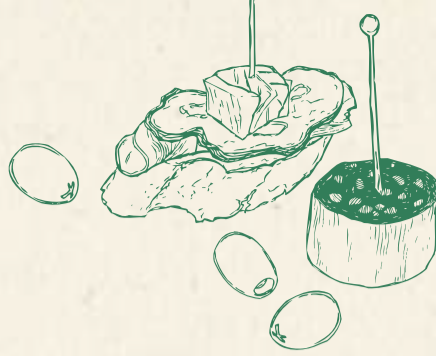


Tapas Menu



1725

Bar.Tapas.Dining

Bar 1725 has been named to reflect the tradition of this historic building. Licensee, Robert Armstrong, first traded ales on this site in 1725 and our name has been gained from this historic date. Throughout the years many changes have been made to the original public house, the most recent refurbishment aimed to bring back the true and beautiful character of this building, which in parts dates back more than 500 years.

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Carne

- Albondigas**
Traditional pork meatballs in a spicy tomato sauce
- Pollo en Pepitoria** 1, 2, 6, 7, 9, 10, 14
Creamy chicken with mushrooms new potatoes & leeks stew
- Higado de Pollo** 2, 7, 14
Pan-fried chicken livers on crusty bread dressed with spring onions & fresh parsley
- Huevos, Chorizo y Queso** 2, 4, 7
Eggs & chorizo, pan-fried, then topped with cheese & grilled to perfection
- Fabada Asturiana** 1
Famous homemade bean pot served with chorizo, pancetta & tomatoes
- Chorizo en Vino Tinto** 14
Chorizo pan-fried with rosemary & red wine
- Carne 1725** 2, 14
Strips of rump steak sautéed with onions, peppers, chilli & garlic
- Alitas de Pollo** 2, 6, 9, 11
Crispy chicken wings in a spiced marinade
- Pollo con Ajo** 2, 7, 9, 14
Strips of chicken pan-fried with a delicious garlic butter & mustard sauce
- Morcilla y Chorizo** 2, 14
Delicious sautéed Spanish chorizo & black pudding, pan-fried with onions & peppers
- Queso de Cabra Envuelto en Jamon Serrano** 2, 7, 14
Hot goat's cheese, wrapped in Serrano ham and served with a tomato salsa
- Cazuela de Carne** 1, 14
An authentic Spanish beef & bean stew, slow cooked with onions, garlic, chilli, Rioja & seasonal vegetables
- Costillas** 1, 2, 14
Baby back ribs in a delicious red wine reduction
- Barriga de Cerdo** 1, 2, 14
Roast pork with black pudding & chorizo
- Esparragos con Serrano Ham** 4, 7, 9, 14
Roasted asparagus wrapped in Serrano ham
- Crostini de Jamón** 2, 4, 7
Spanish ham and sundried tomato served on crusty bread
- Medallones de Cerdo** 2, 4, 7, 9
Pan fried pork medallions pieces in a creamy garlic, onion & mustard sauce

Pescado

- Boquerones Fritos** 2, 4, 5, 6, 9 £5.95
Deep fried whitebait £5.35
- Huevos y Salmon Ahumada** 4, 7 £5.95
Smoked salmon pan-fried with eggs £6.75
- Mejillones en Vino Blanco** 2, 5, 7, 8, 14 £5.95
Mussels in a traditional white wine, garlic, onion & cream sauce £6.25
- Pescado con Ajo** 2, 3, 5, 6, 7, 14 £5.55
Grilled mixed fish piece kebab, served in a garlic butter £6.15
- Calamares Fritos** 2, 3, 5, 8 £6.05
Salt & pepper deep-fried squid £6.00
- Gambas Rebozadas** 2, 3, 5, 6, 8, 14 £6.25
Lightly battered prawns £6.50
- Rape Envuelto en Jamon Serrano** 2, 3, 5, 7, 14 £7.20
Monkfish pieces wrapped in Serrano ham with caper butter £6.95
- Pescados Mixtos** 2, 4, 5, 6, 9 £6.65
Lightly battered mixed fish pieces £6.05
- Gambas al Pil Pil** 2, 3, 5, 6, 7, 8 £6.65
Whole prawns pan-fried in a garlic, white wine butter & fresh chillies £6.95
- Zarzuela** 3, 4, 5, 7, 8, 9, 14 £6.55
An authentic Catalan fish stew with potatoes & vegetables in a tomato & garlic sauce £6.95
- Almejas con Jerez** 3, 4, 5, 6, 7, 8 £6.45
Clams with sherry sauce and Serrano ham £6.25
- Salmón y Codorniz Huevo** 2, 4, 6, 7 £6.75
Smoked salmon and quail egg on crusty bread £6.25
- La Vieira** 2, 3, 5, 8 £6.25
Sautéed scallops with a sweet pepper purée £7.25
- Merluza en Salsa Verde** 2, 5 £6.75
Hake in a parsley, basil, garlic and white wine sauce £6.50

Treat yourself to some Sangria!
Only £13.50 for a 1 litre jug

Vegetales

- Patatas** £4.25
Fried diced potatoes served with your choice of topping:
• Traditional Bravas Spicy Tomato Sauce 4, 9 • Grated Cheese 4, 7, 9 • Garlic & Paprika 4, 9
- Tortilla Española** 4, 7 £4.85
Traditional Spanish omelette with peppers, leeks & potatoes served with rocket leaf in parmesan shavings
- Queso de Cabra Frito** 1, 2, 4, 6, 7 £5.75
Deep-friend goat's cheese
- Pimientos Rellenos** 7 £5.35
Stuffed red pepper with Mediterranean vegetables & cheese
- Halloumi** 7 £5.55
Grilled halloumi with garlic & paprika served on cous cous & Mediterranean vegetables
- Buñuelos de Calabacin** 2, 4, 6, 7, 10 £4.75
Deep fried crispy coated Courgette fritters
- Tomates y Ajo Asado** 14 £4.35
Roasted cherry tomatoes with thyme, roasted garlic cloves in their skins & a balsamic glaze dressing
- Esparragos Asados** 7, 10, 11, 14 £6.55
Asparagus pan-fried in butter & white wine with toasted pine nuts
- Vegetales Mixtos** 2, 6 £4.65
Mixed seasonal vegetables deep-fried in a light batter
- Remolacha con Castanas** 10 £4.75
Roast beetroot pan-fried with chestnuts, red onion, chilli & balsamic vinegar
- Patatas 1725** 7 £3.95
Crushed new potatoes with spring onions, garlic & rosemary
- Championes 1725** 2, 6, 7, 14 £4.95
Sautéed mushrooms with garlic & paprika in a creamy white wine sauce
- Croquetas de Vegetales** 2, 4, 6, 7 £4.85
Mediterranean vegetable & potato croquettes
- Patatas en Salsa Verde** £4.10
Baby potatoes in sea salt with a mixed herb & garlic salsa
- Escalivada** £4.65
A mixture of grilled Mediterranean vegetables drizzled with olive oil & sherry vinegar
- Alcachofas a La Plancha** 7 £5.25
Grilled artichokes with parsley & garlic butter

Spanish tapas means friends and family, sharing & enjoyment!

Each region takes its influences from their different historical periods and here at 1725 we try to reflect these in our dishes



Ensalada

Garbanzos y Chorizo 2, 4, 7, 9, 10, 14	£5.65
Chickpea, chorizo & roasted pepper salad served with a coriander yogurt	
Ensalada la Cous Cous 2, 10, 11, 14	£5.55
Cous cous & sweet potato salad with onion, parsley, golden raisins & pine nuts	
Remolachas Asadas y Mozzarella 2, 4, 7, 14	£5.75
Roast beetroot and mozzarella salad with cous cous, olives, parsley, chives & watercress	
Ensalada Gambas y Salmon Ahumada 3, 5, 14	£6.45
Tiger prawns & smoked salmon served on a bed of salad leaves & dressed with a balsamic glaze	
Caesar 2, 4, 7	£4.00
Romaine lettuce & croutons dressed with parmesan cheese, tossed in our own Caesar dressing	
Add Chicken 2, 4, 7, 9, 14 or Anchovies 2, 4, 5, 7, 9, 14 for £3 extra	
Ensalada Verde 4, 9, 14	£4.25
Small green salad	
Feta & Tomato Salad 4, 7, 9, 14	£5.85
Feta cheese & tomatoes served on a bed of lettuce leaves	

Accompanimiento

Pan 2, 6, 14	£2.55
Fresh bread selection with olive oil & balsamic vinegar	
Aceitunas 14	£3.15
Marinated mixed olives	
Boquerones 5, 14	£2.85
Unsalted anchovies in olive oil	
Pita 2, 6, 10, 11, 12	£3.45
Warm pitta fingers served with hummus	
Pan Español Tradicional 2, 4, 6, 7, 9	£4.45
Traditional Spanish flatbread	
• Cheese & Chorizo • Cheese & Tomato	
Pan de Ajo 2, 6	£4.35
Freshly baked bread stuffed with garlic butter - perfect to tear & share!	

Paellas

Our Paellas are freshly prepared and will take longer to cook ...but they're worth the wait!

Paella Espanola 1, 2, 6, 14	£14.80
Traditional Paella with chicken & chorizo	
Paella Vegetariana 1, 2, 6, 14	£13.70
A vegetarian version of Spain's signature dish	
Paella Arros Negre 1, 2, 3, 5, 6, 8, 14	£16.20
Authentic Valencian Paella of chicken, chorizo & seafood	
Paella de Marisco	£15.95
Mixed seafood paella	
Paella de Bogavante 1, 2, 3, 5, 6, 8, 14	£18.00
Traditional Murcian Paella with lobster stock & lobster pieces	

Allergens Key

For more information visit www.food.gov.uk/allergy

All dishes containing any of the following ingredients are labelled using the following key (Please note: this does not include dipping sauces)

1 Celery 2 Cereals containing gluten 3 Crustaceans 4 Eggs 5 Fish 6 Lupin 7 Milk 8 Molluscs 9 Mustard
10 Nuts 11 Peanuts 12 Sesame Seeds 13 Soya 14 Sulphur Dioxide / Sulphites