

¡Hola!

WELCOME TO TAPA TAPA AND WE HOPE YOU ENJOY YOUR EXPERIENCE WITH US.

WE ALSO HAVE SET MENUS FOR ADVANCE BOOKINGS AS WELL AS SPECIAL OFFERS AND MENUS FOR SPECIAL OCCASIONS.

WE LOVE HOSTING EVENTS AND CAN ALSO ARRANGE PRIVATE DINING SO PLEASE ASK ANY OF OUR TEAM FOR MORE INFORMATION.

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 ANY OF OUR SENIOR TEAM AND WE PROMISE TO MAKE IT RIGHT.

PLEASE FEEL FREE TO CONTACT OUR OWNER JOHN ANYTIME AT: JOHN@TAPATAPA.COM

Nibbles

ACEITUNAS (GF) £2.80
MANZANILLA OLIVES IN HOUSE MARINADE

BOQUERONES (GF) £3.50
CLASSIC ANCHOVIES MARINATED IN OLIVE OIL & VINEGAR

Classic Tapas

PIMIENTOS DEL PADRÓN (GF) £4.50
FRESH PIMIENTOS PAN FRIED WITH A CRUSH OF MALDON SEA SALT

ALBÓNDIGAS £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 & A LITTLE WINE

GAMBAS AL AJILLO (GF) £7.60
A QUARTET OF TIGER PRAWNS LIGHTLY FRIED IN OUR SPECIAL OLIVE OIL WITH GARLIC & FRESH CHILLI

CALAMARES A LA ANDALUZA £6.60
ANDALUSIAN STYLE SQUID RINGS LIGHTLY SEASONED & DEEP FRIED WITH OUR HOME MADE ALIOLI TO DIP IN

PULPO 2.0 (GF) £10.50
OUR OCTOPUS IS TENDERISED, LIGHTLY SEASONED & GRILLED, SERVED WITH A JERUSALEM ARTICHOKE PUREE

TORTILLA ESPAÑOLA (GF) £4.90
TRADITIONAL SPANISH POTATO & ONION OMELETTE - INDIVIDUALLY COOKED & CUT INTO 4 PIECES - MADE TO ORDER

PATATAS BRAVAS £4.50
TRIPLE FRIED POTATO CUBES SERVED WITH BRAVA SAUCE & ALIOLI. IF YOU DARE - ASK FOR OUR EXTRA HOT VERSION!

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

SECRETO IBÉRICO (GF) £8.60
FLAVOURSOME PORK LOVINGLY GRILLED & SERVED WITH CRISPY MUSHROOMS, CREAMY POTATO MASH & PEDRO XIMÉNEZ JUS

Croquetas

CROQUETAS DE JAMÓN £4.80
4 HOUSE RECIPE CROQUETAS MADE WITH JAMÓN SERRANO

CROQUETAS DE POLLO £5.10
OUR MOST POPULAR CROQUETA IS MADE WITH ROASTED ORGANIC CHICKEN

CROQUETAS DE VERDURAS £4.60
4 CROQUETAS MADE WITH SPINACH, GOATS CHEESE & SEASONAL HERBS

Salads

ENSALADA VERDE (GF) £4.80
A COMBINATION OF SPINACH LEAVES, ASPARAGUS, TENDERSTEM BROCCOLI, APPLE & WALNUT WITH VINAIGRETTE

QUESO DE CABRA Y TOMATE (GF) £5.70
A SELECTION OF LOVELY SEASONAL PLUM TOMATOES WITH GOATS CHEESE & A DASH OF BALSAMIC GLAZE

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, SERVED WITH PADRON PEPPERS & A LEMON THYME GLAZE

VIEIRAS CON ARROZ NEGRO (GF) £8.80
GRILLED SCALLOPS (3) SERVED TAPAS STYLE WITH OUR FAMOUS BLACK RICE

HAMBURGUESAS £7.20
2 OF OUR 100% BRITISH BEEF BURGERS WITH CARAMELISED RED ONION, ALIOLI & GRATED MANCHEGO - JUST EPIC!

BACALAO FRITO £8.50
MARINATED COD DEEP FRIED IN MAHOU BEER BATTER AND SERVED WITH ALIOLI & PIMENTON DE LA VERA

4OZ FILET DE VEIL (GF) £11.50
ABERDEEN ANGUS BEEF, SEASONED, GRILLED & SERVED WITH PETIT ONIONS & MUSHROOMS WITH BEEF JUS

ALITAS DE POLLO £5.50
A GENEROUS PORTION OF OUR FAMOUS CHICKEN WINGS SERVED IN A SECRET SPICY SAUCE

Tablas

IBÉRICO DE BELLOTA (GF) £19.00
FRESHLY CARVED ACORN FED IBERICO HAM. AGED FOR 18 MONTHS. BEST ENJOYED WITH OUR PAN CATALÁN

SELECCIÓN DE IBÉRICOS (GF) £12.00
OUR SELECTION OF 4 FAMOUS STYLES OF CURED MEATS FROM SPAIN: CHORIZO, LOMO, SALCHICHÓN & JAMÓN IBÉRICO

Pan

PAN FRESCO £2.80
CRUSTY BAGUETTE SERVED WITH EXTRA VIRGIN OLIVE OIL & BALSAMIC VINEGAR

PAN CATALÁN £3.50
PREPARED WITH FRESHLY MADE TOMATO PASTE & GARLIC. THIS IS A GREAT WHEN ORDERED TOGETHER WITH OUR JAMÓN!

Desserts

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

GIN & TONIC 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**

TABLA DE QUESOS (GF) £11.00
A SELECTION OF MANCHEGO, IDIAZÁBAL & GOATS CHEESE WITH QUINCE, BLACK GRAPES & HOMEMADE TOMATO JAM

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

Sparkling

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!	
PATRIARCA SPUMANTE, CASTELLO DI RONCADE	£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 Blanco

CHOCALAN SAUVIGNON BLANC MAIPO - CHILE 2018
LIME & GRAPEFRUIT WITH REFRESHING ACIDITY & LONG FINISH £6.70/£9.20/£25.00
CASA SANTA EULALIA VINHO VERDE PORTUGAL 2017
SOMETHING WE DISCOVERED LAST YEAR IN PORTUGAL. SUPER LIGHT, FLORAL WITH AN INCREDIBLE COMBINATION OF CITRUS & STONE FRUITS. STUNNING! BOTTLE £26.00
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
SIERRA DE LOS SUEÑOS TORRONTES ARGENTINA 2017
BEAUTIFULLY AROMATIC WITH AROMAS OF HONEYSUCKLE & JASMIN WITH CRISP CITRUS FLAVOURS £6.20/£8.40/£23.00 Tapa White Wine Pick
FROIÑA ALBARIÑO 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 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

	Glass	Jug
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		

Spirits

PLEASE ASK YOUR SERVER FOR OUR SELECTION	FROM £3.50
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Vino Tinto

COP DE MA RESERVA CATALUNYA - ESPAÑA 2014
EASY GOING EVERYDAY BLEND OF TEMPRANILLO, GARNACHA & CARIGNAN WITH LOVELY 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
ESTRELLA DE SUR MALBEC MENDOZA - ARGENTINA 2016
OPULENT FLAVOURS OF BLUEBERRY & BLACKBERRY WITH NOTES OF ROASTED COFFEE & CINNAMON & A LONG, LAVISH FINISH £7.80/£10.60/£29.00 Tapa Red Wine Pick
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 - ESPAÑA 2015
A SIMPLY AMAZING RIOJA THAT UNDER PROMISES AND OVER DELIVERS FOR SUCH A YOUNG WINE £7.20/£9.90/£27.00
SIERRA DE LOS SUEÑOS CABERNET ARGENTINA 2017
SPICY & FLORAL NOTES WITH RASPBERRY & MULBERRY FLAVOURS WITH A FRESH & PLUSH FINISH £7.20/£9.90/£27.00
'VITRUM' MALBEC MAIPO - CHILE 2013
OUR AWARD WINNING ANDEAN CROSS-OVER WITH AROMAS OF RIPE PLUM & BLACKBERRY, VANILLA & A HINT OF TOBACCO £35.00
'RAMON BILBAO' GRAN RESERVA RIOJA - ESPAÑA 2010
ANOTHER EXCEPTIONAL RIOJA WITH TEMPRANILLO, GRACIANO & MAZUELO. BEAUTIFULLY CRAFTED WITH A LOVELY LONG FINISH 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 WITH A ROUNDED LUSH FINISH BOTTLE £40.00

Beers On Tap

	2/3	Pint
ALHAMBRA ESPECIAL ESPAÑA	£3.70	£5.50
MAHOU CINCO ESTRELLAS ESPAÑA	£3.60	£5.40
BEDLAM PALE ALE COSTA DEL BRIGHTON	£3.50	£5.20

Bottled Beer & Cider

ALHAMBRA 1925 RERSERVA GRANADA	£5.30
SAN MIGUEL SPAIN	£4.40
SAGRES PORTUGAL	£4.50
AVALON CIDER ASTURIAS	£4.80
CORONA MEXICO	£4.50
ESTRELLA DAMM INEDIT 750ML BARCELONA	£14.50
SAN MIGUEL 0.0 NON-ALCOHOLIC LAGER	£2.80

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