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TAPEO & WINE

INDEPENDENT RESTAURANT

FOOD MENU

APPETISERS

Pan de hogaza

Sourdough baked bread
3.5

Pan con tomate

Freshly toasted ciabatta bread with
shredded tomato
3.75

Aceitunas caseras

Homemade marinated gordal olives with
onions, olive oil and peppers
3.75

Selección de panes

Selection of fresh baked breads
4

Pan con allioli

Freshly toasted ciabatta bread with
homemade mayonnaise
3.75

Almendras

Fried Marcona almonds with sea salt
3

DELI & CHARCUTERIE

Jamon de Bellota 50gr/100gr

100% Bellota Ham
9/17

Chorizo Ibérico

Ibérico chorizo
5.5

Cecina

Cured beef from León with EVOO and
Marcona almonds
5.5

Queso Manchego

Manchego cheese served
with chutney
9

Sardinas ahumadas

Smoked sardines served with
toasted ciabatta
6

Salchichon Ibérico

Ibérico salchichón
5.5

Lomo Ibérico

Ibérico lomo
6

Selección de embutidos

Selection of cured meats
15.5

Tabla de quesos

Selection of Spanish regional cheeses
13.5

Boquerones

Anchovies marinated in vinegar
5.5



VEGETARIAN



GLUTEN FREE



GLUTEN FREE OPTIONAL

*Most of our cheeses are not made with vegetable rennet. Our dishes may contain nuts or nut traces. Some of our dishes may contain small bones and/or shells. All weights stated are prior to cooking. Allergen information is available on request please ask your server for further information. **Please note that we do not operate a gluten/nuts free kitchen.**

All prices include VAT at the current rate. A discretionary 10% service charge will be added to your bill for parties of 6 or more. All gratuities and service charge go to the team that prepare and serve your meal and drinks, excluding all management.

VEGETABLE TAPAS

Croquetas de setas

Deep fried wild mushroom croquettes
5.8

Patatas bravas

Fried potatoes with spicy "brava"
sauce & allioli
5.5

Pisto Manchego con huevos

Fried eggs with ratatouille of courgettes,
onions, green and red peppers, aubergines
and tomatoes
6

Parrillada de verduras

Grilled aubergine, courgette, asparagus, pepper,
shallots, baby corn & wild mushrooms with a
romesco pepper sauce
8.7

Tortilla Española

Classic Spanish potato omelette
5

Berenjenas

Aubergine crisps with a glaze of
PX and honey
4.75

Escalibada

Warm salad of roasted aubergine,
tricoloured peppers and onions
on cristal bread
6

Salmorejo

Traditional thick cold tomato soup
5.5

FISH TAPAS

Pulpo asado con humus y sésamo

Roast octopus with hummus and sesame
12.5

Calamares a la Andaluza

Fresh fried squid served with alioli
8.9

Mejillones al vapor

Steamed mussels
8.6

Ensaladilla Rusa

Potato salad with onions, mayonnaise,
tuna belly, peas, carrots and boiled egg
6.9

Revuelto de bacalao

Salt cod scrambled eggs
7.8

Gambas al ajillo

Garlic & chilli king prawns
9.5

Vieiras

Grilled scallops in shell with celeriac salad,
mustard and pomegranate
8.5

MEAT TAPAS

Croquetas de jamón

Ibérico Bellota ham croquettes
7.8

Albondigas

Beef & pork meatballs in our homemade
tomato sauce
6.5

Huevos rotos con jamón Ibérico

Fried duck eggs with potatoes
& Bellota ham
9.5

Morcilla con pimientos del piquillo

Grilled black pudding with piquillo peppers
5.8

Carrilleras de cerdo

Braised Ibérico pork cheeks in a Rioja
wine sauce
6.4

Huevos rotos con chorizo y pimientos del Padrón

Fried duck eggs with potatoes,
Padrón peppers & chorizo
7.5

SALADS

Ensalada verde

Green leaf salad
5.25

Ensalada de cogollos con anchoas

Baby gem lettuce with anchovies and onions and pepper vinaigrette
7.8

Ensalada de ventresca tomate y cebolla

Tomato, onion & tuna belly salad
6.75

Ensalada de queso de cabra

Goats cheese salad with pomegranate, walnuts and breadsticks
9.5

MAINS

FISH

Lubina al horno

Roast seabass with sautéed potatoes and vegetables
21

Merluza en salsa verde

Slow cooked hake in a rich garlic and parsley sauce with clams
18

Rape al horno con patatas a la crema

Roast monkfish with new potatoes and white wine sauce
22.50

Bacalao asado sobre espinacas y piñones

Roast cod on a bed of spinach and pine nuts
20.50

MEAT

Preso Iberica sobre un cremoso de boniato y chalotas confitadas

Grilled Ibérico pork steak with sweet potato mash and confit shallots
19.50

Cochnillo crujiente con mermelada de tomate y rucola

Roast suckling pig with tomato jam and rocket
19.5

Solomillo al foie con reduccion de Oporto y patatas parmentier

Fillet steak with foie and Oporto glaze and potato parmentier
29.5

Entrecot con patata Puente Nuevo y pimientos de cristal

Entrecote with twice cooked steak potatoes and cristalised peppers
21.5

Cordero al horno con menta y cuscús

Rack of lamb with mint and couscous served with an Oporto wine reduction
26.95

RICES

Arroz de mariscos

Seafood paella (serves 2)
please allow 30 mins
Dry 28.95 / Creamy 30.95

Arroz de verduras

Vegetarian paella with aubergine, asparagus, cauliflower & broad beans (serves 2) please allow 30 mins
18

Paella Valenciana

Traditional Valencian paella with Chicken & rabbit (serves 2) please allow 30 mins
22

Arroz de pato

Duck paella (serves 2) please allow 30 mins
25.95

DESSERTS

Crema Catalana

Catalan custard dessert
5.5

Tarta de queso invertida

Upside down fruit cheesecake
5.5

Churros con chocolate

Churros with Spanish thick chocolate
5.5

Brownie de chocolate

Chocolate brownie with fresh fruit salad
6

Arroz con leche

Traditional creamy rice pudding
5.5

Milhojas de nata con fresas

Strawberry and cream puff pastry served
with ice cream
6

Copa de helado con frutas

Ice cream fruit sundae
5.5

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FOR FURTHER INFORMATION DO NOT
HESITATE TO CONTACT US

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