

# 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

## Patatas bravas •

### Spanish style fried potatoes

Served with rich tomato sauce & aioli

## Baked garlic in olive oil & sea salt

Ajo al horno

## Cauliflower & manchego |

### Coliflor y queso manchego

Pickled fresh cauliflower with salsa verde and grated manchego cheese

## Grilled smoked eggplant

### Berenjenas con salsa de tomate

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

## Black Bean & Guacamole Tortilla

## Spanish Salad | Ensalada de Espana •

Greens, beans and artichoke

750

## Pan y Salsa

House bread with fresh tomato salsa & baked garlic

450

## Fried cauliflower

### Coliflor con salsa de anchoas

In anchovy aioli

250

## Fried Chillies in Olive Oil & Sea Salt

### Pimientos de padrón fritos

550

## Sautéed Mushrooms | Setas salteadas

In olive oil, garlic, chilli & parsley

400

## Fresh Green Salad | Ensalada Verde

550

## Cream Cheese Stuffed Fried Chillies |

### Pimientos de padrón fritos

rellenos de crema de queso

1050

## Roasted Peppers

### Pimientos con queso de cabra

In olive oil, sea salt & sumac

250

400

250

450

450

450

500



Black Bean & Guacamole Tortilla



Contains Dairy



Vegetarian



Contains Nuts



Recommended

# 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 ⚡

Served on a lemon & yoghurt sauce with fresh coriander

550



## Tuna & Avocado

### Atún con aguacate y pimientos ⚡

Served with a chilli vinaigrette

500

## Peruvian Style Ceviche

Fresh fish marinated in a light citrus vinaigrette

500

## Fish Ceviche

With sweet peppers, red onion & a citrus vinaigrette

500

## Fresh Fish Carpaccio

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

550

## Beetroot Carpaccio ⚡

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

500

## Beef Carpaccio | Carpaccio de carne

With balsamic vinegar, parmesan cheese & tomato oil

500



Fish Ceviche

# Platter for share

**Quesos y fiambres** - Cheese & cold cuts

Jamón Serrano, Blue Cheese & Manchego

Served with rosemary bread

1350

## Paella for Two

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

Seafood, Chicken & Chorizo Paella ⭐

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

1350

Vegetable Paella

Paella con verduras y azafrán 🌶

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

1100



Contains Dairy



Vegetarian



Contains Nuts



Recommended



# Tapas Del Mar

- Seafood

<b>Grilled Salmon   Salmon a la brasa</b>	700
Served with avocado, black bean & tomato salsa	
<b>Grilled Tuna   Atún a la Parrilla</b>	750
Served with tomato, spring onion & Kalamata olive salad	
<b>Prawn Casserole   Cazuela de gambas</b>	650
Prawn Casserole with olive oil, garlic and chilli	
<b>Grilled Prawns   Gambas a la brasa</b>	650
Grilled shell-on prawns with sea salt	
<b>Fried Calamari   Calamares fritos</b> ⓘ	550
Served with aioli sauce	
<b>Sautéed Octopus   Pulpo salteado</b> ⓘ	500
In smoked Spanish tomato & garlic sauce	
<b>Fried Snapper   Pargo frito</b>	500
Fried with herb flour on picante tomato salsa	
<b>Pan Fried Prawns &amp; Calamari   Gambas y calamares con salsa de tomate</b>	500
Pan fried prawns & calamari with smoked tomato sauce	
<b>Gibraltar Fish Tagine   Tajine de pescado</b>	500
Slow cooked fish fillet with tomato, chickpeas & coriander sauce	

## Meals

<b>Grilled prawns   Gambas a la brasa</b> ⓘ	1750
Grilled prawns with sea salt served on saffron rice	
<b>Gibraltar fish tagine   Tajine de pescado</b>	1350
Slow cooked fish fillet with tomato, chickpeas & coriander sauce. Served with our house rosemary bread	
<b>Spanish fish &amp; chips</b>	1250
<b>Pescado rebozado con patatas bravas</b>	
Smoked paprika, battered fish & patatas bravas	

Prawn Casserole

# Tapas Carne

-Meat

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

## Meals

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

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

# 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

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

# 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/-

## Gin

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

## Rum

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

## 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 Anjeo *	1500/-
Kah Blanco *	850/-
Kah Reposado *	950/-
Kah Anjeo *	1100/-

## Liqueurs

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

\* 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/-
Craggnmore 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 Moroccan 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/-

 Contains Alcohol

\* Subject to Availability