



Tapas Tapas



Food Served From:

Sunday - Thursday 12pm - 10:00pm
Friday & Saturday 12pm - 10:30pm

Get updates on special events, offers and news from us via social media:

 facebook.com/TapasTapasRestaurant

 twitter.com/tapastapas

Vegetarian Dish = (v)
Gluten-Free Dish = (GF)

Some dishes may contain traces of nuts.
VAT is included in these prices.
A 10% service charge will be added to parties of 8 or more, which goes to the staff.

Entradas / Side Orders

1. Pan Duo (v) £2.95
Fresh artisan bread served with a duo of dips; Balsamic glaze with olive oil and our own "picada" dip of garlic, parsley & olive oil.
2. Pan Tomaca (v) £3.25
Garlic bread served Catalan-style; slices of freshly toasted bread, rubbed with garlic & freshly crushed tomatoes.
3. Aceitunas Mixtas (v) (GF) £2.95
A mixture of marinated manzanilla, gordal & black olives.
4. Ensalada Mixta (v) (GF) £3.50
Mixed leaf with red pepper cous cous, mixed leaves, slivered almonds & basil dressing. Add Chicken + £1.00
5. Boquerones en Vinagre (GF) £3.95
Fillets of anchovies served traditionally in olive oil and vinegar with garlic & parsley.
6. Fried Whitebait £3.25
Served with lemon & garlic mayonaise.
7. Nachos con Carne (GF) £4.95
Tortilla chips with chile con carne & melted cheese.

Spanish Cured Meats & Cheeses

CHACINAS - CURED MEATS

8. Jamón de Bodega (GF) £5.95
Reserva Serrano ham, extra cured in a bodega.
9. Jamón Ibérico de Jabugo (GF) Half £7.75 / Full £14.95
Cured "Pata Negra" Ibérico ham, from black hooved pigs, raised eating acorns.
10. Chorizo Ibérico (GF) £5.25
11. Salchichón Ibérico (GF) £5.25
12. Lomo Ibérico (GF) £5.25
13. Surtido de Ibéricos (GF) £10.95
A selection of cured Ibérico meats, including lomo, salchichón, chorizo & Jamón Ibérico.

QUESOS - CHEESES

Choose the following number of these cheeses:

- x1 - £4.95
- x3 - £9.75
- x5 - £15.95

14. Manchego Semi-Curado (GF) £4.95
Semi-cured Manchego cheese from sheep's milk.
15. Manchego D.O. (GF) £9.75
6 months extra-cured Manchego cheese from sheep's milk.
16. Azul Picos de Europa (GF) £15.95
Blue cheese from the town of Valdeon in the mountains near Leon.

17. Idiazabal Ahumado (GF) £11.95
A smoked sheep's cheese from the town of Idiazabal in the Basque country.
18. Afuega'l Pitu Paprika (GF) £11.95
Cheese made from pasteurised cow's milk, infused with smoked paprika.
19. Plato Mixto £11.95
A selection of cured Ibérico meats, Spanish cheeses with mixed olives & warm bread.

PAELLAS & CHEF'S SPECIALS

20. Costillas (GF) £6.50
Smoked pork ribs in our homemade barbecue sauce.
21. Gambas Pil-Pil (GF) £6.50
King Prawns served in a cazuela with olive oil, garlic & chilli.
22. Filete de Ternera (GF) £6.75
British 4oz rib-eye steak with creamy chorizo infused new potatoes and red wine jus.
23. Paella de Verduras (GF) £10.95 per person
Vegetarian paella of fresh seasonal vegetables.
24. Paella Mixta (GF) £11.95 per person
Mixed seafood & chicken paella.
25. Paella de Marisco (GF) £11.95 per person
Mixed seafood paella.
26. Paella de Carne (GF) £12.25 per person
Meat paella containing chorizo, salchichón, chicken & Jamón Serrano.

*Our paellas are made from scratch, so please allow 45 minutes for preparation. Minimum of 2 people.

Tapas Caseras / Homemade Tapas

VERDURAS - VEGETARIAN

27. Tortilla de Patatas (GF) £4.25
Traditional Spanish omelette of potatoes, eggs & onions.
28. Patatas Bravas (GF) £4.25
Sautéed potatoes in a spicy tomato sauce with garlic mayonnaise.
29. Pimientos de Paella (GF) £4.50
Piquillo peppers stuffed with paella, smoked cheese & Romesco sauce.
30. Berenjenas Rellenas (GF) £4.75
Grilled aubergine slices rolled & stuffed with butternut squash & goats cheese. Oven baked with a herbed tomato sauce & topped with walnuts.

31. Queso de Cabra £4.95
Deep fried goat's cheese, drizzled in honey with a walnut vinaigrette.
32. Champiñones al Queso Azul (GF) £4.95
Button mushrooms in a blue cheese & chive sauce.
33. Fritura Vegetal £4.95
Crispy aubergine and courgette fritters with honey & rosemary.

PESCADOS - FISH

34. Bacalao Rebozado £4.95
Mini-cod skewers with sun-dried tomatoes in a light beer batter.
35. Calamares £4.95
Freshly battered squid rings with a lemon alioli.
36. Mejillones (GF) £5.45
Fresh mussels in a tomato, chorizo & coriander sauce.
37. Croquetas de Pescado £4.95
Croquettes with a prawn & smoked haddock filling.
38. Lubina (GF) £6.75
Pan fried Seabass with pan fried spinach, manchego cheese & marinated chickpeas.

CARNES - MEAT

39. Patatas al Infierno (GF) £4.25
Pan fried potatoes tossed in paprika with peppers, onions & sliced chorizo sausage.
40. Croquetas Ibéricas £4.50
Croquettes filled with Serrano ham & cheese.
41. Pollo al Coronel £4.50
Crispy chicken strips, in thyme breadcrumbs.
42. Albóndigas £4.95
Homemade Pork & Beef meatballs in tomato sauce.
43. Pinchito (GF) £4.95
Chargrilled chicken & chorizo served on a skewer with peppers & onions.
44. Lomo a la crema £4.95
Pork loin in a creamy brandy sauce.
45. Estofado £4.95
Spain's version of scouse; lamb, morcilla & chorizo stew.
46. Chorizo a la Miel (GF) £4.95
Mini spicy chorizo sausages, served on a skewer, drizzled in a honey jus.
47. Morcilla al Jefe £4.95
Grilled black pudding topped with crispy onion rings, in a piquillo pepper sauce.
48. Cerdo a la Naranja (GF) £4.95
Slow roasted pork belly glazed in an orange & sherry sauce. Served with a sweet apple chutney.

Sangría

Sangría (by the glass, 250ml) £5
(by the jug, 1ltr) £14.95

Red wine, brandy, fruit & our secret mix of liqueurs! We also offer a full selection of contemporary & classic cocktails. For details, please see our Cocktail menu.

Beers

DRAUGHT BEERS

1. San Miguel (5%) £3.85
2. Mahou (5.1%) £4.00
3. Estrella Galicia (4.7%) £4.00
4. Love Lane Pale Ale (Liv Craft) (4.5%) £3.85

*All prices for Pints

BOTTLED BEERS

5. Estrella Damm (4.6%) £3.50
6. Er Boqueron (4.8%) £4.20
Spanish artisan beer made from Mediterranean Sea water in an area known for its purity. No added gas, filtration or pasteurisation making a light, refreshing, easy to drink beer.
7. Desiderata (5.0%) £4.20
Spanish craft beer born in Sevilla. This Pils has a fruity, floral aroma & a good body. A filtered premium beer perfect for tapas.
8. La Socarrada (6.0%) £4.20
Another addition to our Spanish craft beers. A winter honey ale made with barley malt & rosemary. A sweet but dense beer, perfect with cured meats & cheeses.
9. La Virgen Jamonera (5.0%) £4.20
Made in a microbrewery just outside Madrid. A red amber ale with sweet & toasted notes. Designed specifically to be drunk with Spanish Cured Meats.
10. Alhambra Especial (5.4%) £3.75
Classic Andalusian beer. Its smooth flavour, signature gold colour & its intense aroma of malt & hops make it a great choice for any beer drinker.
11. Guinness Surger (4.1%) £3.75
12. Corona (4.5%) £3.50
13. Desperados (5.9%) £3.75
14. Peroni (5.1%) £3.50
15. Magners Original Cider (4.5%) £4.25
16. Brothers Strawberry Cider (4%) £4.25
17. Non Alc Beer £3.25

We also have a small range of specially selected craft beers. Check them out in Bar Bodega!

Wines

WHITE WINES

1. Sauvignon Blanc (Central Valley, Chile) £15
£3.95 (175ml) £5.25 (250ml)
100% Sauvignon Blanc. Central Valley, Chile. A taste of ripe tropical fruit with lemon note on the finish
2. LB1 (Rueda) £16.95
£4.50 (175ml) £5.75 (250ml)
100% Verdejo. Well balanced with rich, ripe lemon. Refreshing and lively, its aftertaste invites to go on drinking.
3. Gailur Blanco (Rioja) £21
£5.25 (175ml) £6.95 (250ml)
100% Viura from 20 year old vines. Soft & silky finish with a bouquet of tropical fruits.
4. Colle Cavalieri (Abruzzo, Italy) £16.50
100% Trebbiano d'Abruzzo. Fresh and fruity fragrance, with clear notes of exotic fruits. Medium-bodied & full flavoured.
5. Esk Valley Sauvignon Blanc (Marlborough) £17
100% Sauvignon Blanc. A very intense & powerful wine with ripe tropical fruits & citrus notes.
6. Cherry Tree Hill (Stellenbosch, South Africa) £17
100% Chenin Blanc. Crisp with hints of tropical fruit, lemon & pineapple aroma. Lingering sensation of wild honey.
7. Zudugarai Txakolina (Basque Country) £20.50
90% Hondarrabi Zuri and 10% Hondarrabi Beltza. From vineyards up to 40 years old. Subtle and delicate, with noted fruity aromas.
8. Aqvitania Bernon (Rias Baixas) £23
100% Albariño from Galicia. Tropical expressions; pineapple, passion fruit & aromatic herbs.
9. Enate 234 Chardonnay (Somontano) £24
100% Chardonnay. This wine won the Gold medal at the Chardonnay du Monde Competition in Paris. Apple, peach, fennel and exotic fruit.

ROSE & SPARKLING WINES

10. Invenio Zinfandel (California) £15
£3.95 (175ml) £5.50 (250ml)
Zinfandel Rose. Light, refreshing raspberry and strawberry flavours, sweet finish.
11. Seguras Viudas Brut Cava £21
A classic, dry sparkling cava, aged on the 'lees' for 9 months.
12. Seguras Viudas Rose Cava £21
Lightly pink colouring, full of ripe summer-fruit flavours.
13. Paul Langier Brut Champagne £35
Stylish dry house champagne, fruity with a crisp finish.
14. Veuve Clicquot £60
Fresh, fruity flavour with vanilla & raisins, with toasty notes from ageing in bottle.

RED WINES

15. Cabernet Sauvignon (Central Valley, Chile) £15
£3.95 (175ml) £5.25 (250ml)
100% Cabernet Sauvignon. Dark red colour with rich plum aromas. This wine displays soft tannins and balanced fruit.
16. Gailur Tinto (Rioja) £16.95
£4.50 (175ml) £5.75 (250ml)
95% Tempranillo and 5% Graciano. Wide and long lasting with fleshy texture. Notes of plums and liquorice.
17. Luna Beberide (Bierzo) £21
£5.25 (175ml) £6.95 (250ml)
100% Mencía from 50 year old vineyards. Deep red cherry colour, very fruity & meaty (blueberry & cranberry).
18. Elementos, Shiraz Malbec (Argentina) £17
Hand harvested in the foothills of the Andes, unoaked, an immediately fruity red wine, vibrant and juicy.
19. Colle Cavalieri (Abruzzo, Italy) £18
100% Montepulciano. Small red berry fruits, cherry, and a spicy touch. Medium bodied, well structured & soft.
20. Aresti Reserva (Curicó Valley, Chile) £18.50
90% Carmenere, 5% Malbec, 5% Syrah. Aged for 1 year in oak barrels. Intense flavours of wild fruits.
24. Maiana (Puglia, Italy) £21
Salice Salentino, matured 6 months in oak barrels, bottle aged 3 months. Intense wine, fruity hints of plum, spiced of vanilla. Gold Medal winner, Mundus Vini 2013.
26. Carpress (Rioja) £22
100% Tempranillo Crianza. From Bodegas Egoinei in the town of Alfaro, which is an ancient Roman town. Multi-award winning Bodega, aged for 12 months in French oak. Modern Rioja, killer deep red fruits and spicy notes.
27. Lopez Cristobal (Ribera del Duero) £23
95% Tempranillo & 5% Merlot. Strawberries & blackberries, aged in French oak for 3 months, 3 months in bottle. Voted Best Spanish Wine, made by a father & son winemaking team.
28. Campesino Lurton (Toro) £24
100% Toro. Near the Duero river, a family winery owned by the Lurton brothers. Red fruits, light vanilla and balsamic notes. Aged 6 months in French oak.

Hot Drinks

1. Espresso £1.90
2. Cafe Cortado £1.95
3. Double Espresso £2.50
4. Cappuccino £2.40
5. Caffè Latte £2.50
6. Hot Chocolate £2.25
7. Luxury Hot Chocolate £2.85
8. Breakfast Tea £1.75
9. Flavoured Teas £1.90
9. Carajillo (espresso & brandy) £3.60
9. Mocha £2.85
10. Liqueur Coffees £4.35
Spanish - Licor 43
Irish - Jameson's Whiskey
French - Brandy
Caribbean - Havana Club Rum
Russian - Vodka
Calypso - Tia Maria
Italian - Disaronno Amaretto
Irish Cream - Bailey's

Postres Caseras / Homemade Desserts

1. Churros con Chocolate £4.95
Spanish dessert of donut tubes, rolled in cinnamon & dusted in icing sugar. Served with chocolate dip.
2. Triple Chocolate Brownie. £4.95
Triple Chocolate brownie served warm, drizzled in chocolate sauce. Served with ice cream.
3. Cheesecake of the Day £4.95
Please ask your server for details.
4. Helados £3.95
Yorkshire Farm ice cream; choose three flavours from chocolate, mint choc chip, vanilla or strawberry.
5. Katy's Sticky Toffee Pudding £4.95
Homemade sticky toffee pudding, infused with dates & drizzled in a caramel sauce, served with ice cream.