



TAPINOS



BOARDS

Cured meat		
Jamón Ibérico	small 9.95	large 18.95
24 months cured acorn-fed Ibérico pork ham		
Montadito de Jamón		7.65
Tomato bread topped with Ibérico ham		
Tabla Mixta		14.95
Sliced serrano ham and manchego cheese		
Cheese		
Manchego		8.95
Firm consistency with buttery texture and membrilio		

SIDES

Olivas		3.95
Marinated mixed olives		
Pan y mantequilla	small basket	2.95
Bread and butter	large basket	4.95
Pan con tomate		4.65
Bread with tomato, olive oil and garlic		
Pan de ajo		
Garlic bread	with cheese	5.45
Alioli sauce	Garlic mayonnaise	1.00
Patatas fritas		4.25
French fries with alioli sauce on the side		

SALADS

Ensalada de tomate	7.25
Tomato, red onion and oregano	
Ensalada mixta	7.65
Mixed leaves, tomato, peppers, carrots and balsamic vinegar	
Ensalada de aguacate	7.95
Avocado, mozzarella, tomato, mixed leaves, olive oil and oregano	
Ensalada de manchego	7.95
Green asparagus, beetroot, grated manchego cheese, tomato, rocket and balsamic vinegar	
Ensalada de Rúcula	8.95
Rocket, goat cheese, blue cheese, olive oil, walnuts, tomato and balsamic vinegar	

VEGETARIAN

Patatas bravas	7.25
Hand-cut fried potatoes topped with garlic mayonnaise and spicy tomato sauce	
Patatas cabrales	7.65
Hand-cut fried potatoes topped with blue cheese sauce	
Arroz vegetariano	7.65
Spanish rice with mixed vegetables	
Croquetas de manchego	7.95
Manchego cheese and spinach croquettes with sweet onion sauce	
Champiñones al ajillo	7.95
Mushrooms, garlic, olive oil, white wine and parsely	
Tortilla española	8.65
Potato and onion omelette	
Halloumi con verduras	8.25
Grilled halloumi with sweet pepper, padrón pepper and cherry tomato	
Queso con miel	8.25
Fried goat's cheese on homemade crisps with honey	
Berenjenas gratinadas	8.65
Grilled aubergine in béchamel and tomato sauce topped with grated manchego cheese	
Pimientos del Padrón	8.65
Fried Spanish green peppers with rock salt	

MEAT

Dátiles con bacon	7.65
Dates and nuts wrapped in bacon with PX sweet sherry sauce	
Pechuguitas de pollo	7.65
Strips of chicken breast breadcrumbed and deep-fried	
Croquetas de jamón	7.95
Serrano ham croquettes with sweet onion sauce	
Albóndigas	8.25
Beef meatballs cooked in a rich tomato sauce	
Huevos rotos	8.25
Hand-cut fried potatoes topped with fried eggs and Spanish Ibérico ham	
Chorizo al vino	8.95
Sliced Spanish sausages cooked in red wine and rosemary	
Potaje de garbanzos	8.95
Pan fried chickpea casserole with chorizo, piquillo peppers, onion, garlic and white wine	
Solomillo al cabrales	9.25
Grilled Ibérico pork loin with fried potatoes topped with blue cheese sauce	
Carrilleras de Teruel	9.25
Slow cooked pork cheeks in white wine, onion and peppers	
Hamburguesa Tapinos	9.25
Beef burger with mixed leaves, tomato, caramelized onion, cheese and burger sauce	
Chuletas de cordero	12.95
Grilled lamb chops with piquillo pepper and white rice	
Parrillada de carne	22.95
Mixed grilled platter with chorizo, lamb, chicken and ibérico pork loin with blue cheese sauce on the side	

SEAFOOD

Boquerones en vinagre	7.25
French slivery anchovy fillets in vinaigrette, parsley, garlic and olive oil	
Calamares a la romana	8.45
Crisp-fried battered squid rings	
Croquetas de calamar	8.65
Squid croquettes with squid black ink and garlic mayonnaise	
Sardinas a la plancha	8.65
Grilled sardines with sea salt and lemon	
Bacalao con alioli	8.95
Grilled cod topped with grilled garlic mayonnaise and red pepper on a potato base	
Delicias de bacalao	8.95
Crisp-fried battered cod with alioli on the side	
Gambas al ajillo	9.95
Sizzling prawns cooked in olive oil, garlic and chilli peppers	
Pulpo a la Gallega	small 8.65 large 14.95
Boiled octopus on boiled potato topped with sweet paprika	

PAELLA

A traditional Spanish rice dish cooked in a broad flat pan			
(Allow 30-40 min)		2pp	3pp
Huertana	Vegetables	29.95	37.95
Negra	Squid ink	29.95	37.95
Chorizo	Pork Sausages & chicken	29.95	37.95
Mixta	Seafood & chicken	31.95	39.95
Marinera	Seafood	32.95	40.95

Prices include VAT, dicretionery 12.5% service charge will be added to your bill.