

¡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](http://WWW.TAPATAPA.COM/EVENTS)

# 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 TEAM AND WE PROMISE TO MAKE IT RIGHT.

PLEASE FEEL FREE TO CONTACT US ANYTIME AT:  
[HOLA@TAPATAPA.COM](mailto:HOLA@TAPATAPA.COM)

## Nibbles

- ACEITUNAS (GF)** £2.90  
MANZANILLA OLIVES IN HOUSE MARINADE
- BOQUERONES (GF)** £3.50  
CLASSIC ANCHOVIES MARINATED IN OLIVE OIL & VINEGAR
- PIMIENTOS DEL PADRÓN (GF)** £4.50  
FRESH PIMIENTOS PAN FRIED WITH A CRUSH OF MALDON SEA SALT

## Classic Tapas

- ALBÓNDIGAS** £5.80  
4 BEEF & PORK MEATBALLS IN OUR HOUSE PEPPER, TOMATO & HERB SAUCE
- CHORIZO DE LA CASA (GF)** £5.30  
MEDIUM SPICY CHORIZO WITH PIQUILLO PEPPERS, CHERRY TOMATOES, ROCKET & A LITTLE WINE
- GAMBAS AL AJILLO (GF)** £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
- 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** £4.60  
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 BELOTTA (GF)** £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 PADRON PEPPERS & A LEMON THYME GLAZE

## 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, 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
- CARPACCIO DE CALABACIN (GF)** £5.40  
WAFER THIN SLICES OF COURGETTE WITH FINELY SLICED RED ONION, MANCHEGO CHEESE & VIRGIN OLIVE OIL
- ESCALIVADA (GF)** £5.80  
LAYERS OF RED PEPPERS, AUBERGINE & RED ONION WITH GRATED MANCHEGO, BALSAMIC GLAZE & HOUSE VINAIGRETTE

## 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 & 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
- VIERAS ARROZ NEGRO (GF)** £9.00  
3 GRILLED SCALLOPS SERVED ON A BED OF TRADITIONAL VALENCIAN BLACK RICE

## 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!

## Tablas

- SELECCIÓN DE IBÉRICOS (GF)** £12.00  
OUR SELECTION OF 4 FAMOUS STYLES OF CURED MEATS FROM SPAIN: CHORIZO, LOMO, SALCHICHÓN & JAMÓN SERRANO
- IBÉRICO DE BELLOTA (GF)** £17.00  
WORLD FAMOUS ACORN FED IBERICO HAM AGED FOR 18 MONTHS BEFORE RELEASE. BEST ENJOYED WITH OUR PAN CATALÁN
- TABLA DE QUESOS (GF)** £11.00  
A SELECTION OF MANCHEGO, IDIAZÁBAL & GOATS CHEESE WITH QUINCE, BLACK GRAPES & HOMEMADE TOMATO JAM

## 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**

**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**

## Sparkling

<b>PERELADA CAVA RESERVA</b>	<b>£7.00/£29.00</b>
CRISP, DRY WITH LEMON & APPLE FLAVOURS	
<b>PATRIARCA SPUMANTE, CASTELLO DI RONCADE</b>	<b>£7.50/£28.00</b>
IF YOU LIKE PINK FIZZ, YOU WILL LOVE THIS!	
<b>NV CHAMPAGNE BRUT BARON DE MARCK</b>	<b>BOTTLE £45.00</b>
PLENTY OF RIPE PEAR & GREEN APPLE WITH LOVELY BRIOCHE	

## Vino Blanco

<b>CHOCALAN SAUVIGNON BLANC   MAIPO - CHILE 2018</b>	
LIME & GRAPEFRUIT WITH REFRESHING ACIDITY & LONG FINISH	
<b>£7.00/£9.50/£26.00</b>	
<b>CASA SANTA EULALIA VINHO VERDE   PORTUGAL 2017</b>	
SOMETHING WE DISCOVERED LAST YEAR IN PORTUGAL. SUPER LIGHT, FLORAL WITH AN INCREDIBLE COMBINATION OF CITRUS & STONE FRUITS. STUNNING! <b>BOTTLE £26.00</b>	
<b>BOTAS DE BARRO VERDEJO   RUEDA - ESPAÑA 2016</b>	
A LIGHTLY FLORAL WHITE WINE WITH TROPICAL MELON, CITRUS & A HINT OF MINERALITY & LOVELY FINISH. GREAT WHITE WINE!	
<b>£6.70/£9.20/£25.00</b>	
<b>'VIÑA TOBIA' VIURA   RIOJA - ESPAÑA 2017</b>	
A LITTLE OAK TO ROUND OFF THIS FANTASTIC WHITE RIOJA	
<b>£7.50/£10.30/£28.00</b>	
<b>SIERRA DE LOS SUEÑOS TORRONTES   ARGENTINA 2017</b>	
BEAUTIFULLY AROMATIC WITH AROMAS OF HONEYSUCKLE & JASMIN WITH CRISP CITRUS FLAVOURS	
<b>£6.20/£8.40/£23.00</b>	<b>Tapa White Wine Pick</b>
<b>FROIÑA ALBARIÑO   RIAS BAIXAS - ESPAÑA 2015</b>	
THINK SPANISH CHABLIS! REFRESHING, DRY WITH GREEN APPLE AND LEMONGRASS <b>BOTTLE £32.00</b>	
<b>CHOCALAN 'ORIGEN' CHARDONNAY   SAN ANTONIO - CHILE 2016</b>	
BURGUNDY STYLE FROM FOSSIL COASTAL VINYARD - STUNNING!	
<b>£7.20/£9.90/£27.00</b>	
<b>EXPRESION GODELLO   MONTERREI - ESPAÑA 2016</b>	
CRISP AND FRESH WITH LIGHT PEACH NOTES & A FLORAL FINISH	
<b>BOTTLE £33.00</b>	

## Vino Rosado

<b>PLAINAS VINHO VERDE ROSÉ   PORTUGAL 2017</b>	
DELICIOUSLY LIGHT WITH LOVELY BERRY FRUIT FLAVOURS AND REFRESHING ACIDITY. A SUMMER WINE FOR A SUMMER'S DAY	
<b>£6.70/£9.20/£25.00</b>	
<b>MESTA 'ORGANIC' ROSADO   UCLES - ESPAÑA 2016</b>	
INTENSE BERRY AROMAS WITH SUBTLE FLORAL NOTES.	
A LIGHT AND ENJOYABLE TEMPRANILLO ROSADO	
<b>BOTTLE £28.00</b>	

## Sangria

<b>RED STYLE, OUR OWN HOUSE RECIPE</b>	<b>Glass</b>	<b>Jug</b>
	<b>£5.50</b>	<b>£16.00</b>
<b>'ULTIMATE SANGRIA'</b>	<b>£9.50</b>	
PREMIUM RED WINE, GIN MARE, TRIPLE SEC, FEVER TREE LEMON TONIC & FRESHLY CUT FRUIT		
<b>APEROL SPRITZ</b>	<b>£9.50</b>	
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

<b>MEDITERRANEA</b>	<b>£8.50</b>
GIN MARE, MEDITERRANEAN TONIC, LIME & LEMON THYME	
<b>EL CLASICO</b>	<b>£7.50</b>
BOMBAY SAPPHIRE WITH INDIAN TONIC & LIME	
<b>HENDRICK'S</b>	<b>£8.50</b>
HENDRICK'S WITH NATURALLY LIGHT TONIC & CUCUMBER	
<b>SEVILLA</b>	<b>£9.50</b>
TANQUERAY SEVILLA WITH INDIAN TONIC & ORANGE	
<b>LONDRES</b>	<b>£8.50</b>
SIPSMITH'S WITH ELDERFLOWER TONIC & CHIVES	

## Spirits

PLEASE ASK YOUR SERVER FOR OUR SELECTION	FROM <b>£3.50</b>
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## Vino Tinto

<b>CHOCALAN RESERVA MERLOT   MAIPO - CHILE 2014</b>	
BLACKBERRY, RASPBERRY & PLUM & LOVELY KIRSCH FLAVOURS.	
AN AMAZING RED WINE AND ONE OF OUR FAVOURITES!	
<b>£7.00/£9.50/£26.00</b>	
<b>'LAS RETAMAS' TEMPRANILLO - MERLOT   MADRID 2015</b>	
MODERN STYLE BLEND FROM THE CAPITAL. LOTS OF FRUIT AND A DEEPLY SATISFYING LONG VELVETY FINISH	
<b>BOTTLE £34.00</b>	
<b>ESTRELLA DE SUR MALBEC   MENDOZA - ARGENTINA 2017</b>	
OPULENT FLAVOURS OF BLUEBERRY & BLACKBERRY WITH NOTES OF ROASTED COFFEE & CINNAMON & A LONG, LAVISH FINISH	
<b>£7.80/£10.60/£29.00</b>	<b>Tapa Red Wine Pick</b>
<b>CHOCALAN 'ORIGEN' PINOT NOIR   MAIPO - CHILE 2016</b>	
STRAWBERRY, RASPBERRY & A LITTLE CHERRY WITH LOVELY LIGHT SMOKINESS AND HINT OF VANILLA	
<b>£8.10/£11.00/£30.00</b>	
<b>'VALENCISO' RESERVA   RIOJA - ESPAÑA 2011</b>	
THE JEFE'S RECCOMENDATION THIS IS MODERN RIOJA AT IT'S BEST. LIQUORICE, PLUMS & TOBACCO. 97 POINTS TIM AITKEN	
<b>BOTTLE £55.00</b>	
<b>'3 FINQUES' CRIANZA   PENEDES - ESPAÑA 2014</b>	
MAINLY GARNACHA, THIS HAS LOTS OF RED FRUIT FLAVOURS, FULL BODY, FINE TANINNS & A LONG FINISH	
<b>BOTTLE £29.00</b>	
<b>'BOTAS DE BARRO' TEMPRANILLO   RIOJA - ESPAÑA 2016</b>	
A SIMPLY AMAZING RIOJA THAT UNDER PROMISES AND OVER DELIVERS FOR SUCH A YOUNG WINE	
<b>£7.50/£10.30/£28.00</b>	
<b>SIERRA DE LOS SUEÑOS CABERNET   ARGENTINA 2017</b>	
SPICY & FLORAL NOTES WITH RASPBERRY & MULBERRY FLAVOURS WITH A FRESH & PLUSH FINISH	
<b>£7.20/£9.90/£27.00</b>	
<b>'VITRUM' MALBEC   MAIPO - CHILE 2015</b>	
OUR AWARD WINNING ANDEAN CROSS-OVER WITH AROMAS OF RIPE PLUM & BLACKBERRY, VANILLA & A HINT OF TOBACCO	
<b>BOTTLE £36.00</b>	
<b>'RAMON BILBAO' GRAN RESERVA   RIOJA - ESPAÑA 2011</b>	
ANOTHER EXCEPTIONAL RIOJA WITH TEMPRANILLO, GRACIANO & MAZUELO. BEAUTIFULLY CRAFTED WITH A LOVELY LONG FINISH	
<b>BOTTLE £65.00</b>	
<b>'BIGARDO' TINTA DE TORO   CASTILLA Y LEON - ESPAÑA 2016</b>	
AN EXCEPTIONAL TEMPRANILLO BY A WINEMAKER WHOSE 'BIG' PERSONALITY COMES OUT IN THE WINE. LOTS OF DARK FRUITS WITH A ROUNDED LUSH FINISH <b>BOTTLE £40.00</b>	
<b>COP DE MA RESERVA   CATALUNYA - ESPAÑA 2014</b>	
EASY GOING EVERYDAY BLEND OF TEMPRANILLO, GARNACHA & CARIGNAN WITH LOVELY FRESH FRUIT FLAVOURS	
<b>£7.00/£9.50/£26.00</b>	

## Beers On Tap

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

## Bottled Beer & Cider

<b>ALHAMBRA 1925 RERSERVA   GRANADA</b>	<b>£5.30</b>
<b>SAN MIGUEL   ESPAÑA</b>	<b>£4.70</b>
<b>SAGRES   PORTUGAL</b>	<b>£4.40</b>
<b>AVALON CIDER   ASTURIAS</b>	<b>£5.00</b>
<b>DOS EQUIS   MEXICO</b>	<b>£4.60</b>
<b>SAN MIGUEL 0.0   NON-ALCOHOLIC LAGER</b>	<b>£2.80</b>

## Softs

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