

¡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 OR VISIT WWW.TAPATAPA.COM/EVENTS

tapa tapa



Love us?

IF YOU HAVE HAD A GREAT TIME AT TAPAVINO PLEASE FEEL FREE TO TELL THE WORLD ON TRIPADVISOR, FACEBOOK, INSTAGRAM OR GOOGLE

IF WE HAVEN'T DONE A GREAT JOB TODAY PLEASE SPEAK WITH ANY OF OUR TEAM AND WE PROMISE TO MAKE IT RIGHT.

PLEASE FEEL FREE TO CONTACT US ANYTIME AT:
HOLA@TAPATAPA.COM

Nibbles

ACEITUNAS (GF) £2.90

MANZANILLA OLIVES IN OUR HOUSE MARINADE

BOQUERONES (GF) £3.50

CLASSIC ANCHOVIES MARINATED IN OLIVE OIL & VINEGAR

PIMIENTÓS DEL PADRÓN £4.50

FRESH PIMIENTOS PAN FRIED WITH A CRUSH OF MALDON SEA SALT

Croquetas

CROQUETAS DE JAMÓN £4.80

4 HOUSE RECIPE CROQUETAS MADE WITH JAMÓN SERRANO SERVED WITH AN AUBERGINE SAUCE

CROQUETAS DE VERDURAS £4.60

4 CROQUETAS MADE WITH SPINACH, GOATS CHEESE & SEASONAL HERBS SERVED WITH A BUTTERNUT SQUASH SAUCE

Modern Tapas

HAMBURGUESAS £7.40

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 & PIEMENTÓN DE LA VERA

4OZ FILET DE VEIL (GF) £11.50

ABERDEEN ANGUS BEEF, SEASONED, GRILLED MEDIUM & SLICED. SERVED WITH A TRIO OF PADRÓN PEPPERS

ALITAS DE POLLO £5.50

A GENEROUS PORTION OF OUR FAMOUS CHICKEN WINGS SERVED IN A SECRET SPICY SAUCE

Salads

ENSALADA VERDE (GF) MENÚ £4.80

A SEASONAL SELECTION OF GREEN LEAVES & MORE GLAZED WITH HOUSE VINAIGRETTE

QUESO DE CABRA Y TOMATE (GF) £5.70

A SELECTION OF LOVELY SEASONAL PLUM TOMATOES WITH GOATS CHEESE & A DASH OF BALSAMIC GLAZE **MENÚ**

ESCALIVADA (GF) £5.80

LAYERS OF RED PEPPERS, AUBERGINE & RED ONION WITH GRATED MANCHEGO, BALSAMIC GLAZE, HOUSE VINAIGRETTE & A SPRINKLE OF PIMENTÓN

Tablas

SELECCIÓN DE IBÉRICOS (GF) £12.00

OUR SELECTION OF 4 FAMOUS STYLES OF CURED MEATS FROM SPAIN: CHORIZO, LOMO, SALCHICHÓN & JAMÓN SERRANO.

TABLA DE QUESOS (GF) £11.00

A SELECTION OF MANCHEGO, IDIAZÁBAL & GOATS CHEESE WITH QUINCE, BLACK GRAPES & HOMEMADE TOMATO JAM

Classic Tapas

ALBÓNDIGAS MENÚ £5.80

4 BEEF & PORK MEATBALLS IN OUR HOUSE PEPPER, TOMATO & HERB SAUCE

CHORIZO DE LA CASA (GF) £5.30

MEDIUM SPICY CHORIZO COOKED IN CIDER AND GARNISHED WITH A LITTLE ROCKET. **MENÚ**

GAMBAS AL AJILLO (GF) MENÚ £7.90

A QUARTET OF TIGER PRAWNS LIGHTLY FRIED IN OUR SPECIAL OLIVE OIL WITH GARLIC & FRESH CHILLI

CALAMARES A LA ANDALUZA £6.90

ANDALUSIAN STYLE SQUID RINGS LIGHTLY SEASONED & DEEP FRIED WITH OUR HOME MADE ALIOLI TO DIP IN **MENÚ**

PULPO 2.0 (GF) £10.50

OUR OCTOPUS IS TENDERISED, LIGHTLY SEASONED & GRILLED, SERVED WITH A JERUSALEM ARTICHOKE PUREE, WATER-CRESS & PAPRIKA OIL

TORTILLA ESPAÑOLA £4.90

TRADITIONAL SPANISH POTATO & ONION OMELETTE - INDIVIDUALLY COOKED & CUT INTO 4 PIECES SERVED WITH A TOMATO, SHALLOT & AIOLI GARNISH

PATATAS BRAVAS MENÚ £4.60

TRIPLE FRIED POTATO CUBES SERVED WITH BRAVA SAUCE & ALIOLI

SOLO MANCHEGO (GF) £5.50

MANCHEGO CHEESE SERVED WITH A DRIZZLE OF EXTRA VIRGIN OLIVE OIL & HOMEMADE TOMATO JAM

SECRETO IBÉRICO BELLOTA £8.60

FLAVOURSOME PORK LOVINGLY GRILLED & SERVED WITH CRISPY MUSHROOMS, CREAMY POTATO MASH & PEDRO XIMÉNEZ JUS

BROCHETA DE POLLO (GF) £7.80

ORGANIC CHICKEN MARINATED IN WHITE WINE & SPICES, SERVED WITH PADRÓN PEPPERS & A LEMON, THYME & HONEY GLAZE **MENÚ**

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 TABLAS!

Desserts

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

GIN & TONIC SORBET (GF) MENÚ

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 MENÚ

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

CHOCOLATE MOUSSE (GF) MENÚ

A RICH AND DECADENT VERSION OF ONE OF OUR FAVOURITE DESSERTS

VANILLA ICE CREAM (GF) MENÚ

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

El Menú

OUR VERSION OF A SET MENU IS AVAILABLE FOR TABLES OF 8 OR MORE

PAN FRESCO, PAN CATALAN, OLIVES SELECCIÓN DE IBÉRICOS

8 OF OUR MOST POPULAR TAPAS INDICATED WITH **MENÚ**

ONE OF OUR MINI-DESSERTS EACH

£30.00 per head

MENÚ ESPECIAL CANNOT BE USED WITH ANY OTHER OFFER OR DISCOUNT.

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

AN OPTIONAL 12.5% SERVICE CHARGE WILL BE APPLIED

Sparkling

PERELADA CAVA BRUT RESERVA £7.00/£29.00
CRISP, DRY WITH LEMON & APPLE FLAVOURS

PATRIARCA SPUMANTE, CASTELLO DI RONCADE £7.50/£29.00
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
£7.00/£9.50/£26.00

FLOWERS VINHO VERDE BY QUINTA DA LIXA | PORTUGAL 2017
WE WELCOME BACK AN OLD FAVOURITE TO THE LIST: 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

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 £30.00

CHOCALAN 'ORIGEN' CHARDONNAY | SAN ANTONIO - CHILE 2016
BURGUNDY STYLE FROM FOSSIL COASTAL VINYARD - LOVELY!
£6.40/£8.80/£24.00

EXPRESION GODELLO | MONTERREI - ESPAÑA 2016
CRISP AND FRESH WITH LIGHT PEACH NOTES & A FLORAL FINISH
£7.80/£10.60/£29.00

Vino Rosado

CRÉATION No. 7 ROSÉ | FRANCE 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

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
BOMBAY SAPPHIRE 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

Vino Tinto

CHOCALAN RESERVA MERLOT | MAIPO - CHILE 2014
BLACKBERRY, RASPBERRY & PLUM & LOVELY KIRSCH FLAVOURS. AN AMAZING RED WINE AND ONE OF OUR FAVOURITES!
£7.20/£9.90/£27.00

'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 2017
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
£8.10/£11.00/£30.00

'MARQUES DE CACERES' RESERVA | RIOJA - ESPAÑA 2012
THE JEFE'S RECCOMENDATION THIS IS MODERN RIOJA AT IT'S BEST. LIQUORICE, PLUMS & TOBACCO.
BOTTLE £45.00

'3 FINQUES' CRIANZA | EMPORDÀ - ESPAÑA 2014
MAINLY GARNACHA, THIS HAS LOTS OF RED FRUIT FLAVOURS, FULL BODY, FINE TANINNS & A LONG FINISH
BOTTLE £29.00

'BOTAS DE BARRO' TEMPRANILLO | RIOJA - ESPAÑA 2016
A SIMPLY AMAZING RIOJA THAT UNDER PROMISES AND OVER DELIVERS FOR SUCH A YOUNG WINE
£7.50/£10.30/£28.00

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 2015
OUR AWARD WINNING ANDEAN CROSS-OVER WITH AROMAS OF RIPE PLUM & BLACKBERRY, VANILLA & A HINT OF TOBACCO
BOTTLE £36.00

'RAMON BILBAO' GRAN RESERVA | RIOJA - ESPAÑA 2011
ANOTHER EXCEPTIONAL RIOJA WITH TEMPRANILLO, GRACIANO & MAZUELO. BEAUTIFULLY CRAFTED WITH A LOVELY LONG FINISH
BOTTLE £65.00

'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

DESCALOZ VIEJOS + | MALAGA - ESPAÑA 2010
A POWERFUL BLEND OF GRACIANO, MERLOT & CABERNET SAUVIGNON WITH A YEAR IN FRENCH OAK. QUIRKY BUT COOL!
BOTTLE £45.00

Beers On Tap

	2/3	Pint
MAHOU CINCO ESTRELLAS ESPAÑA	£3.60	£5.40
SAGRES PORTUGAL	£3.50	£5.30
ALHAMBRA ESPECIAL ESPAÑA	£3.70	£5.50

Bottled Beer

ALHAMBRA 1925 RERSERVA GRANADA	£5.30
SAN MIGUEL ESPAÑA	£4.70
SAGRES PORTUGAL	£4.40
DOS EQUIS MEXICO	£4.60
SAN MIGUEL 0.0 NON-ALCOHOLIC LAGER	£2.80
CURIOUS APPLE CIDER KENT, ENGLAND	£4.50

Softs

SAN PELLEGRINO SPARKLING WATER (750ML)	£3.60
PANNA STILL WATER (750ML)	£3.60
FROBISHERS FRUIT JUICES (250ML)	£2.40
APPLE - ORANGE - CRANBERRY - PINEAPPLE	
COKE/DIET COKE/COKE ZERO (330ML)	£2.60
SAN PELLEGRINO LIMONATA/ARANCIATA (330ML)	£2.40