

HOMEMADE BREAD

The first serving of our bread with aioli is on the house.



Each additional bread	3.90
with aioli	+1.50
with mojo rojo	+1.50
with curry-date dip vegan	+1.50

GREEN TAPAS

01. ensalada pequena V	6.80
<i>Wild herb salad with cucumber, bell pepper, tomato and pine nuts</i>	
02. ensalada de tomate y pan V	5.80
<i>Tomato salad with toasted bread, basil and rocket</i>	
03. ensalada garbanzos V	6.20
<i>Spanish chickpea salad with tomato and fresh herbs</i>	

COLD TAPAS

04. aceitunas V	5.10
<i>Two types of olives</i>	
05. queso manchego con higos V	6.20
<i>Manchego with figs</i>	
06. queso de cabra gratinado V	4.30
<i>Gratinated goat cheese</i>	
07. rollitos de berenjena con tomillo y queso de feta V	5.80
<i>Eggplant rolls with thyme and feta cheese</i>	
08. jamón serrano	7.80
<i>Serrano ham</i>	
09. pimiento rojo V	5.30
<i>Stuffed pointed peppers with cream cheese, chili and herbs</i>	
10. mejillones en escabeche	6.50
<i>Pickled mussels</i>	

¡BIENVENIDOS A LA TAPIA!

Our menu focuses on what we love the most: tapas.
Create your own meal from a selection
of cold, hot, green, and dessert tapas.
And now, new to our menu: Paella!

WARM TAPAS

11. albóndigas con salsa de tomate y chile fresco	6.80
<i>Meatballs with tomato sauce and fresh chili</i>	
12. patatas con salsa brava V	5.40
<i>Baked potato pieces with bravas sauce</i>	
13. croquetas de manchego y serrano con mojo picon V	7.20
<i>Croquettes with Manchego and Serrano with mojo picon</i>	
14. tortilla de espinacas y queso de cabra V	6.30
<i>Spanish egg and potato omelette with spinach and goat's cheese</i>	
15. dátiles envueltos en jamón	5.40
<i>Moroccan dates wrapped in bacon</i>	
16. pulpo a la plancha en caldo de hierbas	9.90
<i>Carved and grilled pulpo in herb broth</i>	
17. muslos de pollo al horno con naranja y tomillo	9.50
<i>Baked chicken leg with orange and thyme</i>	
18. chorizo picante frito	7.50
<i>Fried spicy chorizo</i>	
19. gambas con ajo y chile	10.80
<i>Fried king prawns with chili garlic</i>	
20. pimientos de padrón con sal V	5.80
<i>Grilled mini peppers with coarse salt</i>	
21. calamares fritos con huevo y ajo	8.00
<i>Fried calamari rings with egg and garlic</i>	



PAELLA

22. paella de marisco	22.90
<i>Rice with saffron, prawns, squid, pulpo, fish, peppers, lima beans, olives and tomato</i>	
23. paella mixta	23.90
<i>Rice with saffron, braised rabbit, shrimp, pulpo, peppers, lima beans, olives and tomato</i>	
24. paella de verduras V	14.80
<i>Rice with saffron, peppers, peas, olives, lima beans, eggplant and egg</i>	

DESSERT TAPAS

25. crumble de ruibarbo con sorbete de fresa	6.20
<i>Rhubarb crumble with strawberry sorbet</i>	
26. crema catalana de vainilla y bayas	5.40
<i>Crema Catalana with vanilla and berries</i>	
27. cubitos de chocolate con moras	5.80
<i>Chocolate cubes with blackberry</i>	

ONLY
THURSDAY

TAPAS THURSDAY

We love tapas.
Do you?
Every Thursday,
enjoy 5 tapas for €25 from
our special Tapas
Thursday menu.

Please understand that we have introduced a minimum order of two tapas per person in the restaurant area. **V** – Vegetarian

If you have any questions about additives and allergens, please ask our staff. All prices are in euros and include VAT. Open daily from 5:00 PM. Closed on Sundays.