

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, 10, 14
Chicken in a beer, almond, garlic & vegetable stew **NEW**
- Higado de Pollo** 7, 14
Pan-fried chicken livers in a sweet sherry & serrano ham sauce
- Huevos, Chorizo y Queso** 4, 7
Eggs & chorizo, pan-fried, then topped with cheese & grilled to perfection **NEW**
- Fabada Asturiana** 1
Famous homemade bean pot, served with chorizo, pancetta & tomatoes **NEW**
- 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
- Cerdo con Tomate** 14
Pan-fried pork pieces with garlic in a fresh tomato sauce **NEW**
- Alitas de Pollo** 2, 6
Crispy chicken wings in a sticky salt & spice marinade **NEW**
- Pollo con Ajo** 7, 14
Strips of chicken pan-fried with a delicious garlic butter
- 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, tomatos & Rioja
- Costillas** 1, 2
Baby back ribs in a delicious hickory smoked BBQ sauce
- Barriga de Cerdo** 1, 2, 14
Roast belly pork with black pudding & chorizo
- Bolas de Pollo y Queso** 1, 2, 4, 7
Breaded chicken chilli cheese balls served with a cooling tomato salsa
- Esparragos con Serrano Ham** 4, 7, 9, 14
Roasted asparagus wrapped in Serrano ham and served with an aioli dipping sauce **NEW**

Pescado

- Boquerones Fritos** 2, 4, 5, 6, 9
Deep fried whitebait served with fresh aioli £5.85
- Huevos y Salmon Ahumada** 4, 5, 7
Smoked salmon pan-fried with eggs **NEW** £5.85
- Mejillones en Vino Blanco** 5, 8, 14
Mussels in a traditional white wine, garlic, onion, tomato & coriander sauce £5.95
- Pescado con Ajo** 2, 5, 6, 7, 14
Mixed fish pieces, pan-fried in a garlic butter **NEW** £5.45
- Calamares Fritos** 2, 5, 8
Deep-fried squid tentacles, served with aioli £5.95
- Buñuelos de Bacalao** 2, 4, 5, 6, 7
Salt cod fritters with spring onion in a crispy batter, served with a chilli chutney £6.15
- Gambas Rebozadas** 2, 3, 5, 6, 14
Lightly battered prawns, served with a sweet chilli dip £7.10
- Rape y Pez Espada Envuelto en Jamon Serrano** 2, 3, 5, 7, 14
Monkfish & swordfish pieces wrapped in Serrano ham with caper butter £6.75
- Pescados Mixtos** 2, 4, 5, 6, 9
Lightly battered mixed fish served with a sweet chilli dip £6.45
- Ensalada Murcia** 4, 5, 14
Plum tomatoes, tuna, boiled egg & black olives, tossed in olive oil **NEW** £5.95
- Kebab de Gambas y Chorizo** 2, 3, 5, 14
Chorizo & tiger prawn kebabs in a chilli & tomato marinade £6.45
- Empanadas de Atun** 2, 4, 5, 6, 7, 10, 14
Traditional homemade tuna & spinach pasties served with aioli £6.25
- Gambas al Pil Pil** 2, 3, 5
Tiger prawns pan-fried with garlic & chilli oil and served on a crostini £6.45
- Zarzuela** 3, 4, 5, 7, 8, 9, 14
An authentic Catalonian fish stew with potatoes and vegetables in a tomato and garlic sauce £5.95
- Lubina** 2, 5, 6, 14
Paprika dusted pan-fried seabass fillet served with roasted red peppers £6.45

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

Vegetales

- Patatas**
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 £4.05
- Tortilla Española** 4, 7
Traditional Spanish omelette with peppers, leeks & potatoes £4.75
- Queso de Cabra Frito** 1, 2, 4, 6, 7
Deep-fried goat's cheese, served with chilli chutney £5.25
- Pimientos Rellenos** 7
Stuffed red pepper with Mediterranean vegetables & grilled Spanish cheese £5.25
- Ensalada de Papa** 4, 9, 14
Potato salad, served cold with our homemade garlic aioli & spring onions **NEW** £3.95
- Halloumi** 7
pan-fried in paprika with mixed salad leaves & a balsamic glaze £5.45
- Buñuelos de Calabacin** 2, 4, 6, 7, 10
Courgette fritters in a paprika batter, served with a sweet chilli dipping sauce £4.65
- Tomates y Ajo Asado** 14
Roasted cherry tomatoes with thyme and roasted garlic cloves in their skins with a balsamic glaze dressing £4.25
- Esparragos Asados** 7, 10, 14
Asparagus, pan-fried in butter & white wine with almonds £6.45
- Vegetales Mixtos** 2, 6
Mixed seasonal vegetables deep-fried in a light batter with a sweet chilli dipping sauce £4.65
- Remolacha con Castanas** 10
Roast beetroot pan-fried with chestnuts, red onion, chilli & balsamic £4.75
- Patatas 1725** 7
Crushed new potatoes with spring onions, garlic & rosemary £3.95
- Championes 1725** 2, 6, 7, 14
Sautéed mushrooms with garlic & paprika in a white wine & cream sauce £4.95
- Croquetas de Vegetales** 2, 4, 6, 7
Mediterranean vegetable & potato croquettes £4.75
- Empanadas de Queso y Espinacas** 2, 4, 6, 7, 14
Traditional homemade goats cheese & spinach pasties, served with aioli **NEW** £5.75

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



Ensaladas

- Gambas y Salmon Ahumada** 3, 5, 14 £9.45
Tiger prawns & smoked salmon, served on a bed of mixed salad leaves **NEW** and dressed with a balsamic glaze
- Morcilla y Chorizo** 2, 9, 14 £8.65
Mixed salad leaves, topped with pan-fried chorizo & black pudding with a balsamic glaze
- Caesar** 2, 4, 7, 9, 14 £6.00
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

Accompanimiento

- Pan** 2, 6, 14 £2.25
Fresh bread with olive oil & balsamic vinegar
- Aceitunas** 14 £2.75
Mixed olives with lime, chilli & garlic
- Boquerones** 5, 14 £2.75
Unsalted anchovies in olive oil
- Pita** 2, 6, 10, 11, 12 £3.25
Warm pitta fingers served with hummus
- Tapenade de Aceitunas** 2, 6, 14 £3.25
Olive tapenade, served with crostini **NEW**
- Pan Español Tradicional** 2, 4, 6, 7, 9 £4.25
Traditional Spanish flatbread filled with cheese & chorizo, or try with cheese & tomato
- Pan de Ajo** 2, 6 £3.05
Freshly baked ciabatta, served with whole garlic cloves & olive oil to rub **NEW**
- Ensalada Verde** 4, 9, 14 £4.25
Small green salad
- Feta & Tomato Salad** 4, 7, 9, 14 £5.75
Feta cheese & tomatoes, served on a bed of lettuce leaves

Paellas

NEW RECIPE!

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

- Paella Espanola** 1, 2, 6, 14 £14.50
Traditional Paella with chicken & chorizo
- Paella Vegetariana** 1, 2, 6, 14 £13.50
A vegetarian version of Spain's signature dish
- Paella Arros Negro** 1, 2, 3, 5, 6, 8, 14 £16.00
Authentic Valencian Paella of chicken, chorizo & seafood with traditional black squid ink
- Paella de Cerdo y Costillas** 1, 2, 6, 14 £15.00
A pork version of our traditional Paella, with succulent pork pieces & ribs
- Paella de Bogavante** 1, 2, 3, 5, 6, 8, 14 £18.00
Traditional Murcian Paella with lobster stock & lobster pieces

(If served with aioli: 4, 9, 14)

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

- 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