



TAPAS PARA TODOS

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TO BEGIN WITH...

PAN

Home Baked Sour Dough Bread.
Served with a Trio of Dips; Spanish Extra Virgin Olive
Oil, Beetroot Hummus & a Pesto Made with
Semi-Cured Manchego Cheese

SELECCIÓN DE SABORES ESPAÑOLES

A Selection of Spanish Flavours Designed to Entice Your Palate!
Salmorejo (An Andalusian Soup Topped with Crumbled Quails Egg & Jamón
Dust), a Tartlette of Iberico Pâté Dressed with a Pedro Ximénez Gel, Jamón
Iberico de Bellota & Semi-Cured Manchego Cheese

...WHILST YOU CHOOSE...

**YOUR CHOICE OF TWO TAPAS DISHES PER PERSON
FROM OUR TAPAS MENU**

...THAT WE'LL SERVE ACCOMPANIED BY...

ENSALADA DE RICULA Y TOMATE

Rocket & Tomato Salad Topped with
Shavings of Manchego Cheese & Dressed with
Balsamic Reduction

BERENJENAS CON MIEL

Aubergine Crisps. Drizzled with Honey

PATATAS MIXTA

Crisp, Red Rooster Potatoes.
Topped with Both Bravas (Spicy Tomato Salsa)
& Alioli (Homemade Garlic Salsa) Sauces

...THEN TO FINISH...

CHURROS CON CHOCOLATE

Sugared Spanish Pastries Served with Molten Hot Chocolate Dip

TUESDAY TO SATURDAY 1200- 1700

£28 POR PERSONA

TUESDAY TO SATURDAY 1700- ONWARDS

£32 POR PERSONA

Please be aware that:

*This Menu is a pre-requisite of all tables of seven or more persons and
that everyone in your party must dine from this Menu.

**A discretionary service charge of 12% will be applied to your final bill.

***Some Dishes are subject to Supplementary Fees, but, this is clearly marked upon the
Dish this is being applied to.

DESDE LA DEHESA/ FROM THE MEADOW

CROQUETAS DE POLLO ASADO

(3) Lemon & Thyme Roasted Chicken Croquettes. Sat Atop of a Black Garlic Alioli & Adorned with Jamón Salt

MORCILLA DE BURGOS

Spanish Black Pudding, Pan Fried & Rested upon a Bed of Caramelised Red Onions & Topped with a Fried Quail's Egg

CHORIZO

Char Grilled Chorizo, Dressed With Ají
(A Piquant Roasted Yellow Pepper Sauce)

CARRILLADAS

Iberian Black Pig Cheeks. Unctuous, Slow Cooked Pig Cheeks with Manchego Cheese & Truffle Oil Infused Polenta

SECRETO

A Cut of Iberian Black Pig That Has an Almost Buttery Texture to it When Griddled. To Compliment This, We Adorn it with a Salsa de Romesco (An Almond, Roasted Garlic & Tomato Sauce from Tarragona in Catalunya)
+++Plus £3 Supplementary Fee+++

PRESA

A Cut OF Iberian Black Pig That is Akin to an Aged Fillet Steak, so, We Treat it as Such! Griddling it to Medium Rare & then adorning it With a Porcini Mushroom & Tarragon Alioli
+++Plus £5 Supplementary Fee+++

DESDE LA MAR/ FROM THE SEA

CROQUETAS DE ARROZ NEGRO

(3) Squid Ink Croquettes, Enriched with Rice & Served on a Homemade Garlic Salsa

BROCHETA DE MERLUZA Y GAMBAS

(1) Skewer of Hake & Prawns. Pan Moorish Marinated Fresh Hake & Prawns, Skewered & Pan Fried
+++Add An Extra Skewer for Just £4.50+++

*Please Turn Over for More Fish Dishes
& Our Vegetarian Tapas!*



DESDE LA MAR/ FROM THE SEA

CARPACCIO DE PULPO

Octopus. Carpaccio of Thinly Sliced, Slow Cooked Octopus, Dressed with Extra Virgin Spanish Olive Oil & Dusted with Spicy Paprika. Our Subtle Nod to Pulpo a la Gallega

GAMBAS

(3) Large, Fresh Water Prawns. Char- Grilled in Their Shells & Dressed in Homemade Garlic & Herb Infused Olive Oil

CEVICHE

Thinly Sliced Fillet of Sea Bass. Cured with Citrus & Topped with Fresh Coriander, Red Onion, Mango & Pomegranate
+++Plus £2 Supplementary Fee+++

DESDE EL CAMPO/ FROM THE LAND

CROQUETAS DE CHAMPIÑONES

(3) Mushroom Croquettes. Topped with Shavings of Semi-Cured Manchego Cheese & Drizzled with Truffle Oil

ENSALADA DE INVIERNO

A Warm Salad of Char- Grilled Celeriac, Topped with Fragrant Butternut Squash Salsa, Feta, Rocket, Pumpkin Seeds, Puy Lentils & Drop Peppers

POTAJE DE JUDIONES Y GARBANZOS

Fennel, Roasted Mediterranean Vegetable, Chickpea & Butterbean Stew. Enriched with Cavolo Nero- A Delicious Type of Dark Green Kale

ALCACHOFAS

Char- Grilled Artichokes. Topped with Black Olives, Red Onions & Fresh Chilli. Dressed with Basil Infused Olive Oil & Homemade Balsamic Reduction

BRÛLÉE DE QUESO DE CABRA

Warm Goats Cheese. Topped with Caramelised Muscovado Sugar, Pistachio Dust & Fresh Chilli & Accompanied by Peach Alioli

ESPÁRRAGOS Y CEBOLLETAS

Asparagus Spears & Whole Spring Onions. Char Grilled & Dressed with a Salsa de Romesco (An Almond & Roasted Garlic & Tomato Sauce from Tarragona in Catalunya)

End Of Tapas Menu
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HOUSEKEEPING

We're delighted that you're interested in hosting your large party with us, but, the following Terms & Conditions are required to be observed to ensure your party goes off without a hitch!

YOUR RESERVATION

Please be aware:

- * That all guests in your party are required to dine from this Menu.
- * That a non-refundable deposit of £10 per person is required to confirm your reservation and that all bookings are regarded as provisional until the deposit is paid in full.
- * It will be detailed in our correspondence with you when your deposit is to be paid, and failure to adhere to this time frame will result in your booking being cancelled without further notice.
- * Should your numbers decrease with less than 24 hours' notice, the difference between the deposit paid and those in attendance (multiplied by £10) will be regarded as a late cancellation fee and will not be transferable to your final bill.
- * That cancellation of your reservation with less than 24 hours' notice will result in you forfeiting your full deposit.
- * All guests must be seated and ready to order within 30 minutes of your booking time- failure to do so will result in forfeiting your deposit payment in full.

DECORATING THE VENUE

- * There is refundable bond of £100 required to be paid should you wish to decorate any part of the venue. The bond is to cover any damage, or, if you leave without adequate removal of all items and will be repaid immediately after inspection of the space.
- * Under no circumstances is confetti permitted within the venue.

BRINGING A CAKE

- * Should you wish to bring your own cake there is a £3 per person cake charge and, to ensure compliance with Natasha's Law, you will be required to complete a full allergen information request sheet before we are able to accept receipt of the cake.

SEVERE WEATHER POLICY

- * In the event that we are unable to open due to severe weather, you will be contacted and offered dates in which the party may reschedule. These dates are subject to availability.

SERVICE CHARGE

- * A discretionary service charge of 12% will be added to your final bill. 100% of this amount goes directly to our team.

BEHAVIOUR

- * Management reserves the right to refuse admission and alcohol sales and it is expected that all guests conduct themselves in an appropriate manner when dining with us.

The Tapa Team ~~XX~~