

TAPA TAPA

BAR DE TAPAS

EST. 1993



Estrella Damm
0,3L - 2,95€
0,5L - 4,95€



Complot IPA
0,33L - 3,35€



Guinness
0,44L - 5,45€

EGGS & POTATOES



Potatoes with spicy "brava" sauce
5,10€



Thin potato slices with mild aioli and black salt
5,10€



Freshly made potato omelette
5,25€



Angry eggs with Iberian mince
6,25€



Fried eggs and potatoes with garlic shrimps
6,90€



Fried eggs and potatoes with acorn-fed Iberian cured ham
7,95€

SNACKS



Potato omelette
2,65€



Crab salad with prawns
2,65€



Acorn-fed Iberian cured ham
3,60€



Semi-melted camembert with caramelized apple and truffled honey
2,65€



Beef mini burger with manchego cheese
4,25€



Veal tenderloin "mollete" (on bread)
4,95€



Steak tartar roll Beef with chipotle mayonnaise
4,95€



Bread with tomato
2,05€

SKEWERS



Spicy pork skewers
5,55€



Teriyaki chicken skewers
5,80€



Prawn skewers with wakame and mayonnaise wasabi
6,80€

SALADS



Russian salad with tuna
5,25€



Tomato, feta cheese, avocado, and kalamata olives
5,75€



Pasta with shrimps, crab and pineapple
6,90€



Seafood, avocado and mango
7,25€

TAPAS



Three cheese or acorn-fed Iberian ham croquettes
5,45€



Padrón peppers
4,50€



Toasted truffle mozzarella and Iberian cured ham sandwich
5,95€



Seasonal vegetable wok with a touch of soy and sesame
7,25€



Homemade meatballs with tomato and vegetables
8,25€



Classic cannelloni with truffle bechamel
5,75€



Pulled pork dumplings with chipotle mayonnaise
7,50€



Tuna tataki with guacamole and mango
7,80€



Andalusian-style small squid with aioli from its ink
7,80€



Squid rings fried in batter with lime zest
7,80€



Garlic shrimps
8,30€



Chicken wings with explosive sauce
7,50€



Acorn-fed Iberian cured ham
15,25€



Grilled beef tenderloin with potatoes and Padrón peppers
12,50€

SEAFOOD TAPAS



Fresh fried whitebait
5,95€



Grilled mussel casserole
6,35€



Squid strips, Andalusian style
7,25€



Tuna tartare with mango and avocado
7,80€



Octopus "a feira" (Galician style)
13,95€



Black rice with cuttlefish and aioli
16,90€



Seasonal vegetable rice
17,40€



Fish and seafood paella
19,90€

DESSERTS



Catalan crème brûlée
with biscotti
4,90€



Yoghurt cream soup
with red fruits and
passion fruit
4,90€



Belgian chocolate sin with
crème anglaise
4,90€



Cheesecake with blueberry
marmalade
4,90€



Belgian chocolate coulant with
vanilla ice cream
4,90€



Artisan chocolate
truffles
4,60€



Artisan vanilla and Belgian
chocolate ice cream duo
4,60€



Citrus sorbets duo
4,60€