



Tapa
Menu de Navidad 2018

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, Tossed with Red Onion, Black Olives & Piccolo Tomatoes & Dressed 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

Croqueteria/Homemade Croquettes

Croquetas de Carrilladas

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

Croquetas de Gambas

(3) Prawn Croquettes Rolled in Panko Breadcrumbs & Sat Atop of a Langostine Bisque

Bombones de Valdeón

(3) Spanish Blue Cheese Croquettes Rolled in Crushed Almonds & Served on a Caramelised Pear Compote

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 Fried Quail's Egg

Chorizo

Char Grilled Chorizo, Dressed With Aji (A Spicy, Roasted Yellow Pepper Sauce)

Costillas

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

Pollo al Cazador

Boneless Chicken Thighs Baked Slowly in an Almond & Soberano 5 Brandy Enriched Sauce

Venado

The Chef's Mother's Recipe for Slow Cooked Venison & Seasonal Vegetable Stew

Plus a small supplementary charge of £2.00

Secreto

Secreto is a Cut of Iberian Black Pig that Has an 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 is a Cut of Iberian Black Pig That is Almost 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

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

Desde la Mar/From the Sea (Continued)

Boquerones Fritos

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

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, Sautéed with 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

Pimientos de Padrón

Spanish Green Peppers, Pan Seared & Adorned with Maldon Sea Salt ;Some are HOT!

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) & Served with a Peach Alioli Adorned with Pistachio Dust & Chili

Pera Confitada con Corazon de Valdeón

Winter Spiced Pear, Poached in Navajas 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

Espárragos y Cebolletas

Asparagus Spears & Whole Spring Onions, Char Grilled & Adorned with Romesco Sauce

(An Almond & Red Pepper Sauce from Tarragona in Catalunya)

Terms & Conditions

Reservations

1. All bookings are regarded as being provisional and will be kept for three days only. Should we not hear from you within the three day period then we will assume you do not wish to proceed and will release the space without further notification.

Reservations are confirmed by responding to our initial e-mail.

In confirming your reservation it is accepted that you have read and agree with the Terms and Conditions contained herein.

2. We will contact you 24 hours prior to your arrival to confirm your final number of guests. Whilst last minute call offs are unavoidable, please be aware that you will be charged for the number of guests confirmed upon if we cannot sell the table to another party.

3. Because we do not charge a deposit, we will contact you frequently in the run up to your reservation to ensure all details are kept up-to-date.

4. Should you wish to prepay any part of the bill we accept payments via Paypal or by Credit/ Debit Card. VAT invoices are available upon request.

5. Please be aware that we do not provide 'split bills'. One, itemised bill will be presented to your table at the end of your meal.

Menus & Pre-Orders

1. Your party is required to arrive together and to have ordered your food by the time we allocate in your confirmation email. Please be aware that December is a very busy period for us and that we will be catering not just for your party. Service of the menu will be affected if your party is late/ fails to order by your allocated timeslot. In addition to this, we will strive to cater for individuals who arrive after your allocated order time, however, they will be subject to the natural course of business and no discount will be offered if we are unable to cater for them.

2. Please inform us of any specific dietary requirements your party may have prior to arrival.

3. We do not require a pre-order for food- we'll deal with your order individually upon arrival.

4. We do, however, require a pre-order of wine. This is to ensure there is wine ready for your group upon arrival and that we can be correctly stocked. Please ensure that your wine order is made at least 5 working days before your reservation.

5. Should you wish to bring a cake we will serve the cake to your group in lieu of the dessert, but, please be aware that the price of the menu will remain unchanged.

6. Should you wish to forego any part of the menu the price of the menu shall remain unchanged.

7. Please be aware that the contents of our menu is constantly evolving and that all dishes are subject to supply and seasonal variations. It is

possible that dishes that are offered on this menu may differ to those offered to your party on the day you dine, however, we will do our utmost to insure that you are notified in advance of any changes to the Menu. The Menu contained herein is correct as of Thursday 7th of November 2018.

Other

1. A discretionary service charge of 10% will be added to all tables dining from our Menu de Navidad.
2. E-cigarettes are not permitted in the restaurant.
3. Management reserve the right to refuse service to those behaving in what we believe is an unreasonable manner.
4. We operate a smart/ casual dress code in the restaurant and reserve the right to refuse entry of those not conforming to this, including fancy dress.
5. If anyone in the party is under the age of 18 please make this known at the time of booking.
6. We are a fully licenced premises and, as such, do not permit the consumption of any beverage not purchased on the premises.

¡If you'd like any further information in regards to any aspect of the Menu, please do not hesitate to ask us! ¡Otherwise, we very much look forward to celebrating with your party!

Love, The Tapa Team