

<b>CAVAS &amp; JEREZ</b> (sparkling wine and sherry)	75ml	125ml	Botella
Canals y Nubiola Plata Brut NV		£4.50	£19.50
Freixenet Brut Rose NV		£4.95	£24.50
La Gitana Manzanilla de Sanlucar de Barrameda Jerez	£3.25	£4.75	
Bodegas Hidalgo Oloroso Abocado Alameda Jerez	£3.75	£5.25	

## SANGRIA

Our favourite version of this Spanish classic

500ml  
£7.95

<b>VINO BLANCO</b> (white)	175ml	500ml	750ml
El Muro Macabeo/Cariñena	£3.75	£9.50	£13.95
Cala Sauvignon Blanc/Muscat Catalunya 2009	£4.75	£11.90	£17.50
Cuatro Rayas Verdejo Rueda 2009	£5.00	£13.90	£20.00
A20 Albarino Rias Baixas 2009	£6.35	£17.00	£25.00

<b>VINO ROSADO</b> (rosé)	175ml	500ml	750ml
El Muro Garnacha/Cariñena 2009	£3.75	£9.50	£13.95
Monte Clavijo Rioja 2009	£4.75	£10.95	£16.95

<b>VINO TINTO</b> (red)	175ml	500ml	750ml
El Muro Cariñena	£3.75	£9.50	£13.95
Solareña Barrel-aged Tempranillo/Cariñena 2008	£4.25	£10.50	£16.50
Lagrimas de Garnacha Navarra, 2009	£4.95	£13.50	£19.95
Dinastia Vivanco Rioja Crianza 2007	£6.50	£17.25	£25.00
Bodegas Tabula "Damana 5" Ribero del Duero 2008	£6.60	£17.50	£26.00

## CERVEZA & SIDRA (beer and cider)

Estrella 33cl 4.6%	£3.70
Mahou 33cl 5.5%	£3.80
Estrella Inedit 750 ml – wheat beer, great to share with tapas!	£11.95
Laiker beer 25cl (0.5% alcohol)	£2.50
Gaitero Asturian Cider 33cl 5.5%	£3.50

## BEBIDAS SIN ALCOHOL (non-alcoholic drinks)

Horchata (classic tigernuts drink)	£1.95
Mosto (grape juice)	£1.95
Zuma de Naranja freshly squeezed orange juice	£2.75
Agua sin gas/con gas 33cl (still/sparkling water)	£1.95
Chocolate caliente (hot chocolate)	£2.25
Cafe con leche/ cortado (flat white/ macciato)	£2.25
Cafe solo/con hielo (espresso/with ice)	£1.75
Cafe bombon (coffee with condensed milk)	£2.25
Te Manzanilla (chamomile) or English Breakfast	£1.95
Refresco Coca-cola, Diet Coca-cola, Fanta & Fanta con limon	£2.50

All wines by the glass are also available in 125ml measures. VAT is included in the prices. We cannot guarantee the absence of nuts. A discretionary 12.5% service charge will be added to your bill if served at the bar. Sorry we cannot bring the sun!

# TAPAS REVOLUTION



## HOW IT WORKS

Tapas is a great way to relax, share good food and conversation.

Take a seat, order a drink and choose your dishes from our menu. We recommend 2 or 3 dishes per person. If you've ordered too little, simply order more.

[WWW.TAPASREVOLUTION.COM](http://WWW.TAPASREVOLUTION.COM)

## PICOTEO (nibbles)

<b>Kikos</b> spiced deep-fried corn	£1.75
<b>Pan y aioli</b> bread with garlic mayo	£1.95
<b>Aceitunas</b> marinated olives	£2.25
<b>Almendras</b> toasted almonds	£2.25
<b>Pan con tomate</b> toasted bread, garlic, tomato and olive oil	£2.95

### SET MENU

for 2 people to share

- Pan con aioli (v)
- Tortilla de patatas (v)
- Paella de marisco
- Chorizo al horno
- Albondigas
- Patatas bravas (v)

PRICE PER PERSON £11.50

### CHEF'S CHOICE

for 2 people to share

- Jamon Serrano de Teruel
- Pan con tomate (v)
- Pulpo a la Gallega
- Paella de Marisco
- Pinchos morunos
- Tortilla de patatas (v)
- Chorizo al horno

PRICE PER PERSON £15.50

## JAMON IBERICO, CHARCUTERIA & SERRANO

Iberico pigs are a unique breed that roam freely in the woodlands of Spain eating acorns and herbs. The meat is then cured for 36 months to develop its delicious nutty and delicate flavour.

<b>Jamon Serrano de Teruel</b> cured ham	40gr	£4.95
<b>Jamon iberico de bellota Gran Reserva</b> acorn-fed Iberian ham		£8.25
<b>Chorizo iberico de bellota</b> Iberian pork loin with paprika		£4.50
<b>Salchichon iberico de bellota</b> salami style sausage		£4.25
<b>Lomo iberico de bellota</b> cured Iberian pork loin		£6.95
★ <b>Seleccion de ibericos</b> a taste of the best Spain has to offer		£7.50

## BOCADILLOS (sandwiches)

	Take away	Eat in
<b>Tortilla de patatas</b> with lettuce, tomato and aioli (V)	£3.95	£4.75
<b>Chorizo iberico y Tetilla</b> pork and paprika sausage with smoked cheese	£3.95	£4.75
<b>Atun</b> tuna, garlic mayonnaise and Piquillo peppers	£3.95	£4.75
<b>Jamon Serrano y Manchego</b> cured ham with cheese	£3.95	£4.75
<b>Pollo y Aioli</b> chicken marinated in rosemary and garlic	£3.95	£4.75
<b>Bikini</b> toasted ham and cheese sandwich	£3.50	£3.95

## TAPAS

Great to share! We recommend 2 or 3 dishes per person.

### PESCADO (fish)

<b>Calamar a la plancha</b> squid cooked on the griddle with garlic and chillies	£5.45
<b>Paella de marisco</b> Spain's famous rice dish with prawns, squid & mussels	£4.95
<b>Gambas a la plancha</b> prawns with red chillies, garlic and herbs	£5.95
<b>Boquerones</b> marinated anchovies in olive oil, garlic and parsley	£3.95
<b>Pulpo a la Gallega</b> octopus with potatoes and paprika	£5.95

### CARNE (meat)

<b>Huevos rotos</b> chorizo sausage, potatoes, egg and garlic	£4.50
<b>Chorizo al horno</b> oven roasted Spanish sausage	£5.50
<b>Pollo en pepitoria</b> chicken in saffron, cumin and vegetable sauce	£4.95
<b>Albondigas con tomate</b> 100% lamb meatballs in tomato sauce	£5.50
<b>Pinchos morunos</b> marinated beef skewers	£6.25
<b>Carrilleras</b> braised iberico pork cheeks cooked in sherry	£6.75

### VEGETALES (vegetarian)

<b>Patatas bravas</b> roasted potatoes in spicy tomato sauce	£3.50
<b>Champiñones al ajillo</b> wild and button mushrooms in garlic	£4.95
<b>Tortilla de patatas</b> Spanish omelette made with potato and garlic	£3.95
<b>Pimientos del padron</b> roasted sweet peppers	£4.95
<b>Pimientos rojos asados</b> chilled roasted red peppers marinated with garlic	£3.45
<b>Rucola y cabra</b> rocket salad with goat's cheese and red peppers	£3.75
<b>Esparragos con Manchego</b> grilled asparagus with Manchego cheese - served warm	£5.25

### TABLA DE QUESO (cheese board)

<b>Manchego &amp; quince jelly</b> ewe's milk	£5.25
<b>Seleccion del dia &amp; quince jelly</b> 4 different cheeses	£6.25

## CHURROS CON CHOCOLATE

Spanish doughnuts tossed in cinnamon sugar and served with dipping chocolate  
£2.95 Takeaway / £3.95 Eat in