

Tapas

Specific Dietary Requirement Menu

¡We realised some time ago that Tapas lends itself very well to those with specific dietary requirements & then, when we thought about it even further, we began to appreciate how awesome it would be if we could create a menu that, with only a small amount of changes, could be accessible to as many people as possible!

¡As such, we're really proud of our ability to deal with dietary requirements, so, if there is anything that you're still unsure of as you're reading through the menu, please just ask! ¡Similarly, we've trained all the staff to be as knowledgeable about all our dishes as they can be, but, if they don't know, it only takes a quick question to the Chef to find a definitive answer!

¡We really hope that this helps to take the stress out of dining for you!

Love, The Tapas Team

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Menu for those that are Lactose Intolerant: Pages 6, 7, 8

Menu para Veganos / Vegan Menu Para Picar / To Get You Going

Pan	£2.00 Por Persona
Home Baked Sour Dough Bread Served with a Trio of Homemade Dips- Olive Oil & Balsamic Vinegar & Beetroot Hummus. Our Bread is Normally Served with a Manchego Cheese Infused Pesto, Please Ask for Yours to be Served with Basil Infused Olive Oil Instead (It's Just as Good!)	
Aceitunas	£3.95
Spanish Gordal Olives (¡The Rolls- Royce of Olives!) Marinated in- House	
Almendras de Valencia	£4.50
Salted Almonds from Valencia. Delicate & Sweet in Taste	

Recomendamos / Our Recommendations

¡Match any of the Dishes from the Para Picar Section with the Drinks we've Selected Below for the Perfect Start to Your Meal!

Fino (Tio Pepe)	100ml Glass... £5.50
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Jerez: Palomino: 15%

¡Perfect with Olives & Almonds, Tio Pepe is the Ultimate Aperitif!

Cava (Marqués de la Sardana)	125ml Glass... £5.50
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Cava: Xarello/ Macabeo: 11.5%

¡It Doesn't Need to Be a Celebration to Have a Glass of Fizz! ¡Go On, You Deserve it!

Desde el Campo / From the Land

Berenjenas con Miel	£4.95
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¡Aubergene Crisps. We Usually Drizzle Our Aubergene Crisps with Honey but Please Ask for Yours To Be Served with Golden Syrup Instead! (¡It's Just as Good!)

Potaje de Garbanzos	£5.50
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Roasted Mediterranean Vegetable & Chick Pea Stew, Enriched with Moorish Spices

Alcachofas	£5.50
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Artichokes Tossed with Sun- Dried Tomatoes, Black Olives & Thinly Sliced Gherkin. Drizzled with Basil Infused Olive Oil & Balsamic Vinegar

Ensalada de Aguacate y Garbanzos	£5.95
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Fanned Avocado & Roasted Chick Pea Salad. With Red Onion, Toasted Almonds & Sesame Seeds. Drizzled with a Homemade Balsamic Reduction

Pimientos de Padrón	£5.95
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Spanish Green Peppers, Pan Seared & Adorned with Maldon Sea Salt

¡Beware some are HOT!

Espárragos y Cebolletas	£7.50
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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

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Turn Over for more of Our Vegan Dishes



Para Acompañar / Extras

Ensalada Mixta	£3.50
Fresh Green Leaf, Tossed with Red Onion, Black Olives & Piccolo Tomatoes & Dressed with a Capirete Vinagre de Jerez Vinaigrette	
Patatas Bravas	£3.50
Crisp, Red Rooster Potatoes Topped with Bravas- Spicy Tomato Salsa	
Patatas a lo Pobre	£3.95
Pan Fried, Thinly Sliced Potatoes, Tossed with Onion, Garlic & Peppers	

Postres / Desserts

Helado	£4.50
Swedish Glace Vanilla Ice Cream Suitable for Vegetarians & Vegans, Swedish Glace is also Dairy Free, Lactose Free & Kosher. ;By far & away the best non- dairy ice cream we've ever tasted!	
Churros con Chocolate	£5.50
;Sugared Spanish Pastries That Are Usually Accompanied By a Molten Hot Chocolate Dipping Sauce- Please Ask for Yours To Be Served with Golden Syrup Instead! (¡It's Just as Good!)	

Café / Coffees & Teas

;We always have Soya Milk/ Oat Milk in the restaurant so we can make any Coffee that you'd like with either Soya or Oat Milk instead of cows milk, please just ask!

Menu sin Gluten / Menu for those with Gluten Intolerance Para Picar / To Get You Going

Boquerones	£3.50
Anchovy Fillets Marinated in Extra Virgin Olive Oil	
Aceitunas	£3.95
Spanish Gordal Olives (The Rolls- Royce of Olives!) Marinated in- House	
Almendras de Valencia	£4.50
Salted Almonds from Valencia. Delicate & Sweet in Taste	

Recomendamos / Our Recommendations

¡Match any of the Dishes from the Para Picar Section with the Drinks we've Selected Below for the Perfect Start to Your Meal!

Fino (Tio Pepe)	100ml Glass... £5.50
Jerez: Palomino: 15%	
¡Perfect with Olives & Almonds, Tio Pepe is the Ultimate Aperitif!	
Cava (Marqués de la Sardana)	125ml Glass... £5.50
Cava: Xarello/ Macabeo: 11.5%	
¡It Doesn't Need to Be a Celebration to Have a Glass of Fizz! ¡Go On, You Deserve it!	

Desde la Dehesa / From the Meadow

Morcilla de Burgos	£6.75
Spanish Black Pudding, Pan Fried & Rested upon a Bed of Caramelised Red Onions & Topped with a Quail's Egg	
++Perfectly Matched with a Glass of Amontillado (Del Duque, 30 Year Old Vintage) Sherry++	
Chorizo	£6.75
¡Let's Not Mess Around Here, Our Chorizo is AWESOME! So We just Char Grill it & Dress it With Aji (A Spiced, Roasted Yellow Pepper Sauce)	

Recomendamos / Our Recommendations

Below are two cuts of the INCREDIBLE beast that is the Iberian Black Pig! Free to forage amongst the dehesas (the acorn rich forests) that surround Salamanca in North Western Spain, this organic lifestyle lends itself to tender, nutty cuts of meat that we've matched with two very different drinks. And if Sherry isn't your thing, try them both with the recommended Palacio Quemado wine- as it's vineyards are literally surrounded by the dehesas the pig struts around in!

Secreto.....£9.95

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)

++Perfectly Matched with a Small Glass of Palacio Quemado Red Wine++

Presa.....£12.00

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

++Perfectly Matched with a Glass of Palo Cortado (Apostoles, 30 Year Old Vintage) Sherry++

Desde la Mar / From the Sea

Dorada.....£8.50

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

Gambas.....£8.95

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

Ok...so...you've gotta peel them, but, trust us, these Prawns are so good that everyone in the room will be ordering them too when they see yours!

Recomendamos / Our Recommendation

Vieiras.....£9.95

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

Ceviche.....£9.95

Thinly Sliced Fillet of Sea Bass, Cured with Citrus & Topped with Red Onion, Mango & Pomegranate
Please be aware that this Dish is cured, rather than cooked, so, if you're looking for a pan fried fish dish, we'd most definitely recommend our Dorada Dish from the previous page!

Desde el Campo / From the Land

Potaje de Garbanzos.....£5.50

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

Alcachofas.....£5.50

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

Pimientos de Padrón.....£5.95

Spanish Green Peppers, Pan Seared & Adorned with Maldon Sea Salt
Beware some are HOT!

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Turn Over for more of Our Gluten Free Dishes



Ensalada de Aguacate y Garbanzos.....£5.95
Fanned Avocado & Roasted Chick Pea Salad. With Red Onion, Toasted Almonds & Sesame Seeds.
Drizzled with a Homemade Balsamic Reduction

Pera Confitada con Corazon de Valdeón.....£6.95
Winter Spiced Pear, Poached in Nava.jas Crianza (A Red Rioja) & Stuffed with a Light Spanish Blue Cheese Mousse. Dressed with the Liquor that Poached the Pear & Adorned with Crushed Walnuts & Pistachio Dust
¡Yes! ¡We know that's a lengthy description, but, we can't underplay how good this dish is to you!

Brûlée de Queso de Cabra.....£7.50
Warm Goat's 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 & Chili

Espárragos y Cebolletas.....£7.50
Asparagus Spears & Whole Spring Onions, Char Grilled & Adorned with Romesco Sauce (an Almond & Red Pepper Sauce from Tarragona in Cataluyna)
Our playful take on the Catalan festival of Calçotada.

Para Acompañar / Extras

Ensalada Mixta.....£3.50
Fresh Green Leaf, Tossed with Red Onion, Black Olives & Piccolo Tomatoes & Dressed with a Capirete Vinagre de Jerez Vinaigrette

Patatas Bravas; or Patatas Alioli.....£3.50
Crisp, Red Rooster Potatoes Topped with your choice of either Bravas (Spicy Tomato Salsa) or Alioli (Homemade Garlic Salsa). ¡OR Both, Just Ask!

Patatas a lo Pobre.....£3.95
Pan Fried, Thinly Sliced Potatoes, Tossed with Onion, Garlic & Peppers

Postres / Desserts

Helado.....£4.50
Swedish Glace Vanilla Ice Cream
Suitable for Vegetarians & Vegans, Swedish Glace is also Dairy Free, Lactose Free & Kosher. ¡By Far & Away the Best Non Dairy Ice Cream We've Ever Tasted!

Arroz con Leche.....£4.95
Spanish Rice Pudding, Topped with a Thick Caramel Crust & Homemade Vanilla Ice Cream

Tarta de Santiago.....£5.50
Homemade Galician Almond Tart, Served with Our Own Fig Ice Cream

Recomendamos / Our Recommendation

Tabla de Quesos.....£7.50
Platter of a Artisanal Spanish Cheese. La Tradicion Semi- Cured Manchego Cheese, Vega de Llos Picos de Europa Valdeón Cheese (A Gold Medal Winner at the 2014 World Cheese Awards) & El Pastor Roncales Cured Roncal Cheese (A Silver Medal Winner at the 2014 World Cheese Awards)

Usually Served with Spanish Olive Oil Biscuits, Please Ask For Yours to Be Served with Nairn's Gluten Free Oatcakes

++Perfectly Matched with a Glass of Pedro Ximénez (Noe, 30 Year Old Vintage) Sherry++

Menu sin Lactosa / Menu for those with Lactose Intolerance Para Picar / To Get You Going

Pan	£2.00 Por Persona
Home Baked Sour Dough Bread Served with a Trio of Homemade Dips- Olive Oil & Balsamic Vinegar & Beetroot Hummus. Our Bread is Normally Served with a Manchego Cheese Infused Pesto, Please Ask for Yours to be Served with Basil Infused Olive Oil Instead (¡It's Just as Good!)	
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Anchovy Fillets Marinated in Extra Virgin Olive Oil	
Aceitunas	£3.95
Spanish Gordal Olives (¡The Rolls- Royce of Olives!) Marinated in- House	
Almendras de Valencia	£4.50
Salted Almonds from Valencia. Delicate & Sweet in Taste	

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Desde la Dehesa / From the Meadow

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Spanish Black Pudding, Pan Fried & Rested upon a Bed of Caramelised Red Onions & Topped with a Quail's Egg	
++Perfectly Matched with a Glass of Amontillado (Del Duque, 30 Year Old Vintage) Sherry++	
Chorizo	£6.75
¡Let's Not Mess Around Here... Our Chorizo is AWESOME! So We Keep it Simple, Char- Grilling it & Dressing it With Aji (A Spiced, Roasted Yellow Pepper Sauce)	
Costillas	£7.50
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 Cazador	£8.50
Boneless Chicken Thighs Baked Slowly in an Almond & Soberano 5 Brandy Enriched Sauce	

Recomendamos / Our Recommendations

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++Perfectly Matched with a Glass of Palo Cortado (Apostoles, 30 Year Old Vintage) Sherry++

Desde la Mar / From the Sea

Calamares.....£6.50

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

Dorada.....£8.50

Pan Fried Fillet of Sea Bream That is Usually Topped with our BRILLIANT Manchego Cheese Infused Pesto, but, Please Ask for Yours to be Topped with Our Basil Infused Olive Oil

Gambas.....£8.95

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

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Ceviche.....£9.95

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

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Desde el Campo / From the Land

Berenjenas con Miel.....£4.95

Aubergene Crips, Drizzled with Honey

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Potaje de Garbanzos.....£5.50
Roasted Mediterranean Vegetable & Chick Pea Stew, Enriched with Moorish Spices

Alcachofas.....£5.50
Artichokes Tossed with Sun Dried Tomatoes, Black Olives & Thinly Sliced Gherkin. Drizzled with Basil Infused Olive Oil & Balsamic Vinegar

Pimientos de Padrón.....£5.95
Spanish Green Peppers, Pan Seared & Adorned with Maldon Sea Salt
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Fanned Avocado & Roasted Chick Pea Salad. With Red Onion, Toasted Almonds & Sesame Seeds. Drizzled with a Homemade Balsamic Reduction

Espárragos y Cebolletas.....£7.50
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

Para Acompañar / Extras

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Fresh Green Leaf, Tossed with Red Onion, Black Olives & Piccolo Tomatoes & Dressed with a Capirete Vinagre de Jerez Vinaigrette

Patatas Bravas.....£3.50
Crisp, Red Rooster Potatoes Topped with Bravas (Spicy Tomato Salsa)

Patatas a lo Pobre.....£3.95
Pan Fried, Thinly Sliced Potatoes, Tossed with Onion, Garlic & Peppers

Postres / Desserts

Helado.....£4.50
Swedish Glace Vanilla Ice Cream
Suitable for Vegetarians & Vegans, Swedish Galce is also Dairy Free, Lactose Free & Kosher
¡By far & away the best non dairy ice cream we've ever tasted!

Tarta de Santiago.....£5.50
Homemade Galician Almond Tart. Usually Served with Fig Ice Cream, But, Please Ask For Yours With Swedish Glace Vegan Vanilla Ice Cream

Churros con Chocolate.....£5.50
¡Sugared Spanish Pastries That Are Usually Accompanied By a Molten Hot Chocolate Dipping Sauce- Please Ask for Yours To Be Served with Golden Syrup Instead! (It's Just as Good!)

Café / Coffees & Teas

¡We always have Soya Milk/ Oat Milk in the restaurant so we can make any Coffee that you'd like with either Soya or Oat Milk instead of cows milk, please just ask!