

Lunch

Served daily from noon to 4pm

Almuerzo de tapas | Tapas Lunch

Choose any 3 tapas from the menu

Vegitariano | Carne | Del Mar | Ceviche

1350



Allergen Advice: If you have a food allergy, intolerance or sensitivity. Please be advised that food prepared here may contain these ingredients: Dairy, eggs, wheat, cereal, soybean, peanuts, Tree nuts, sesame seeds, mustard, fish, shellfish, sulphites and celery. While we take the utmost care in preparing our dishes due to our operations & shared cooking equipment. We cannot guarantee you that these ingredients would not have come into contact with your dish. Neither staff or managers can alter this advice nor assure otherwise.

Tapas Vegetariano

Antipasto & cheese quesadilla

Served with fresh tomato salsa

750

Pan y Salsa

House bread with fresh tomato salsa & baked garlic

250

Patatas bravas

Spanish style fried potatoes

Served with rich tomato sauce & aioli

450

Fried cauliflower

Coliflor con salsa de anchoas

In anchovy aioli

400

Baked garlic in olive oil & sea salt

Ajo al horno

250

Fried Chillies in Olive Oil & Sea Salt

Pimientos de padrón fritos

250

Cauliflower & manchego

Coliflor y queso manchego

Pickled fresh cauliflower with salsa verde and grated manchego cheese

550

Sautéed Mushrooms | Setas salteadas

In olive oil, garlic, chilli & parsley

450

Fresh Green Salad | Ensalada Verde

450

Grilled smoked eggplant

Berenjenas con salsa de tomate

Served with fresh spicy tomato salsa, olive oil & sea salt

400

Cream Cheese Stuffed Fried Chillies |

Pimientos de padrón fritos

rellenos de crema de queso

450

Black Bean & Guacamole Tortilla

550

Roasted Peppers

Pimientos con queso de cabra

500

Spanish Salad | Ensalada de Espana

Greens, beans and artichoke

1050

In olive oil, sea salt & sumac



Black Bean & Guacamole Tortilla

Ceviche

"Ceviche is typically made from fresh raw fish marinated in citrus juices, such as lemon or lime with garlic & chilli peppers."

Spicy Fresh Fish Ceviche ①

550

Served on a lemon & yoghurt sauce with fresh coriander

Tuna & Avocado

Atún con aguacate y pimientos ✱

500

Served with a chilli vinaigrette

Peruvian Style Ceviche

500

Fresh fish marinated in a light citrus vinaigrette

Fish Ceviche

500

With sweet peppers, red onion & a citrus vinaigrette

Fresh Fish Carpaccio

550

With tomato oil, lemon, fresh coriander, tomato hearts & sea salt

Beetroot Carpaccio ②

500

With olive oil, salsa verde, fresh basil, sea salt & goat cheese

Beef Carpaccio | Carpaccio de carne

500

With balsamic vinegar, parmesan cheese & tomato oil



Fish Ceviche

Platter for share

Quesos y fiambres - Cheese & cold cuts

Jamón Serrano, Blue Cheese & Manchego

1350

Served with rosemary bread

Paella for Two

"Our famous Paella is a Valencian rice with ancient roots."

Seafood, Chicken & Chorizo Paella ⬤

1350

Authentic Valencian saffron rice dish with prawns, chicken, beef sausage and vegetables served with fresh green salad

Vegetable Paella

Paella con verduras y azafrán ⬤

1100

Authentic Valencian saffron rice dish with broccoli, green beans & peppers served with fresh green salad



Tapas Del Mar

- Seafood

Grilled Salmon | Salmón a la brasa 700
Served with avocado, black bean & tomato salsa

Grilled Tuna | Atún a la Parrilla 750
Served with tomato, spring onion & Kalamata olive salad

Prawn Casserole | Cazuela de gambas 650
Prawn Casserole with olive oil, garlic and chilli

Grilled Prawns | Gambas a la brasa 650
Grilled shell-on prawns with sea salt

Fried Calamari | Calamares fritos ① 550
Served with aioli sauce

Sauteed Octopus | Pulpo salteado ① 500
In smoked Spanish tomato & garlic sauce

Fried Snapper | Pargo frito 500
Fried with herb flour on picante tomato salsa

Pan Fried Prawns & Calamari | Gambas y calamares con salsa de tomate 500
Pan fried prawns & calamari with smoked tomato sauce

Gibraltar Fish Tagine | Tajine de pescado 500
Slow cooked fish fillet with tomato, chickpeas & coriander sauce

Meals

Grilled prawns | Gambas a la brasa ★ 1750
Grilled prawns with sea salt served on saffron rice

Gibraltar fish tagine | Tajine de pescado 1350
Slow cooked fish fillet with tomato, chickpeas & coriander sauce. Served with our house rosemary bread

Spanish fish & chips 1250
Pescado rebozado con patatas bravas
Smoked paprika, battered fish & patatas bravas

Prawn Casserole

Tapas **Carne**

-Meat

Chicken Tortilla Tortilla de pollo con guacamole Chicken, green peppers & guacamole tortilla	650
Seared Beef in a Black Pepper Crust Carne a la brasa con pimienta negra Served with Chimichurri	550
Spanish Style Lamb Meatballs Albóndigas de cordero 🥛 Served with spicy rich tomato sauce	600
Grilled Chicken Thigh Pollo a la parrilla ★ Grilled marinated chicken on spicy paprika white beans	550
Beef Skewer Brocheta de carne Served with Chimichurri	550
Tapas Burger Hamburguesa Served with spicy aioli & chimichurri	500

Meals

Grilled Chicken Thigh Pollo a la Parrilla ★ Grilled marinated chicken on spicy paprika white beans served with saffron rice	1350
Spanish Style Lamb Meatballs Albóndigas de Cordero Served with spicy rich tomato sauce & saffron rice	1250
Beef fillet skewers Pintxos de carne Served with fried potatoes in spicy tomato sauce & green beans	1200

Seared Beef in a Black Pepper Crust

Desserts

Dedos de Chocolate y Caramelo 🥥

White and dark chocolate fingers

450

Churros

Spanish finger donuts coated in sugar

450



Dedos de Chocolate y Caramelo

🥛 Contains Dairy 🌱 Vegetarian 🥥 Contains Nuts ★ Recommended

Sangria

" We make our sangria with spanish wine,torres 5 brandy, fresh fruits, spices and a lot of love. - Tapas Family

	Glass	0.5L	1L
Blanco Sangria	650/-	1700/-	3500/-
Rojo Sangria	650/-	1700/-	3500/-
Rosé Sangria	650/-	1700/-	3500/-

Cocteles

Signature Cocktails

Oops Martini Botanical Gin • Pineapple • White Vermount • Rocket leaves • Orange liqueurs	950/-
Caribbean Pineapple Mojito Our amazing Mojito in a Pineapple	950/-
Peruvian Daquiri	950/-
Margarita Incident Anjeo Tequilla • Orange Liqueurs • Sweet & sour agave mixture • fresh mint	1100/-
Tortuga Rémy Martin VSOP • Captain Morgan spiced • Cointreau Passion bitters • Ginger & thyme syrup	1100/-

Margaritas

Margarita Classica	850/-
Watermelon Margarita	850/-
Pineapple Cardamom	950/-
Ginger Margarita	1100/-
Espresso Coconut Margarita	1100/-

Gin & Tonic

Bombay Thyme	850/-
Purple Hendricks	850/-
Triple C & Mint	950/-
Peruvian G & T	950/-
Chimney Swiper	950/-

Vodka

Smirnoff	400/-
Stolichanya	400/-
Grey Goose	650/-
Ketel One	600/-
Ciroc	650/-
Cruz	500/-

Rum

Bacardi Carta Blanca	400/-
Bacardi Carta Negra	450/-
Bacardi Oak Heart	400/-
Bacardi 8 Ocho	500/-
Zacapa 23	850/-
Captain Morgan Spice	450/-

Liqueurs

Cointreau	600/-
Wild Turkey American Honey	450/-
Malibu	450/-
Butterscotch	650/-
Chambord	750/-
Disaronno	750/-
Chartreuse	850/-
Pimms No. 1	450/-

Gin

Tanqueray	600/-
Tanqueray NO. 10	850/-
Cruxland Truffle	750/-
Bombay Sapphire	650/-
Hendricks	650/-
The Botanist	650/-

Tequila

Don Julio Blanco	750/-
Don Julio Reposado	800/-
Don Julio Anejo	850/-
1800 Anejo	850/-
Patron Silver	650/-
Patron Anejo	850/-
El Jimador Reposado	650/-
Revolucion 100%	950/-
Revolucion Reposado	850/-
Revolucion Anejo	950/-
Herradura Reposado *	750/-
Lajita Mezcal *	700/-
La Tilica Reposado *	1200/-
La Tilica Anejo *	1500/-
Kah Blanco *	850/-
Kah Reposado *	950/-
Kah Anejo *	1100/-

* Subject to Availability

Whiskey

Johnnie Walker Red	600/-
Johnnie Walker Black	700/-
Johnnie Walker Double Black	750/-
Singelton Dufftown 12Y	750/-
Oban 14Y	850/-
Lagavulin 16Y	850/-
Talisker 10Y	850/-
Craggmore 10Y	850/-
Glenfiddich 12Y	700/-
Delwhinnie 15Y	950/-
Glenfiddich 15Y Solera	850/-
Glenfiddich 18Y	950/-
Jack Daniels	650/-
Wild Turkey	550/-
Bulliet Bourbon	650/-
Jameson	500/-
Jameson Select Reserve	650/-

Something warm....

Espresso Single	170/-
Espresso Double	190/-
Cappuccino Single	250/-
Fresh Morocon Mint Tea	260/-
Chamomile Tea	260/-
Spanish Coffee ☪	650/-
Kenyan Tea	250/-

Cognac & Brandy

Rémy Martin VSOP	850/-
Torres 20	950/-
Torres 30	1600/-

Beer

Heineken Draught	300/-
Tusker	400/-
Tusker Light	400/-
Tusker Malt	400/-
White Cap	400/-
White Cap Light	400/-

Soft Drinks

Fresh Juices*	250/-
Soda (Coke, Fanta, Sprite)	180/-
Tonic Water	180/-
Soda Water	180/-
Ginger Ale	180/-
Bitter Lemon	180/-

	Still	Sparkling
Mayers(330ml)	200/-	250/-
Mayers(700ml)	300/-	350/-