

Reineta



Cheese

&

Iberian Charcuterie



OUR CHEESE

All boards come with membrillo (quince jelly), grapes or walnuts, bread sticks and crackers.

{Create your own Cheese & Charcuterie board}

£ 6

1 CHOICE

£ 14,5

3 CHOICES

£ 18,5

5 CHOICES

IDIAZABAL D.O.

Semi-soft smoked sheep's milk cheese with a rich nutty flavour from Bask Country

DEHESA DOS HERMANAS CURADO

Hard raw sheep's milk cheese from Huelva.
Silver Medal in the World Cheese Awards 2018.

MAHÓN AGED 6 MONTHS

Hard cheese cow milk with buttery, sharp, salty in taste.

MANCHEGO D.O. AGED 12 MONTHS

Matured Hard Sheep's Cheese made with raw milk from Castilla la Mancha

LA LUNA NEGRA

Goat cheese in ash. Characterized by a soft creamy texture. The cheese is covered with a layer of ash on the surface, which gives it mineral tones and aroma of mushrooms

MURCIA AL VINO D.O.

Made from raw goats' milk. The term "al vino" refers to the washing of the rind with red wine during maturation.

CANTAR DE COVADONGA

Blue veined soft cheese made from a blend of meticulously selected cow's and sheep's milk from Asturias.

ROSEMARY

Manchego style sheep's milk cheese coated in rosemary.

SANTA GADEA

From Burgos. Organic, soft-paste goat cheese with a populated crust and a creamy texture. It is creamy, but also firm.

CABRALES

The best Spanish blue cheese from Asturias, made of raw cow's milk. It is aged between two and four months in naturally formed limestone caves. Creamy and firm.

ZAMORANO

This is a sheep's milk cheese made in the province of Zamora. This is a hard cheese which is typically aged about 6 months. The cheeses are turned often and rubbed with olive oil, giving the cheese its characteristic dark colour.

PAYOYO

Made with a mixture of goat's and sheep's milk from local Payoyo goats and Grazalema sheep. Its flavour is rich and tangy, the rind is cross-hatched, while the texture is creamier and softer than Manchego

GARROTXA

Traditional Catalan goat's milk cheese. Semi-firm, aged for 75 days. It has a moist, yet almost flaky texture that melts across your tongue.

OUR SPECIAL CREAMY CHEESES ARE PERFECT TO DIP AND SHARE

CREMOSO CAÑAREJAL-----£12,50

This cheese comes from Castilla y León. Made with fresh raw sheep's milk, which has been ripened for a minimum of 20 days. The flavour is mild, slightly sweet and richly creamy.

LA RETORTA-----£10,00

This cheese comes from Extremadura, made with raw sheep's milk. La Retorta has a smooth, dense and creamy texture and ochre and pungent rind with aromas of mustard and dry hay. Full bodied in flavours with noticeable bitterness at the finish.

Please speak to our staff about allergens

OUR CHARCUTERIE

Our Supplier Quercus is a family business from Salamanca that controls the whole production process in a traditional natural cycle by raising their own animals in their own farm.

JAMÓN! QUERCUS 100GR -----£21,00
Hand Carved acorn-fed 100% Iberian pig.

PALETA QUERCUS (SHOLDER) 100GR-----£12,50
Quite similar to the ham, it's a front leg of the acorn-fed 100% Iberian pig.

£ 6

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CHORIZO QUERCUS SELECCIÓN

Made from the finest lean meats of the acorn-fed 100% Iberian pig from Salamanca.

SALCHICHON QUERCUS SELECCION

Made from the finest lean meats of the acorn-fed 100% Iberian pig from Salamanca.

TRUFFLE SALCHICHÓN

From Salamanca, acorn-fed 100% Iberian pig also, but with some truffle

LOMO QUERCUS

The cured marbled sirloin of the acorn-fed 100% Iberian pig. From Salamanca

DEER CHORIZO

A lightly cured chorizo made with pure wild venison. It has a gamy, earthy flavour enhanced by the smokiness of the curing process.

WILD BOAR SALCHICHON WITH FINE HERBS

Made with the finest wild boar meat, has a delicious gamy and nutty flavour.

SPICY IBERIAN CHORIZO

Smoked cured pork meat with spicy touch for strong taste lovers.

You can buy all our cheeses and charcuterie to enjoy them at home.

Check our prices!