



Tapa
Tapas para Todos
Our Large Party Menu
To Get You Going...

Pan

Home Baked Sour Dough Bread Served with a Trio of Dips- Señorío de la Mesa Extra Virgin Olive Oil, Beetroot Hummus & a Pesto Infused with La Tradicion Semi-Cured Manchego Cheese

Embutidos

A Platter of Martinez Somalo's Jamón Serrano Gran Reserva, Chorizo & Salchichon Ibérico de Cebo from Simón Martin & La Tradicion Semi-Cured Manchego Cheese

...whilst you choose...

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

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

Pimientos de Padrón

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

Patatas Mixta

Crisp, Red Rooster Potatoes Topped with Both 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 per person

Please be aware:

*That everyone in your party is required to dine from this Menu & that some dishes do have small supplementary charges attached to them

**A discretionary service charge of 10% will be applied to all tables of eight or more persons

Croqueteria/Homemade Croquettes

Croquetas de Jamón y Queso

(3) Traditional Jamón Serrano & Manchego Cheese Croquettes, Sat Atop of a Black Garlic Alioli

Croquetas de Carrilladas

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

Croquetas de Gambas

(3) Prawn Croquettes Rolled in Panko Breadcrumbs & Sat Atop of a Saffron Infused Alioli

Bombones de Valdeón

(3) Spanish Blue Cheese Croquettes Rolled in Crushed Almonds & Sat Atop of 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

A Half Rack of 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

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 & Adorn it with a Homemade Mushroom Ketchup

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

Desde la Mar/From the Sea

Tortilla de Camarones

Crispy Pancakes Enriched with Shrimp & Herbs & Dressed with a Saffron Infused Alioli

Chipirones Fritos

Lightly Floured, Crispy, Baby Squid, Dressed in a Garlic & Herb Infused Olive Oil

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

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

Berenjenas con Miel

Aubergine Crisps, Drizzled with Honey

Cous Cous Mediterraneo

A Zesty Summer Salad of Giant Cous Cous, Giant Chick Peas & Kidney Beans Bound with Mojo Verde- A Coriander Enriched Salsa from the Canary Islands

Alcachofas

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

Ensalada de Encurtido de Pepino y

Sorbete de Bloody Mary

Salad of Home Pickled Ribbons of Cucumber Topped with a Bloody Mary Sorbet

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 & Chilli

Espárragos y Cebolletas

Asparagus Spears & Whole Spring Onions, Char Grilled & Adorned with Romesco Sauce- An Absurdly Tasty Almond & Red Pepper Sauce from Tarragona in Catalunya