

CASA DE LAS TAPAS

TAPAS

pan con tomate	
oven toasted bread with tomato, garlic, olive oil and garnish	5,5
pan con tomate y jamón	
pan con tomate with Spanish cured ham	11
pan con alioli	
oven toasted bread with garlic sauce and garnish	5,5
pan con pimiento	
roasted bell peppers on oven toasted bread	6,5
aceitunas	
green olives	5,5
queso manchego	
cheese from La Mancha	7,5
ensaladilla de remolacha, manzana, nueces y alioli	
grated beetroot and apple, crushed walnuts and garlic sauce	7
alcachofas confitadas en aceite de oliva	
pickled artichokes	6,5
jamón serrano	
Spanish cured ham	7,5
chorizo	
chorizo (cold meat)	6
fuet	
cured dry pork sausage	6
boquerones en vinagre	
pickled anchovy fillets	6
tigres	
stuffed mussels	7,5
rabas de calamar a la romana	
deep-fried breaded squid	6,5
pescaditos fritos	
deep-fried tiny fish (sparling)	6
almejas a la marinera	
Venus shells (clams)	8,5
gambas a la plancha	
grilled shrimp, from 3 onwards, price/shrimp	3
pollo con miel y anís	
chicken with honey and aniseed	7
albóndigas en salsa de tomate frito	
meatballs in a tomato sauce	6,5
datiles envueltos en tocino	
dates wrapped in bacon	6,5
pinchos morunos	
lamb skewers	9

tortilla	
Spanish omelette with onion and potatoes	6,5
patatas bravas	
hand-cut potato chips with salsa brava	7
patatas con aioli	
hand-cut potato chips with garlic sauce	7
pimientos de Padrón	
mild grilled green Padron peppers with sea salt	7
tapas mixtas	
spanish cured ham, chorizo, fuet, sun-dried tomatoes, olives, manchego cheese, pickled anchovies, garnish	13
surtido de tapas	
selection of cold and warm tapas in two courses (from 2 persons onwards, price per person)	27
spanish cured ham, chorizo, fuet, sun-dried tomatoes, olives, manchego cheese, pickled anchovies, garnish, tortilla, meatball, chicken with honey and aniseed, gamba, patatas bravas, calamares, salad	
melón con jamón	
melon with Spanish cured ham and garnish	13
ensalada mixta	
lettuce, tomato, cucumber, spring onion, bell pepper, olive oil, balsamic vinegar	7
paella de mariscos	
seafood paella	24
price per person, from 2 persons onwards. Preparation time: +/- 45 minutes	
gambas a la plancha con patatas fritas y ensalada mixta	23
grilled shrimp, hand-cut potato chips, garlic sauce, salad	
carabineros con patatas fritas y ensalada mixta	33
large grilled shrimp, hand-cut potato chips, garlic sauce, salad	
POSTRES / DESERTS	
crema catalana / Catalan custard with a crisp caramelised sugar topping	7,5
churros con salsa de chocolate / churros with chocolate sauce	7,5
helado de vainilla, salsa de chocolate caliente, nata / vanilla ice cream, chocolate sauce, whipped cream	7,5
café helado / coffee, mocha ice cream, whipped cream	7,5
sorbete de pera / pear sherbet (low in lactose)	7,5

Allergie or intolerance? Do let us know.

VAT and service included.