

Hola!

PLEASE ASK OUR TEAM FOR OUR WIFI DETAILS AND FEEL FREE TO FOLLOW US TO RECEIVE OFFERS AND INFORMATION ABOUT OUR SPECIAL EVENTS.

WE ALSO HAVE SPECIAL **SET & GAUDI** MENUS FOR ADVANCE BOOKINGS. PLEASE ASK ONE OF THE TEAM FOR MORE INFORMATION.

OUR GAUDI ROOM IS PERFECT FOR PRIVATE DINING FOR UP TO 14 GUESTS.

# tapa tapa



Love us?

IF YOU HAVE HAD A GREAT TIME AT TAPA TAPA PLEASE FEEL FREE TO TELL THE WORLD ON TRIPADVISOR, FACEBOOK OR YOUR FAVOURITE SOCIAL NETWORK.

IF WE HAVEN'T DONE A GREAT JOB TODAY PLEASE SPEAK WITH EVIE, VIDA OR BISHARA AND WE'LL MAKE IT RIGHT.

YOU CAN **ALWAYS** CONTACT JUAN OUR OWNER AT [JUAN@TAPATAPA.COM](mailto:JUAN@TAPATAPA.COM)

## Nibbles

- ACEITUNAS (GF)** £2.80  
OLIVES IN OUR HOUSE MARINADE
- BOQUERONES (GF)** £3.50  
ANCHOVIES MARINATED IN VINEGAR

## Classic Tapas

- PIMIENTOS DE PADRON (GF)** £4.50  
FRESH PIMIENTOS PAN FRIED WITH MALDON SEA SALT
- ALBONDIGAS** £5.80  
4 BEEF & PORK MEATBALLS IN OUR HOUSE PEPPER, TOMATO & HERB SAUCE
- CHORIZO DE LA CASA (GF)** £5.20  
MEDIUM SPICY CHORIZO WITH PIQUILLO PEPPERS, CHERRY TOMATOES, ROCKET & WHITE WINE
- GAMBAS AL AJILLO (GF)** £7.60  
QUARTET OF TIGER PRAWNS LIGHTLY STEAMED THEN FRIED WITH GARLIC & FRESH CHILLI
- CALAMARES A LA ROMANA** £6.60  
DEEP FRIED SQUID SERVED WITH AIOLI
- PULPO (GF)** £10.50  
OUR OCTOPUS IS LIGHTLY SEASONED & GRILLED, SERVED WITH JERUSALEM ARTICHOKE
- TORTILLA ESPAÑOLA (GF)** £4.90  
TRADITIONAL SPANISH POTATO & ONION OMELETTE - FRESHLY MADE DAILY
- CROQUETAS DE JAMON** £4.60  
4 HOUSE RECIPE CROQUETAS MADE WITH JAMON SERRANO
- PATATAS BRAVAS (GF)** £4.50  
CRISPY FRIED POTATOES WITH AIOLI & OUR SPICY BRAVAS SAUCE
- CROQUETAS DE VERDURAS** £4.60  
4 CROQUETAS MADE WITH SPINACH, GOATS CHEESE & SEASONAL HERBS
- SOLO MANCHEGO (GF)** £5.50  
MANCHEGO CHEESE SERVED WITH A DRIZZLE OF EXTRA VIRGIN OLIVE OIL & HOMEMADE TOMATO JAM

- ESCALIVADA (GF)** £5.80  
LAYERS OF RED PEPPERS, AUBERGINE & RED ONION WITH GRATED MANCHEGO, BALSAMIC GLAZE & HOUSE VINAIGRETTE

**ALLERGEN INFORMATION: GF DENOTES GLUTEN FREE. PLEASE ASK ANY OF OUR TEAM IF YOU WOULD LIKE TO CHECK OTHER ALLERGEN INFORMATION FOR EACH DISH ON THIS MENU. THIS CAN ALSO BE FOUND AT [WWW.TAPATAPA.COM/ALLERGENS](http://WWW.TAPATAPA.COM/ALLERGENS)**

**AN OPTIONAL 12.5% SERVICE CHARGE WILL BE APPLIED TO TABLES WITH 10 OR MORE GUESTS**

## Salads

- ENSALADA VERDE (GF)** £4.80  
A COMBINATION OF SPINACH LEAVES, ASPARAGUS, TENDERSTEM BROCCOLI, APPLE & WALNUT WITH A LIME VINAIGRETTE
- QUESO DE CABRA Y TOMATE (GF)** £5.70  
GOATS CHEESE & TOMATO SALAD WITH OIL DRIZZLE AND BALSAMIC REDUCTION
- TOMATES RELIQUIA (GF)** £5.70  
A SELECTION OF SEASONAL HEIRLOOM TOMATOES SERVED WITH FRESH BASIL & BASIL INFUSED OLIVE OIL DRESSING

## Modern Tapas

- BROCHETA DE POLLO (GF)** £7.60  
ORGANIC CHICKEN MARINATED IN WHITE WINE & SPICES, GRILLED WITH PADRON PEPPERS WITH A LEMON & THYME GLAZE
- CEVICHE YUCATECO (GF)** £7.80  
OUR VERSION OF CLASSIC CEVICHE WITH SEABASS AND CRAYFISH - SERVED CHILLED
- ESCALOPES VIERAS** £8.70  
3 GRILLED SCALLOPS WITH PURÉED RED ONION, JAMON & MANCHEGO INFUSION
- BACALAO FRITO** £8.50  
MARINATED COD DEEP FRIED IN IBERIAN BEER BATTER. SERVED WITH AIOLI & PIMENTÓN DE LA VERA
- HAMBURGUESAS** £7.20  
2 OF OUR 100% BRITISH BEEF BURGERS WITH CARAMELISED RED ONION, AIOLI & GRATED MANCHEGO - JUST EPIC!
- SECRETO IBÉRICO (GF)** £8.60  
FLAVOURSOME PORK LOVINGLY GRILLED & SERVED WITH A CREAMY POTATO MASH AND A PEDRO XIMENEZ JUS
- 4OZ FILET DE VEIL (GF)** £11.50  
PRIME BEEF FILLET, SERVED ON AN ONION & MUSHROOM BOURGUIGNON WITH BEEF JUS & SWEET POTATO CRISP
- ALITAS DE POLLO (GF)** £5.50  
A GENEROUS PORTION OF OUR FAMOUS CHICKEN WINGS SERVED IN A SECRET SPICY SAUCE
- CALAMARES 2.0 (GF)** £6.80  
LIGHTLY GRILLED SQUID RINGS COMBINED WITH A SALAD OF FENNEL, FRESH CHILLI & CHIVE WITH A HOUSE CITRUS VINAIGRETTE

## Tablas

- JAMON IBERICO BELLOTA (GF)** £19.00  
FRESHLY CARVED ACORN FED IBERICO HAM. BEST ENJOYED WITH OUR PAN CATALAN
- IBERIAN SELECTION (GF)** £12.00  
A SELECTION OF FINELY SLICED CHORIZO, LOMO, SALCHICHON & JAMON IBERICO
- TABLA DE QUESO (GF)** £11.00  
SELECTION OF MANCHEGO, IDIAZABAL & GOATS CHEESE WITH QUINCE, BLACK GRAPES & HOMEMADE TOMATO JAM

## Pan

- PAN FRESCO** £2.80  
CRUSTY BAGUETTE SERVED WITH EXTRA VIRGIN OLIVE OIL & BALSAMIC VINEGAR
- PAN CATALAN** £3.50  
PERFECT ALONE OR WITH OUR JAMON IBERICO. PREPARED WITH FRESHLY MADE TOMATO PASTE & GARLIC

## Desserts

WHY HAVE JUST ONE WHEN YOU CAN HAVE TAPAS SIZE DESSERTS TO SHARE?

### LEMON SORBET (GF)

TRULY REFRESHING AND BEST HAD TO START IF HAVING ALL OF OUR DESSERTS

### CLASSIC CREMA CATALANA (GF)

OUR VERSION OF A FRENCH CRÈME BRÛLÉE MADE WITH THE ZESTS OF ORANGES & LEMONS & VANILLA PODS

### LEMON CRUMBLE

IF YOU LIKE IT A LITTLE ZESTY TRY THIS FOR A COMBO OF LEMON CRÈME AND DELIGHTFULLY CRUNCHY CRUMBLE

### CHOCOLATE MOUSSE (GF)

A RICH AND DECADENT VERSION OF ONE OF OUR FAVOURITE DESSERTS

### VANILLA ICE CREAM (GF)

NATURALLY MADE WITH MADAGASCAN VANILLA PODS

### MOLTEN CHOCOLATE BROWNIE

WE LOVE CHOCOLATE AND MAKING FRESH CHOCOLATE BROWNIE IS JUST TOO MUCH FUN SO MAKE OURS DAILY

**DESSERTS £2.50 EACH OR £6.50 FOR 3  
TRY ALL 6 FOR £12**

## Vino Blanco

### CHOCALAN RESERVA SAUVIGNON BLANC | CHILE 2016

LIME & GRAPEFRUIT WITH REFRESHING ACIDITY & LONG FINISH

£6.70/£9.20/£25.00 *JDR'S White Wine Pick*

### PLAINAS VINHO VERDE | PORTUGAL 2017

LIGHT, SUMMER STYLE WINE WITH PEACH, TANGERINE & APPLE

BOTTLE £24.00

### BOTAS DE BARRO VERDEJO | RUEDA, ESPAÑA 2016

A LIGHTLY FLORAL WHITE WINE WITH TROPICAL MELON, CITRUS & A HINT OF MINERALITY & LOVELY FINISH. GREAT WHITE WINE!

£6.70/£9.20/£25.00

### 'VIÑA TOBIA' VIURA | RIOJA, ESPAÑA 2017

A LITTLE OAK TO ROUND OFF THIS FANTASTIC WHITE RIOJA

£7.20/£9.90/£27.00

### AILALA TREIXADURA | RIBEIRO, ESPAÑA 2017

THE JEFE'S FAVOURITE WHITE WINE, STONE FRUIT & ZESTY

BOTTLE £34.00

### FROIÑA EIDOSELA | RIAS BAIXAS, ESPAÑA 2015

THINK SPANISH CHABLIS! REFRESHING, DRY WITH GREEN

APPLE AND LEMONGRASS

BOTTLE £32.00

### CHOCALAN 'ORIGEN' CHARDONNAY | SAN ANTONIO, CHILE 2015

BURGUNDY STYLE FROM FOSSIL COASTAL VINYARD - STUNNING!

£7.20/£9.90/£27.00

### EXPRESION GODELLO | MONTERREI, ESPAÑA 2016

CRISP AND FRESH WITH LIGHT PEACH NOTES & A FLORAL FINISH

BOTTLE £33.00

## Vino Tinto

### COP DE MA GARNACHA | CATALUNYA, ESPAÑA 2017

EASY GOING EVERYDAY GARNACHA WITH FRESH FRUIT FLAVOURS

£7.00/£9.50/£26.00

### CHOCALAN RESERVA MERLOT | MAIPO - CHILE 2014

BLACKBERRY, RASPBERRY & PLUM & LOVELY KIRSCH FLAVOURS.

AN AMAZING RED WINE AND ONE OF OUR FAVOURITES!

£6.70/£9.20/£25.00

### 'LAS RETAMAS' TEMPRANILLO - MERLOT | MADRID 2015

MODERN STYLE BLEND FROM THE CAPITAL. LOTS OF FRUIT AND

A DEEPLY SATISFYING LONG VELVETY FINISH

BOTTLE £34.00

### 'VITRUM' BLEND | MAIPO, CHILE 2013

A COMPLEX BLEND OF CABERNET, SYRAH, CAB FRANC, MALBEC

CARMENERE & PETIT VERDOT. AMAZING VALUE!

BOTTLE £31.00

### 'VITRUM' MALBEC | MAIPO, CHILE 2013

OUR AWARD WINNING ANDEAN CROSS-OVER WITH AROMAS OF

RIPE PLUM & BLACKBERRY, VANILLA & A HINT OF TOBACCO

£9.40/£12.80/£35.00

### CHOCALAN 'ORIGEN' PINOT NOIR | MAIPO, CHILE 2016

STRAWBERRY, RASPBERRY & A LITTLE CHERRY WITH LOVELY

LIGHT SMOKINESS AND HINT OF VANILLA

£7.80/£10.60/£29.00

### 'VALENCISO' RESERVA | RIOJA, ESPAÑA 2010

THE JEFE'S RECCOMENDATION THIS IS MODERN RIOJA AT IT'S

BEST. LIQUORICE, PLUMS & TOBACCO. 97 POINTS TIM AITKEN

BOTTLE £50.00

### '3 FINQUES' CRIANZA | PENEDES, ESPAÑA 2014

MAINLY GARNACHA, THIS HAS LOTS OF RED FRUIT FLAVOURS,

FULL BODY, FINE TANINNS & A LONG FINISH

BOTTLE £28.00

### 'BOTAS DE BARRO' TEMPRANILLO | RIOJA 2015

A SIMPLY AMAZING RIOJA THAT UNDER PROMISES AND OVER

DELIVERS FOR SUCH A YOUNG WINE *JDR'S Red Wine Pick*

£7.20/£9.90/£27.00

### 'MARQUES DE RISCAL' GRAN RESERVA | RIOJA 2007

A WORLD RENOWNED CLASSIC - EXQUISITE!

BOTTLE £80.00

### 'BIGARDO' TINTA DE TORO | CASTILLA Y LEON, ESPAÑA 2016

AN EXCEPTIONAL TEMPRANILLO BY A WINEMAKER WHOSE 'BIG'

PERSONALITY COMES OUT IN THE WINE. LOTS OF DARK FRUITS

AND A ROUNDED LUSH FINISH

BOTTLE £40.00

## Cavas & Champagne

### NV CAVA DIVINA

£7.00/£26.00

CRISP AND DRY WITH FRESH LEMON & LIVELY BODY.

### PERELADA CAVA RESERVA

BOTTLE £29.00

MORE FINESSE AND MORE BUBBLES TOO!

### TRESOR CAVA ROSADO

£7.50/£28.00

IF YOU LIKE PINK FIZZ, YOU WILL LOVE THIS!

### NV CHAMPAGNE BRUT BARON DE MARCK

BOTTLE £45.00

PLENTY OF RIPE PEAR & GREEN APPLE WITH LOVELY BRIOCHE

## Vino Rosado

### PLAINAS VINHO VERDE ROSÉ | PORTUGAL 2017

DELICIOUSLY LIGHT WITH LOVELY BERRY FRUIT FLAVOURS AND

REFRESHING ACIDITY. A SUMMER WINE FOR A SUMMER'S DAY.

£6.70/£9.20/£25.00

### MESTA 'ORGANIC' ROSADO | UCLES, ESPAÑA 2016

INTENSE BERRY AROMAS WITH SUBTLE FLORAL NOTES.

A LIGHT AND ENJOYABLE TEMPRANILLO ROSADO

£28.00

## Sangria

Glass

Jug

RED STYLE, OUR OWN HOUSE RECIPE

£5.50

£16.00

'ULTIMATE SANGRIA'

£9.50

PREMIUM RED WINE, GIN MARE, TRIPLE SEC,

FEVER TREE LEMON TONIC & FRESHLY CUT FRUIT

APEROL SPRITZ

£9.50

IT MAY BE VERY ITALIAN BUT WE LOVE IT SO MUCH! OURS IS

MADE WITH APEROL & CASTELLO DI RONCADE PROSECCO

## Gin Tonica

ALL SERVED AS A DOUBLES (50ML)  
FEATURING FEVER TREE MIXERS

MEDITERRANEA

£8.50

GIN MARE, MEDITERRANEAN TONIC, LIME & LEMON THYME

EL CLASICO

£7.50

TANQUERAY WITH INDIAN TONIC & LIME

HENDRICK'S

£8.50

HENDRICK'S WITH NATURALLY LIGHT TONIC & CUCUMBER

SEVILLA

£9.50

TANQUERAY SEVILLA WITH INDIAN TONIC & ORANGE

LONDRES

£8.50

SIPSMITH'S WITH ELDERFLOWER TONIC & CHIVES

## Beers On Tap

2/3

Pint

ALHAMBRA ESPECIAL | ESPAÑA

£3.70

£5.50

MAHOU CINCO ESTRELLAS | ESPAÑA

£3.60

£5.40

BEDLAM PALE ALE | BRIGHTON, UK

£3.50

£5.20

## Bottled Beer & Cider

MAHOU | MADRID

£4.50

ALHAMBRA 1925 RERSERVA | GRANADA

£5.30

SAGRES | PORTUGAL

£4.50

AVALON CIDER | ASTURIAS

£4.80

DOS EQUIS | MEXICO

£4.60

CORONA | MEXICO

£4.50

ESTRELLA DAMM INEDIT 750ML | BARCELONA

£14.50

## Softs

SAN PELLEGRINO SPARKLING WATER (750ML)

£3.50

SOLAN DE CABRAS STILL WATER (750ML)

£3.50

FROBISHERS FRUIT JUICES (250ML)

£2.20

APPLE - ORANGE - CRANBERRY - PINEAPPLE

COKE/DIET COKE/COKE ZERO (330ML)

£2.30

SAN PELLEGRINO LIMONATA/ARANCIATA (330ML)

£2.30

## Spirits

PLEASE ASK FOR YOUR SERVER FOR OUR SELECTION FROM £3.50