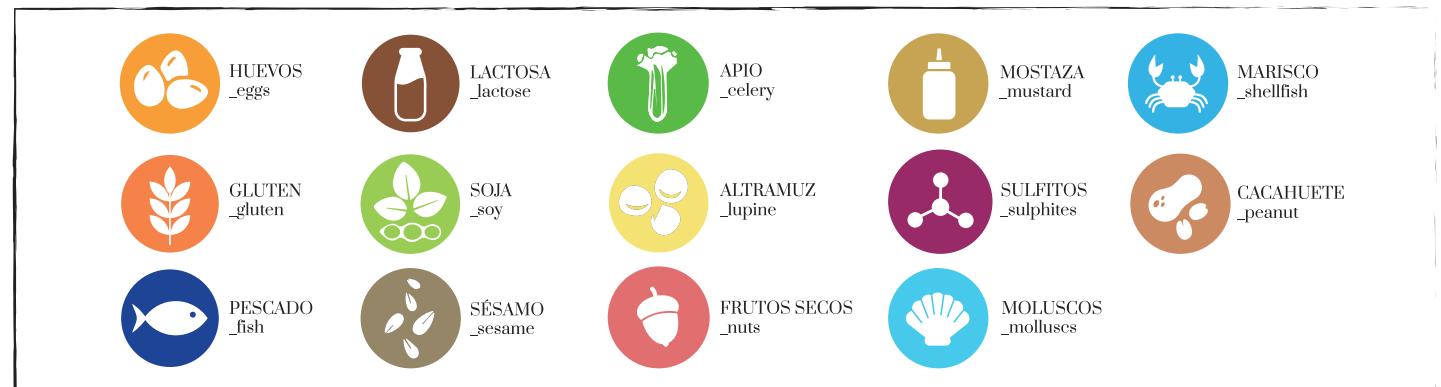


# Alérgenos\_ Allergens

\*Los iconos en gris significan que pueden contener trazas de alérgeno\_

\*Grey icons mean they may contain traces of allergens



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@tapeaworld

19 **T A P E A** 39

SPANISH GASTRONOMIC TRADITION

PASSION  
INNOVATION  
RESPECT

# 01 to start

## Ibéricos y quesos\_ Iberics and cheeses

### Jamón Ibérico de bellota cortado a cuchillo con picos crujientes

'Iberico Pata Negra Ham' with spanish traditional breadsticks



### Degustación de quesos con D.O españoles

Selection of Spanish cheeses DOC, Cheese Arzúa (Galicia), Mahón (Menorca), Manchego (Castilla-La Mancha), Idiazabal (Basque Country) and Coquesa Azul (Asturias)



### Degustación de Ibéricos y Quesos españoles D.O

Selection of Iberic cuts (Iberic Pata Negra ham, loin & chorizo) & Spanish cheeses DOC (Arzúa, Mahón, Manchego, Idiazabal & Coquesa Azul)



## Los clásicos de Tapea\_ Tapea Classics

### Croquetas artesanales de jamón ibérico con leche de caseño

Artisan creamy croquettes of Iberian ham with fresh milk



### Txistorra de Arbizu con picos crujientes

Cured pork sausage typical of Aragon and Navarra DOC with breadsticks



### Matrimonio de anchoas y boquerones en vinagre de Santoña con pan de cristal recién horneado

Marriage of anchovies in olive oil and salt with anchovies in vinegar and garlic served with cristal bread



### Ensaladilla Tapea con ventresca de bonito

Spanish potato salad with tuna belly and sturgeon pearls and 'piparra' chili on top



### Fritura variada de pescado a la andaluza (cazón en adobo, puntillitas, boquerones)

Selection of fried fish from Andalucía. (Anchovies, baby squid & marinated dogfish)



### Torreznos de Soria IGP asados al horno

Real Pork Crackling 'Torreznos' roasted in oven from Soria DOC

### Pimientos del padrón, iunos pican y otros no!

Fried Padron peppers and sea salt flakes in the top

### Coquinas de Huelva al ajillo y un toquecito perejil

Wedge clams from Huelva region with garlic and cayenne pepper



### Flor de alcachofa confitada a baja temperatura con virutas de jamón

Artichokes hearts cooked in olive oil at low temperature and grilled with sea salt flakes & ham shavings

### Morcilla de Burgos a la brasa

Charcoal-Grilled 'Burgos' blood sausage with roasted red pepper on top



### Pimientos del piquillo rellenos de bacalao con una suave bechamel y salsa de tomate

Piquillo peppers stew filled with cod and bechamel, covered in soft tomato and piquillo sauce



### Minihamburguesas de chuletón de vaca gallega con salsa trufada y reducción de P. Ximénez ( 4u)

Galician Ribeye meat Miniburgers with truffle sauce and P. Ximenez wine reduction



### Canelón XXL de rabo de toro guisado a baja temperatura con reducción de su propio jugo y vino tinto servido con bechamel trufada

Oaxtail canelloni xxl size, cooked at low temperature with reduction of red wine sauce with truffle bechamel



## Nuestros Brioches\_ Our Brioches

### Dúo Briochito de Guiso de Centolla gallega

Galician spidercrab brioche with wakame, green mustard and siracha sauce  
Discover the Unami flavor!



### Briochitos de calamar con ali oli y salsa de chipirón

Fried squid brioche with ali oli sauce and squid ink sauce



### Briochitos de sobrasada mallorquina a la brasa con huevo de codorniz

Charcoal-Grilled Black pig Mallorca sobrasada sausage brioche with quail egg on the top



### Briochitos de pullet pork a la barbacoa con cebolla caramelizada y mostaza verde

Bbq pulled pork brioche with caramelized onion and green mustard emulsion



### Briochitos de atún rojo de almadraba y aguacate

Wild red tuna (Blue Fin) from Almadraba brioche with wakame, green mustard and siracha sauce



## Sopas y cremas de temporada\_ Seasonal creams and soups

### Gazpacho

Cold tomato soup served with vegetables chopped on the top



### Salmorejo

Cold tomato, bread and garlic soup served with boiled egg and iberic ham diced



## Ensaladas de nuestra huerta\_ Salads from our vegetable garden

### Ensalada de codorniz de Toledo escabechada con vinagre de sidra

Pickled quail salad served with baby lamb lettuce, spring onion, sun-dried tomato & pomegranate with a reduction of porto wine dressing



### Ensalada de tomate (de verdad) con ventresca de atún y cebolleta tierna

Pink Tomato 'de la Reina' DOC salad with white tuna belly from Cantabric sea and spring onion



### Ensalada "Ibérica" de tomate Kumato con nuestro jamón de bellota

'Iberic' salad tomato with our 'Pata Negra' Ham and our secret dressing



### Ensalada de mejillones en escabeche con crujiente de tinta de calamar e hilos de chile

Galician pickled mussels served with baby lamb lettuce, spring onion, wakame salad, salmon pearls, angel hair chilli and crispy ink squid



## Con un par de huevos\_ With a pair of eggs

### Huevos rotos con gulas y jamón ibérico

Fried egg served on a bed of potato purée with Iberian ham and baby eel fried with garlic and cayenne pepper



### Tortilla de patata con huevos de gallinas criadas en libertad

Spanish omelette with potatoes and onions cooked in olive oil at low temperature



### Pisto Manchego con jamón ibérico de bellota, huevos fritos y patatas crujientes

Spanish traditional 'Pisto' stew with 'Iberico Pata Negra Ham', fried eggs and crispy potatoes



### Chanquetes de Málaga con huevos fritos


Crispy silverfish neonati served with fried eggs on top



# 02 we continue

## Guisos tradicionales\_ Traditional stews

**Callos a la madrileña con chorizo y morcilla asturiana**   
Traditional Madrid-Style Tripe stew

**Judión de la Granja con perdiz salvaje cocinado a fuego lento**   
Judion jumbo white beans 'de la granja' DOC with wild partridge

**Fabada Asturiana con su compango**   
Traditional Asturian 'fabada' (bean stew) served with chorizo, blood sausage and smoky bacon

**Cocido madrileño (min 2 pers.) (Bajo reserva) (preorder) \***  
Traditional 'Cocido Madrileño' stew prepared with pickpeas, vegetables, chicken, beef, ham, chorizo and smoky bacon

## Arroces caldosos y melosos\_ Brothy Rices

**Arroz Caldoso de Marisco (min 2 pers.)**   
Seafood brothy rice with king prawns, clams, mussels, squid, monkfish, and red prawn

**Arroz Meloso de Carabineros (min 2 pers)**   
Seafood brothy rice with 'Carabinero' red king prawn

**Arroz Meloso de Bogavante (min 2 pers) (Bajo reserva) (preorder) \***   
Seafood brothy rice with fresh lobster

## Paellas como deben ser: "Secas y bajitas"\_ Paellas, just how it's meant to be: dry and low

**Paella de marisco con gambón, rape, mejillón y calamar (para 2 personas)**   
Seafood paella with king prawns, monkfish, mussels and squid (for 2 people)

**Arroz negro (paella) con tinta de calamar, sepia y mejillón. Puro sabor a mar (para 2 personas)**   
Black rice paella with squid ink cuttlefish and mussels. (for 2 people)

**Paella de pollo de corral con verduras salteadas**  
Chicken corn fed paella. With vegetables (for 2 people)

**Paella de secreto ibérico, butifarra y setas**  
Iberico 'Secreto' pork flap paella with butifarra sausage and mushrooms (for 2 people)



## Pescados\_ Fish and Seafood



**Lomo de bacalao vasco confitado con ajoarriero su crujiente y toque de pil pil**   
Cod fish steak cooked at low temperature from Basque country with ajoarriero stew and pil pil dressing, served with black rice

**Pulpo gallego al estilo "a Feira"**   
Boiled Galician Octopus DOC 'a Feira' style with potato, virgin olive oil, paprika and sea salt flakes

**Tartar de Atún rojo salvaje de Almadraba**   
Wild red tuna (Blue Fin) from Almadraba served with avocado, wakame and sturgeon pearls

**Sepia a la plancha aliñada con ajo y perejil**   
Grilled Cuttlefish with garlic and parsley dressing and served with green salad and squid ink emulsion

**Rape a la bilbaina con sus ajitos y cayena**   
Grilled monkfish medallions with bilbaina sauce (garlic, cayenne pepper & olive oil) served with grilled potato and tomato

**Lomos de merluza del Cantábrico con salsa de marisco acompañada de mejillones y gulas**   
Hake (merluzz) loin pieces with prawn bisque sauce assorted with mussels and baby eels on top



## Carnes\_ Meats

**Carrillada Ibérica guisada en su propio jugo con puré de patata**   
Iberico pork cheeks cooked at low temperature in red wine sauce reduction served with potato puree

**Chuletitas de cordero lechal a la brasa**  
Suckling lamb chops served with roasted red pepper and baby potato with garlic and parsley dressing

**Secreto de cerdo ibérico a la brasa**   
Grilled 100% Iberico 'Secreto' pork flap served with baby potato and green salad

**Solomillo de vacuno madurada 45 días con foie grass y reducción de Pedro Ximénez**   
Beef tenderloin 45 day matured with foie grass, Pedro Ximenez wine reduction sauce and potato puree

**Entrecot de ternera charra madurada 45 días**   
Entrecot 'Charra beef' 45 days matured served with roasted red pepper and baby potato with garlic and parsley dressing

**Chuletón deshuesado de vaca maduración 45 días (900 gr-1kg aprox.)**  
Boneless Tomahawk steak 45 day matured served with roasted red pepper and baby potato with garlic and parsley dressing

**Cordero lechal asado IGP "tierra sabor" (Medio lechal 3kg, recommended for 4 pers)**  
Roasted suckling Lamb 'tierra sabor' DOC\_Half Lamb

**Cochinillo Segoviano D.O. (Medio cochinillo 3kg, recommended for 4 pers.)**  
Roasted suckling pig DOC from Segovia DOC

# 03 to finish





## Nuestros postres\_ Our desserts

**Crema catalana con su quemadito**   
Catalonian Cream Brullé style

**Helados variados con crujiente de chocolate**   
Assorted ice creams of vanilla, chocolate and strawberry with chocolate crispy

**Tarta de queso con frutos del bosque y crumble de galleta María**   
Cheesecake with berries served on a bed of cookie "Maria" crumble. Discover our famous cheesecake!

**Tarta cremosa de trufa sobre cama de natillas, frutos rojos y ganache de chocolate**   
Creamy truffle cake with custard, berries and chocolate ganache dressing

**Tarta árabe rellena de crema pastelera**   
Crunchy Phyllo Pastry layers filled with pastry cream, whipped cream, and icing sugar

**Tarta fina de manzana recién horneada con helado de vainilla**   
Crunchy Apple pie with vanilla ice cream (takes 30 minutes in oven)