



19 T A P E A 39

SPANISH GASTRONOMIC TRADITION

PASSION
INNOVATION
RESPECT

Menu

follow us!



@tapeaworld

O1 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 caserío

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 Andalusia. (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 virtutas 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)