

*Tapa*  
*Tapas para Todos*  
*Our Large Party Menu*

*To Get You Going...*

**Pan**

Home Baked Sour Dough Bread Served with a Trio of Homemade Dips- Olive Oil & Balsamic Vinegar, Beetroot Hummus & a Manchego Cheese Infused Pesto

**Aceitunas**

Spanish Gordal Olives (¡The Rolls- Royce of Olives!)

*...followed by...*

Your Choice of Two Tapas Dishes per person  
from our Tapas Menu

*...that we'll serve alongside...*

**Berenjenas con Miel**

Aubergine Crisps, Drizzled with Honey

**Ensalada Mixta**

Fresh Green Leaf, Tomato & Cucumber Salad Tossed with a Capirete Vinagre de Jerez Vinaigrette

**Patatas Bravas y Patatas Alioli**

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

*...then to finish...*

**Churros con Chocolate**

Sugared Spanish Pastries with Molten Hot Chocolate Sauce for Dipping

*£22.50 por persona*

## Desde la Dehesa / From the Meadow

### Morcilla de Burgos

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

### Chorizo

Let's Not Mess Around Here, Our Chorizo is AWESOME! So We just Char Grill it & Dress it With Aji-a Spicy, Roasted Yellow Pepper Sauce

### Costillas

A Half Rack of Baby Back Ribs, Braised in our Own Sexy Yeast Lager then Glazed in a Sticky Homemade Marinade & Finished on the Char Grill

### Pollo al Infierno

Boneless Chicken Thighs Baked Slowly in a Piquant, Chorizo Enriched Tomato Sauce

### Croquetas de Carrilladas

Croquettes of Iberian Black Pig Cheeks, Sat Atop of a Salsa de Manzana (A Sauce Made from Apples Caramalised in Noé (a 30 Year Old Vintage) Pedro Ximénez Sherry)

### Venado

Slow Cooked Venison & Seasonal Vegetable Stew

**\*Plus a small supplementary charge of £2.00\***

### Secreto

Secreto Comes from Between the Shoulder Blade and the Loin of the Iberian Black Pig & Has an Incredible- Almost Buttery- Texture to it when Griddled. To Compliment This, We Adorn it with Romesco Sauce (An Absurdly Tasty Almond & Red Pepper Sauce from Tarragona in Catalunya)

**\*Plus a small supplementary charge of £2.00\***

### Presa

Presa Sits Between the Top of the Shoulder & Beginning of the Loin of the Iberian Black Pig- it's an AWESOME Piece of Meat, That is Akin to a Fillet Steak. We Griddle it to Medium Rare & Glaze it with a Peach Alioli & Adorn it with Candied Pine Nuts

**\*Plus a small supplementary charge of £3.50\***

## Desde la Mar / From the Sea

### Boquerones Fritos

Lightly Floured, Crispy, Whole Anchovies, Dressed in a Garlic, Herb & Chilli Salsa

### Calamares

Salad of Lightly Floured, Crispy Squid, Dusted in La Dalia Pimentón de La Vera (Spicy Paprika), Tossed with a Garlic & Herb Infused Olive Oil, Radish & Fresh Chilli

### Tortilla de Camarones

Crispy Spanish Pancakes Enriched with Herbs & Shrimp & Adorned with a Saffron Infused Alioli

### Dorada

Pan Fried Fillet of Sea Bream Topped with our BRILLIANT Manchego Cheese Infused Pesto

### Gambas

(4) Large Tiger Prawns. Char- Grilled in Their Shells

### Vieiras

(2) Pan Seared Scallops, Sat Atop of Butternut Squash Salsa, Dressed in a Garlic & Herb Infused Olive Oil & Adorned with Toasted Pumpkin Seeds

**\*Plus a small supplementary charge of £2.00\***

### Ceviche

Thinly Sliced Fillet of Sea Bass, Cured with Citrus & Topped with Red Onion, Mango & Pomegranate

**\*Plus a small supplementary charge of £2.00\***

# Desde el Campo / From the Land

## **Potaje de Garbanzos**

Roasted Mediterranean Vegetable & Chick Pea Stew, Enriched with Moorish Spices

## **Alcachofas**

Artichokes Tossed with Sun-Dried Tomatoes, Black Olives & Thinly Sliced Gherkin. Drizzled with Basil Infused Olive Oil & Balsamic Vinegar

## **Ensalada de Aguacate y Garbanzos**

Fanned Avocado & Roasted Chick Pea Salad. With Red Onion, Toasted Almonds & Sesame Seeds. Drizzled with a Homemade Balsamic Reduction

## **Brûlée de Queso de Cabra**

Warm Goats Cheese with a Caramelised Muscovado Sugar Top (so it Looks like a Crème Brûlée- See What We Did There!) & Served with a Peach Alioli Adorned with Pistachio Dust & Chilli

## **Espárragos y Cebolletas**

Asparagus Spears & Whole Spring Onions, Char Grilled & Adorned with Romesco Sauce (An Almond & Red Pepper Sauce from Tarragona in Catalunya)  
Our playful take on the Catalan festival of Calçotada

## **Bombones de Valdeón**

Homemade Spanish Blue Cheese Croquettes Rolled in Crushed Almonds & Served on a Compote of Caramelised Pears

## **Pimientos de Padrón**

Spanish Green Peppers, Pan Seared & Adorned with Maldon Sea Salt. (Eating a Plate of Pimientos de Padrón is a Bit Like a Game of Roulette as Some are Ridiculously HOT... Whilst Some are Not!)

## **Patatas a lo Pobre**

Pan Fried, Thinly Sliced Potatoes, Tossed with Onion, Garlic & Peppers

-FIN-

Please be aware that:

A discretionary service charge of 10% of your parties total bill will be applied for all tables of eight or more persons.

And that the dishes in this menu are correct as of Friday 12<sup>th</sup> of October 2018. However, due to seasonal variances and specific availability the Menu may change outwith our control. We will try our utmost to keep you up to date with any changes that may occur in advance of your reservation, but, we reserve the right to change the Menu without prior notice.

*Love, The Tapa Team*