	8
Classic Padron peppers pan fried in extra virgin olive oil	
CHAMPINONES AL AJO	8.8
Button mushrooms in garlic and white wine creamy sauce	
CALABACIN FRITO	9
Deep fried courgette in beer butter served with spicy aioli dip	
BERENGENA GRATINADA	9
Oven cooked aubergine, Manchego cheese gratin, tomatoes sauce, fresh basil oil	

***if you have any allergy or dietary requirement please inform a member of our staff**



FISH

GAMBAS PIRI PIRI	9.5
Fresh peeled tiger prawns sauteed in fresh chili roasted garlic and piri piri sauce	
RAYA EN ADOBO	10
Skate wings marinated in a fresh garlic, parsley, paprika and lemon, panfried and served with Nduja sauce	
MEJILONES SOPRANO	8.5
Cornish mussels, in a white wine and cream sauce, shallots, tarragon	
SARDINES EMPANADAS	9
Sardines fillet in aromatic breadcrumbs, topped with fresh tomato, basil, and roasted garlic paste with orange de Seville olive oil	
CALAMARES	9
Crispy fried Squid, served with aioli sauce	
PESCADITO FRITO	8
Atlantic whitebait, served with aioli sauce and home made mint and garlic olive oil	
FRITTO MISTO	9.5
Classic Spanish friture of calamari peeled prawns, and white bait served with spicy Aioli sauce	
RAPE EN JAMO'N	10
Monkfish fillet wrapped in a Iberico Serrano ham served with roasted peppers sauce and caramelised onion	

PAELLA

PAELLA SOPRANO	18
Traditional Paella served with chicken, Chorizo, mixed vegetable, squid, mussels and prawns	
PAELLA DEL MAR	19
Seafood Paella, prawns, squid, mussels and seasonal vegetable	
PAELLA VEGETARIANA	16
Vegetable Paella with a daily selection of fresh vegetable in spicy, cheesy sauce	

SIDE ORDER AND SALAD

ENSALADA DE TOMATOES	4.5
Tomatoes salad, red onion, olives, fresh basil	
PAPAS ASADAS	5
Roast potatoes served with melted parmesan cheese and truffle	
ENSALADA MIXTA	4.2
Mix salad	

CROQUETA

Home made traditional croquette

CROQUETTE DE JAMON	10.5
Chorizo and serrano ham, served with red paper sauce	
CROQUETAS DE PISTO	9.5
mix seasonal vegetable, herbs de provence, basil and smoked garlic olive oil, saffron aioli	
CROQUETTE DE MARISCO	10
Red Tuna, prawns, shallots onion and mint served with tartar sauce	

MEAT

ALBONDIGAS	9.5
Soprano famous meatballs secret recipe	
ESTOFADO	9.5
Traditional beef stew, slow cooked for 8 hours in a red rioja wine sauce and mushroom	
ALITAS DE POLLO	8.5
Chicken wings glazed in a garlic and chilli served with nduja sauce	
CORDERO ASADO	11.5
Lamb chops marinated in aromatic herbs served with minted mash potatoes and home made chimichurri sauce	
CHORIZO AL VINO	9.5
Chorizo sausage sauteed in a Rioja tinto sauce	
BROCHETTA DE POLLO	9.5
Grilled Chicken skewers marinated in chilli, garlic, roasted paprika and lemon	
CHORIZO BRAVA	9.5
Chorizo sauteed with potatoes brava, garlic and chilli	
PATO CRUJIENTE	10
Duck infused with crispy Iberico Ham, sauteed potatoes and tomatoes	
BARRIGA DE CERDO	10
Grilled Marinated Pork belly, served with honey and mustard sauce	

PATATAS FRITAS	4
Chips served with spicy aioli	
VERDURE ROMESCO	4.5
Seasonal vegetables in a spicy tomatoes sauce	
AIOLI SAUCE	1.5

CLASSIC COLLECTION

900 A TASTE OF HISTORY
(Timeless cocktail selection, capturing the elegance and flavor of the 20th CENTURY with a modern twist)

ALL OUR CLASSIC COLLECTION CAN BE SERVED IN THE ORIGINAL RECIPE

GINGER & LEMONGRASS BRAMBLE 11
Tangy - Refreshing - Berry notes
London dry Gin, fresh lemon, Raspberrry Liqueur, ginger and lemon grass extract

NEGRONI MEZCAL 11.5
Complex - Full bodied - Aromatic
Mezcal, Campari, Red Vermouth, dry rostade orange

OLD FASHION INTENSO 11.5
Smoky - Full bodied - Aromatic
Roasted cocoa infused Barrel-aged American Bourbon, Angostura bitter, raw sugar, slow roasted orange essence

MOJITO MEDITERRANEO 10.5
Refreshing - Herbal - Citrusy
Caribbean white rum ,Fresh organic Mint, Raw brown cane sugar, Fesh lime

GRAND MARGARITA 11
Zingy - Bitter sweet - Fresh
Agave tequila, Himalayan salt, Fresh Lime, Sicilian Orange liquor, Seville Orange marmalade

FLORAL P STAR MARTINI 11.5
Clean - Balance - Elegant
Passion fruit Liqueur, Vanilla extract, vodka, Rose and elderflower cordial, fresh lime, fresh pineapple

SALTED CARAMEL ESPRESSO MARTINI 11.5
Nutty - Craemy - Deep
Coffee' liqueur, Vodka, salted caramel, espresso shot

SEVILLE PINACOLADA 11
Tropical - Refreshing - Clean
White Carrabien rum, fresh Seville roasted orange marmalade, fresh coconut cream, fresh pineapple juice

SIGNATURE COLLECTION

SOPRANO 11
Refreshing - Aromatic - Elegant
Dark rum , passion fruit and Rhubarb liquor, elderflower cordial fresh lime Roasted orange

CALM AFTER THE STORM 11.5
Refreshing - Citrusy - Fresh
Spiced rum, Elderflower essence, limoncello, fresh mint, fresh orange juice

CALIENTE 11
Aromatic - Fresh - Red Fruit Note
Silver vodka, ginger and lemon grass extract, strawberry pure, fresh lime, soda

COVENT GARDEN 12.5
Intense - Fruity - Deep
Pineapple rum , single malt Japanese whisky, fresh grapefruit, passion fruit, la yuzu, sake

BLUSH 11
Refreshing - Clean - Fizzy
Pink gin, raspberry, fresh grapefruit, prosecco

TEQUILA MOCKING GOAT 11
Aromatic - Elegant - Complex
Tequila Reposado, spicy ginger, fresh lime, orange liqueur, soda

VELEVET CRUSH 11.7
Sweet&Sour - Citrusy
Amaretto Di Saronno, silver vodka, Vanilla, fresh lemon

SATURN 11.5
Tropical - Refreshing - Intense
Gin, fresh lemon juice, passion amaretto, Taylors velvet falernum tropical

SANGRIA

Sangria served with seasonal fruit infused in our very own soprano spirit mix

TRADITIONAL SANGRIA
glass 8.50 jug 24.95

PROSECCO SANGRIA
glass 8.95 jug 26.95

ROSE' SANGRIA
glass 8.50 jug 24.95



BEER & CIDER

SOPRANO LAGER (Draught) 5
our own recepies brewed in kent

SOPRANO PALE ALE (Draught) 5.2
Please ask a member of our staff for details

ESTRELLA 5.85

APPLE CIDER from Spain 5.65

SOPRANO 5.6
Gluten Free Beer

SOPRANO 0.0% 5.4
Alcohol Free Beer

FOR THE DRIVER Alcohol free

MANGO MOJITO 7
Fresh mango ,lime, mint, elderflower, soda water

STRAWBERRY BELLINI 7
Strawberry, lime, Elderflower extract, Mediterranean tonic

KEEP CALM 7.9
CBD lemon and basil, passion fruit alchol-free gin

Don't forget to visit our sister site **COCO RETRO** French Restaurant Bistrot:
7 Vale Road, Royal Tunbridge Wells, Kent, TN11BS +44(0) 1892 522 773 www.cocoretro.com



@sopranotapaswinebar

SOPRANO
TAPAS & WINE BAR