




El Tapeo
Spanish Eatery and Wine Bar

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"At "El Tapeo - Spanish Eatery & Wine Bar" we aim to bring the livelihood and authenticity of Spanish bars and restaurants to the very heart of Bangkok. Inspired by the bar and dining atmosphere of Spain we offer a down to earth and authentic approach to the Spanish eating culture. In a style that can be compared with the one of Japanese "Izakayas", Spanish tabernas (a combination of bar and restaurant) are the perfect places for people to enjoy some drinks accompanied with traditional snacks at the bar counter or for those that want a more traditional sitting-down dining experience. At "El Tapeo" you will be able to taste some of the best Spanish plates and snacks, together with a wide selection of wines (both by the glass or by bottle), beer (draught and bottled) and other Spanish-inspired drinks and cocktails.

ABOUT US

TOSTAS

A very popular Spanish plate to be consumed as a breakfast, snack, or even as part of a full meal. These "open sandwiches" consist of a slice of toasted bread topped with a combination of delicious ingredients.



- 101 **Atún con pimientos (S)**
Tuna chunks with red peppers ---150
- 102 **Jamón ibérico con tomate y aceite de oliva**
Cured Iberian ham with tomato and extra virgin olive oil ---250
- 103 **Salmón con brie (S)**
Smoked Atlantic salmon topped with melted brie cheese ---195
- 104 **Camembert con pimiento confitado (V)**
Grilled Camembert cheese topped with caramelised red peppers ---150
- 105 **Brie con cebolla confitada (V)**
Grilled brie cheese topped with caramelised onion ---150
- 106 **Solomillo de cerdo con cebolla confitada**
Pork sirloin topped with caramelised onion ---150
- 107 **Solomillo de cerdo con brie**
Pork sirloin topped with melted brie cheese ---150
- 108 **Cabrales con plátano (V)**
"Cabrales" blue cheese cream with sliced banana ---150
- 109 **Anchoas con tomate y aceite de oliva (S)**
Pickled anchovies with tomato and extra virgin olive oil ---195
- 110 **Gambas con alioli (S)**
Prawns with alioli (garlic mayonnaise) sauce ---195

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"All prices are subject to 7% government tax and 10% service charge"



201

DE LA HUERTA

Decades ago Spain was a mainly agricultural nation, but even in the modern times we still keep our traditions and diet. "El Tapeo" brings to your table the healthiest products from the "Garden of Europe".

- 201 **Gazpacho (V)**
Refreshing cold soup with a juicy texture combining tomato, garlic, peppers and olive oil ---130
- 202 **Ensalada de pollo con manzana y salsa de mostaza y miel**
Chicken salad with apple, and mustard & honey sauce ---190
Mixed-leaf salad with chicken, apple, tomato, onion, and mustard and honey sauce
- 203 **Ensalada de burrata con vinagreta y jamón al horno**
Burrata cheese salad with roasted ham ---250
Mixed-leaf salad with burrata, tomato, crispy Serrano ham, and balsamic vinaigrette
- 204 **Ensalada de rúcula con melón y jamón**
Rocket salad with melon and ham ---220
Mixed-leaf salad with melon, and Serrano cured ham topped with extra virgin olive oil
- 205 **Ensalada de salmón y aguacate (S)**
Salmon and avocado salad ---250
Mixed-leaf salad with smoked salmon and avocado, finished with our yogurt dressing
- 206 **Ensalada de manzana, brie, nueces y vinagreta de arándanos (V)**
Apple, brie, walnuts and blueberry salad ---220
Mixed-leaf salad with apple, walnuts, brie cheese, topped with blueberry vinaigrette
- 207 **Aceitunas**
Gourmet black and green Spanish olives ---50
The perfect snack to get started with your meal!



202



203



205

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Cold cuts and cheeses are some of the most common products in every Spanish household. Our top quality cuts from the world-famous Iberian Pork and all our cheeses are produced in the best farms in Spain.



IBÉRICOS Y QUESOS

- 301 **Jamón ibérico 50g.**
Delicious plate of cured ham from the world-famous free range Iberian Pork ---690
- 302 **Jamón ibérico de bellota 50g.**
Top-notch cured ham from the very best breed of acorn-fed Iberian Pork ---850
- 303 **Chorizo ibérico de bellota 50g.**
Colourful cold sausage of acorn-fed Iberian Pork and Spanish paprika ---300
- 304 **Salchichón ibérico 50g.**
Acorn-fed Iberian Pork sausage seasoned with sea salt and black pepper ---300
- 305 **Queso Manchego de Oveja 75g. (V)**
Cured sheep cheese
Cured sheep cheese from the well-known cheese region of La Mancha ---250
- 306 **Queso Idiazabal (Oveja) 75g. (V)**
Smoked sheep cheese
Smoked sheep cheese from the famous Idiazabal denomination, in Northern Spain ---290
- 307 **Queso Azul 100g. (V)**
Spanish Blue cheese
Blue cheese produced in the mountain regions of Northern Spain ---190
- 308 **Tabla de quesos 90g. (V)**
Cheese platter. This platter includes a taste of all our Manchego, Idiazabal, and Blue cheeses. ---450
- 309 **Tabla mixta (ibéricos y quesos) 100g.**
Iberian and cheese platter. Platter including Iberian jamón, chorizo, salchichón, and Manchego and Blue cheeses. ---750



401
Ensaladilla Rusa (S)
Spanish potato salad with vegetables and tuna mixed with our homemade mayonnaise made with olive oil. ---150



402
Patatas bravas (V)
Fried potatoes dressed with our homemade spicy paprika sauce. ---150

CAZUELAS

"Cazuelas" are an essential component of Spanish gastronomy. These traditional clay casseroles have been used for both cooking and serving Spanish recipes for generations. At "El Tapao" we use them to serve some of our most popular plates for a casual dining /sharing experience.

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403

Gambas al ajillo (s)

Garlic prawns

Prawns fried in virgin olive oil and spiced up with garlic and chilli

---150



405

Sepia a la plancha con alioli (s)

Aioli grilled squid

Grilled squid accompanied with our alioli garlic mayonnaise

---150



408

Piel de patatas con crema ágrica (v)

Potato skins with sour cream

Baked potato skins garnished with our homemade sour cream

---150



404

Calamares a la andaluza (s)

Fried calamari

Battered deep-fried calamari rings served with a dip of garlic mayonnaise

---150



406

Albóndigas de cerdo caseras

Homemade meatballs

Meatballs made with minced pork, garlic, and parsley, in our homemade tomato sauce

---150



409

Pisto Manchego (v)

Spanish "ratatouille"

Slowly cooked tomato, peppers, onion, aubergine and courgette topped with a fried egg

---150



407

Morcilla de arroz

Black pudding

Pork black pudding sausage battered and deep-fried to perfection

---150

New Menu
(C)



501

Croquetas (5 piezas)

Croquettes

Breaded balls of béchamel filled with different ingredients. ---150

501 (A) Jamón

Filled with cured Serrano ham

501 (B) Boletus (V)

Filled with yummy boletus (porcini) mushrooms

501 (C) Pollo y huevo

Filled with chicken and boiled egg



502

Huevos rotos

"Broken eggs"

A layer of thin fried potatoes topped with fried eggs. The eggs need to be broken ("rotos" in Spanish) on top of the potatoes for the perfect mixing of the flavours. ---250

502 (A) Jamón y gulas

Garnished with Serrano ham and garlic sautéed fish surimi.

502 (B) Picadillo de chorizo

Garnished with paprika-spiced chorizo pork sausage.

502 (C) Morcilla

Garnished with pork black pudding sausage.

RACIONES

* For Spanish people, eating is a social activity and we love sharing food with our family and friends. "Raciones" are the name of these platters designed to be shared, but which can also be enjoyed individually as part of a meal.



503

Tortilla de patatas (V)

Spanish omelette

Omelette made with eggs, thinly sliced potatoes and onion. ---180



504

Pulpo a la gallega (S)

Galician octopus

Slices of boiled octopus on steamed potatoes with extra virgin olive oil and paprika. ---450



505

Berenjenas fritas con miel (V)

Fried aubergines with honey battered deep-fried aubergines accompanied with our honey-based dipping sauce. ---180



506

Queso frito con confitura de frambuesa (V)

Fried cheese with raspberry jam. Hand-breaded fried soft cheese served with raspberry jam. ---220



507

Camembert con ajo al horno (V)

Baked camembert with garlic. Whole oven-baked wheel of camembert cheese served with a baked head of garlic. ---370

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508

Lacón con queso de tetilla

Pork shoulder with cheese
Baked pork shoulder crowned with a melted layer of Galician cheese. ---290



511

Entrecot de ternera con guarnición

Rib eye beef steak
Angus beef rib eye steak garnished with our crunchy fries and roasted peppers. ---490



New Menu

514

Pincho moruno con salsa cremosa de ajo

Pork skewers with garlic sauce
"Moorish-style" marinated pork skewers with creamy garlic sauce. ---280



New Menu

509

Torreznos con mojo canario

Pork belly with mojo sauce
Delicious chunks of marinated pork belly served on a traditional "Mojo sauce" from the Canary Islands (olive oil, vinegar, garlic, chillies and herbs). ---280



New Menu

512

Chipirones en su tinta (S)

Baby squid in ink
Popular Spanish recipe of baby squid slowly cooked in its own ink and onion. ---260



New Menu

515

Salmon a la plancha con guarnición (S)

Grilled salmon
Grilled Atlantic salmon garnished with potatoes, garlic and parsley. ---420



510

Chorizo a la sidra
Chorizo with cider

Fresh paprika spiced chorizo pork sausage cooked with apple cider on a sizzling hot plate. ---490



New Menu

513

Presca de cerdo con salsa dulce de pimentón

Pork shoulder with paprika sauce
Grilled pork shoulder blade accompanied with our sweet paprika sauce. ---360



New Menu

516

Flamenquines

Spanish "Cordon bleu"
Spanish "Cordon Bleu" breaded rolls, with chicken, soft cheese and Serrano cured ham. ---280

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ARROCES

Arguably, the most popular Spanish plate is "Paella". This Mediterranean rice recipe has crossed our borders and has become famous worldwide. At "El Tapeo" you can taste the authentic Valencia-styled paella or try other of our rice dishes, always with the best ingredients of the Mediterranean cuisine.

(2-3 people. Please allow up to 30 minutes)

POSTRES

Last but not least, the favourite part of the menu for those with a "sweet tooth". While Spanish desserts have not gained such a worldwide recognition as some of our neighbours (e.g. France or Italy) they are a very important part of our meals. We are proudly presenting a short selection of our favoured desserts.

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| 601 | Paella valenciana <i>Valencian paella</i>
<i>Prepared with saffron, chicken and vegetables.</i> | ---750 |
| 602 | Arroz negro (S) <i>Black rice</i>
<i>With squid ink, vegetables and seafood, and served with alioli garlic mayonnaise.</i> | ---850 |
| 603 | Paella de marisco (S) <i>Seafood paella</i>
<i>Prepared with saffron, vegetables and seafood.</i> | ---850 |
| 604 | Paella de verduras (V) <i>Vegetable paella</i>
<i>Prepared with saffron and vegetables.</i> | ---650 |
| 605 | Fideua de marisco (S) <i>Seafood fideua</i>
<i>"Paella-style" short noodle plate with saffron, vegetables and seafood, and served with alioli garlic mayonnaise.</i> | ---850 |
| 606 | Fideua negra (S) <i>Black fideua</i>
<i>"Paella-style" short noodle plate with squid ink, vegetables and seafood, and served with alioli garlic mayonnaise.</i> | ---850 |



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| 701 | Churros con chocolate (V)
<i>Crispy baton-shaped strips of fried dough served with a thick hot chocolate sauce.</i> | ---220 |
| 702 | Tarta de Santiago (V)
<i>Almond cake with vanilla ice-cream</i>
<i>Almond cake with a juicy interior and sprinkled with powdered sugar in the outside.</i> | ---150 |
| 703 | Arroz con leche (V)
<i>Spanish pudding consisting of rice, milk, sugar, lemon and cinnamon, topped with caramelised crispy cereals.</i> | ---180 |
| 704 | Coulant de chocolate al turrón (V)
<i>Chocolate coulant with nougat and vanilla ice-cream</i>
<i>A mouth-watering hot chocolate lava cake, sprinkled with Spanish almond nougat.</i> | ---180 |
| 705 | Helados artesanales variados (V) <i>2 scoops</i>
<i>Selection of homemade ice-creams</i>
<i>Alluring assortment of homemade Mediterranean ice-creams with authentic flavours.</i> | ---120 |
| | 705 (A). Vainilla y cerezas: Vanilla and cherry flavour. | |
| | 705 (B). Naranja: Mediterranean orange flavour. | |
| | 705 (C). Vino tinto: Red wine flavour. | |



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| 801 | Café solo
<i>Hot espresso prepared with organic coffee.</i> | --- 70 |
| 802 | Café doble
<i>Hot double espresso prepared with organic coffee.</i> | --- 80 |
| 803 | Café con leche
<i>Hot latte prepared with organic coffee.</i> | ---100 |
| 804 | Café cortado
<i>Hot piccolo latte prepared with organic coffee.</i> | --- 90 |
| 805 | Capuchino
<i>Hot cappuccino prepared with organic coffee.</i> | ---100 |
| 806 | Café bombón
<i>Espresso organic coffee with sweet condensed milk.</i> | ---100 |
| 807 | Café con hielo
<i>Spanish-style iced organic coffee (with or without milk).</i> | ---100 |
| 808 | Carajillo
<i>Espresso organic coffee with a shot of Brandy.</i> | ---150 |
| 809 | Selección de té
<i>Ask our staff to check which tea blends from our wide selection are available each day. We aim to offer a varied range of teas from different origins and to keep updating our selection for a more diverse "tea experience".</i> | ---100 |

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