

-La- Tapería

WINE & TAPAS

AVAILABLE FROM 6.30PM TO 9.45PM
PRICES ARE SUBJECT TO PREVAILING GOVERNMENT TAXES & SERVICE CHARGE

TO START

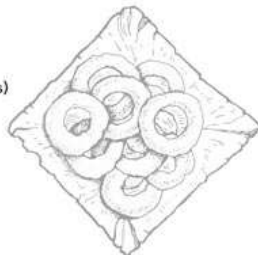
- JOSELITO PALETA GRAN RESERVA 24 MONTHS
with picos cracker 26 (50g) | 46 (100g)
- MIXED IBÉRICO & MANCHEGO PLATTER
chorizo, jamón ibérico, salchichón ibérico, spanish green olive & picos cracker 28 (50g) | 44 (100g)
- BAGUETTE 4
- SPANISH CRYSTAL BREAD
with tomato & extra virgin olive oil 8
- HOME-SMOKED SALMON
lemon, arbequina extra virgin olive oil & picos cracker 18
- MARINATED GREEN AND BLACK OLIVE
with manchego cheese & rosemary 10
- SMOKED ANCHOVY FILLET ON CRYSTAL BREAD
with garlic & tomato, drizzled with arbequina extra virgin olive oil (2 pieces) 10

- PIQUILLO PEPPER
stuffed with tuna, anchovy remoulade & pepper foam (2 pieces) 12
- TRADITIONAL SPANISH BUTTER HEAD LETTUCE SALAD
with salchichón, lomo ibérico, white tuna belly & sherry vinaigrette 14
- RAW BEEF CARPACCIO
with grated manchego cheese, rocket salad & aioli sauce 16



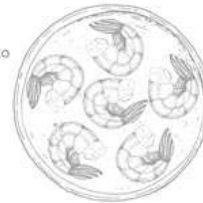
FRIED ITEMS

- CROQUETTE (min. 2 pieces)
suckling pig béchamel & jamón ibérico 4 (per piece)
- CROQUETTE (min. 2 pieces)
12 month aged manchego cheese with béchamel 4 (per piece)
- FRENCH FRIED PATATAS BRAVAS
- HOT AND SPICY CHICKEN WINGS (4 pieces)
- CRISPY BABY SQUID
cook in squid ink served with aioli sauce
- OYSTER FRITTER (6 pieces)
with lemon & artichoke mayonnaise



WARM TAPAS

- PADRÓN PEPPER
- KALE WITH CHORIZO & GARLIC SLIVERS
- CHORIZO WITH GARLIC
served with baguette
- SPANISH BABY EEL
with egg confit served with chorizo ham, garlic & straw potato
- CLASSIC SPANISH TORTILLA
potato, onion & chorizo
- BAKED CAMEMBERT CHEESE
with cracker & quince jelly
- PRAWNS COOKED WITH GARLIC
cayenne chilli & olive oil



CHARCOAL GRILLED

- SQUID INK NOODLE PAELLA
prawn & crispy baby squid with aioli sauce
- IBERIAN PORK (150g)
marinated with spice & herb with extra virgin olive oil
- GRILLED WELSH LAMB RUMP (150g)
with piquillo pepper & natural jus
- 200-DAY GRAIN-FED BLACK ANGUS BEEF (150g)
with wine reduction sauce

DESSERTS

- CHURROS WITH CHOCOLATE SAUCE (min. 2 pieces) 3.50 (per piece)
- CATALAN CREAM
served with mango bits
- CHOCOLATE MARQUISE
topped with baked almond praline
- PREMIUM CHEESE PLATTER
with andalucian quince paste



BEVERAGES

- 10 **Mocktails**
- 14 TROPICAL BREEZE 7
- 14 LIME FIZZ 7
- 16 **Cocktails**
- LA TAPERIA SIESTA 16
- 16 SANGRIA TINTO 15 53
- 18 SANGRIA BLANCO 15 53



Craft beer

- KONA LONGBOARD 15

Bottled beer

- 30 ESTRELLA DAMN BARCELONA 13
- 18 HEINEKEN 12
- TIGER 12



Mineral water

- ACQUA PANNA (STILL) 750ml 8
- SAN PELLEGRINO (SPARKLING) 750ml 8

Soft drink & Juice

- 14 COKE / DIET COKE / SPRITE / GINGER ALE / HOMEMADE ICED LEMON TEA 5
- 18 CRANBERRY / TOMATO / ORANGE / FRESH LEMON / PINEAPPLE 7