



Before starting out on his own, Omar Allibhoy, our chef and founder, set out on his motorbike for two weeks, cooking for everyone he met along the way. The trip showed him that people around the country loved his simple and easy style of Spanish cooking and thus the first Tapas Revolution bar & restaurant was born.
Omar's personal interpretation of the lively and bustling tapas bars in his hometown of Madrid.

PICOTEO NIBBLES

Pan con alioli (v)
Bread with homemade garlic mayo. £1.95

Pan con tomate (v)
Toasted bread, garlic, tomato and olive oil. £3.25

Aceitunas Manzanilla (v)(gf)
Marinated andalusian green olives. £2.50

Almendras de Mallorca (v)(gf)
Slow-roasted salted almonds. £2.50

Pan de la casa
Toasted bread, tomato topped with garlic sauce and serrano ham. £4.50

Ibérico pigs are a unique breed that roam freely in the woodlands of Spain eating acorns and herbs.

Queso manchego y membrillo (gf)
Castilian ewe's milk cheese served with quince jelly. £5.75

Jamón serrano del Consorcio (gf)
18-month dry-aged ham. £5.75

Jamón Ibérico de bellota Montenegrado (gf)
Dry-aged for a minimum of 24 months, acorn-fed Iberian ham, hand carved to order and served with picos. £7.95

SET MENUS FOR 2 PEOPLE TO SHARE

CLÁSICO

Popular dishes from across the country

Pan con alioli (v)
Bread with homemade garlic mayo.

Croquetas de jamón
Deep-fried Ibérico ham and béchamel croquettes.

Tortilla de patatas (v)(gf)
Classic Spanish omelette with eggs, potato and onion.

Chorizo a la sidra (gf)
Spiced Asturian sausage roasted with cider.

Paella de pollo (gf)
Spain's famous saffron rice dish cooked with chicken.

£20 FOR 2 PEOPLE
£10 pp

DEL CHEF

Our recommended specialities

Pan con tomate (v)
Toasted bread, garlic, tomato and olive oil.

Albóndigas en salsa
Beef meatballs in a vegetable, tomato and white wine sauce.

Croquetas de jamón
Deep-fried Ibérico ham and béchamel croquettes.

Calamares fritos a la andaluza
Squid strips tossed in flour, deep-fried, served with alioli and lemon.

Tortilla de patatas (v)
Classic Spanish omelette with eggs, potato and onion.

Bacalao con piperrada (gf)
Roasted cod loin with slow-cooked red peppers and olives.

£28 FOR 2 PEOPLE
£14 pp

DE LA CASA

The people's choice

Pan de la casa
Toasted bread, tomato topped with garlic sauce and serrano ham.

Calamares fritos a la andaluza
Squid strips tossed in flour, deep-fried, served with alioli and lemon.

Arroz negro (v)
Black rice with prawns & squid.

Chorizo a la sidra (gf)
Spiced Asturian sausage roasted with cider.

Ensalada de tomate con queso (v)(t)
Red and yellow tomatoes, goat's cheese, olives and pickled red onion salad.

£24 FOR 2 PEOPLE
£12 pp

TAPAS

We recommend 3 or 4 dishes per person. A camarero will be happy to help you making the perfect selection! Your tapas will be served the traditional Spanish way, in no particular order and as soon as they are prepared.

CARNES

MEAT

Croquetas de jamón
Deep-fried Ibérico ham and béchamel croquettes. £5.50

We only use the best smoked chorizo, freshly imported from the Asturias region in the north of Spain.

Albóndigas en salsa
Beef meatballs in a tomato, vegetable and white wine sauce. £6.25

Pinchos morunos con mojo picón (t)
Marinated beef skewers with a spicy dipping sauce. £6.75

Chorizo a la sidra (gf)
Spiced Asturian sausage roasted with cider. £5.75

Huevos rotos (gf)
Baked chorizo sausage, potatoes and free range egg. £5.50

Alitas de pollo a la miel y limón (t)
Marinated crispy chicken wings with a lemon and honey dressing. £5.50

Torreznos con mojo dulce (t)
Crispy pork belly with sweet and spicy sauce. £5.95

Paella de pollo (gf)
Spain's famous saffron rice dish cooked with chicken. £5.50

PESCADOS

SEAFOOD

Bacalao con piperrada (gf)
Roasted cod loin with slow-cooked red peppers and olives. £6.50

Arroz negro (v)
Black rice with prawns & squid. £6.50

Gambas al ajillo (gf)
Tiger prawns with garlic and chilli oil cooked in the traditional terracotta clay pot. £7.95

The squid ink in the arroz negro not only gives it the unusual colour but also enhances its seafood flavour.

Calamares fritos a la andaluza
Squid strips tossed in flour, deep-fried and served with alioli and lemon. £6.50

Pulpo a la gallega (gf)
Steamed octopus with potatoes and pimentón paprika. £7.50

VERDURAS

VEGETABLES

Piquillos rellenos de setas (v)
Baked piquillo peppers filled with mushroom béchamel and piquillo pepper sauce. £5.50

Pimientos de Padrón (v)(gf)
Fried sweet green peppers - ¡unos pican y otros no! £4.95

Pisto (v)(gf)
Aubergine, courgette, pepper and herb stew. £4.25

Ensalada de tomate con queso de cabra (v)(t)
Red and yellow tomatoes, goat's cheese, olives and pickled red onion salad. £4.95

Berenjenas fritas (v)
Crispy fried aubergine with a spiced honey and thyme dressing. £5.50

Tortilla de patatas (v)(gf)
Classic Spanish omelette with eggs, potato and onion. £4.50

Patatas bravas (v)(t)
Roasted potatoes with spicy tomato sauce and alioli. £4.25

We only use free range eggs in our kitchen, combined with Great British potatoes, Spanish onion and extra virgin olive oil.

We hope our tortilla de patatas is as good as the ones you have tasted in Madrid or even better.

* A discretionary 10% service charge, which is distributed amongst the team, will be added to your bill. Every effort is made during kitchen preparation to ensure that all of our dishes, including those made of vegetarian ingredients, are not contaminated by allergens; however, we cannot always guarantee this to be the case. Allergen information is available on request.

(v) = vegetarian; (gf) = gluten free; (t) = gluten trace. VAT included in the prices. Sorry we cannot bring the sun!

DRINKS

CAVA

GLASS 125ML / BOTTLE

Canals y Nubiola Plata Brut
Catalunya / £4.95 / £25

Fresh citrusy and appley flavours and lots of refreshing, creamy bubbles.

Segura Viudas Brut Rosado

Catalunya / £6.50 / £32

Youthful aromas of red fruits and refreshing on the palate with a soft finish.

ROSÉ WINE

GLASS 175ML / 500ML / BOTTLE

La Copa de Bobal Rosado

Utiel Requena / £4.95 / £12.95 / £16.95

Wild strawberry and black cherry with a trace of rose water.

Lopez de Haro Tempranillo-Garnacha

Rioja / £5.75 / £15.95 / £23

Blush rosé, red fruits and floral notes with a crisp silky finish.

BEER & CIDER

DRAUGHT

Estrella Galicia 4.7%

½ pint £2.75 · pint £5.35

Premium lager from north-west Spain.

1906 Estrella Reserva Especial 6.5%

½ pint £3.15 · ⅓ pint £3.95

Premium, medium-bodied lager.

Maeloc Spanish dry cider 4.5%

½ pint £2.70 · pint £5.25

100% Galician apples and gluten-free.

Palax unfiltered artisan lager 4.9%

½ pint £2.65 · pint £5.15

The only craft beer from the Rioja region.

Electric Bear Brewery guest beer

Brewed in Bath. Ask your camarero for the current selection on tap.

BOTTLED

Mahou 5.5% - 330ml £4.40

The favourite lager of Madrid.

1906 Black Coupage 7.2% - 330ml £4.75

Dark lager with intense flavour.

Estrella Galicia 0.0% - 250ml £2.50

Non-alcoholic beer.

El Gaitero 5.5% - 330ml £3.95

Asturian cider.

El Gaitero Tempranillo 4%

500ml £5.95

Cider from rioja grapes.

WHITE WINE

GLASS 175ML / 500ML / BOTTLE

Rama Blanco Viura Bodegas Covñas
Utiel Requena / £4.95 / £12.95 / £16.95

Notes of pineapple and bananas, with a floral hint.

Campo Nuevo Viura Chardonnay

Navarra / £5.50 / £13.75 / £19

Fresh, dry and well-balanced. Delicate mineral and apple flavours.

Paso a Paso Blanco Verdejo-Macabeo

La Mancha / £5.50 / £15 / £22

Fresh, dry and well-balanced. Delicate mineral and apple flavours.

Pazo de Marinan Godello

Treixadura Albariño

Monterrei / £6.25 / £16.75 / £25

Smooth, citrus and peachy flavours. Great with seafood.

Cuatro Rayas Verdejo

Rueda / £26

Dry, powerful and fresh on the nose, full of fruity herbal flavours.

Vivanco Viura

Malvasia-Tempranillo Blanco

Rioja / £6.80 / £17.80 / £27

Intense aromas of green apple, pineapple and floral hints.

Chivite Legardeta Finca de Villatuerta Chardonnay

Navarra / £33

Intense and fragrant with citrus notes and acacia flower.

Fillaboa Albariño

Navarra / £36

Bright and crisp acidity with a lively pepper and peach finish. Perfect with pulpo.

Our wines are also available in 125ml glass

sizes. 500ml sizes are served in the traditional Spanish wine pitcher known as Porrón.

SOFT DRINKS

Limonada casera - £2.85

Homemade lemonade with a touch of saffron.

Zumo de naranja - £2.75

Fresh orange juice.

Horchata - £2.00

Valencian drink made from tigernut root.

Mosto - £2.00

Grape juice.

RED WINE

GLASS 175ML / 500ML / BOTTLE

Pez de Rio Tempranillo

Cariñena / £4.95 / £12.95 / £16.95

Blackcurrant and forest fruit flavours, earthy notes.

Cop de Ma Reserva Temp-Garn-Carin

Catalunya / £21

Blackcurrant and forest fruit flavours, earthy notes.

Tarima Monastrell

Alicante / £5.75 / £15.75 / £23

Full-bodied and spicy, bursting with blue and black fruit notes. The ideal tapas red!

Navajas Crianza Tinto

Rioja / £6.50 / £17.25 / £26

Morello cherry red with violet highlights and well-balanced.

Inurrieta Norte

Merlot-Cabernet Sauvignon

Navarra / £6.60 / £17.50 / £28

Rich wine with fruity notes and a spiced long elegant finish.

Lágrimas de Garnacha

Navarra / £6.75 / £18.50 / £29

Morello cherry red with violet highlights and well-balanced.

Volver Tempranillo 2014

La Mancha / £35

Full-bodied wine from old vines. Rich, ripe and rounded with dark red fruit.

Damana Reserva 2011

Ribera del Duero / £36

Full-bodied wine from old vines. Rich, ripe and rounded with dark red fruit.

Ramón Bilbao Reserva

Rioja / £38

Barrel aged, clean, bright and well balanced wine from old vineyards. Notes of red and dark fruit with a long spiced finish.

Aqua Cabreiroa sin gas - £2.95

500ml still water.

Aqua Magma con gas - £2.95

500ml sparkling water.

Refrescos - £2.65

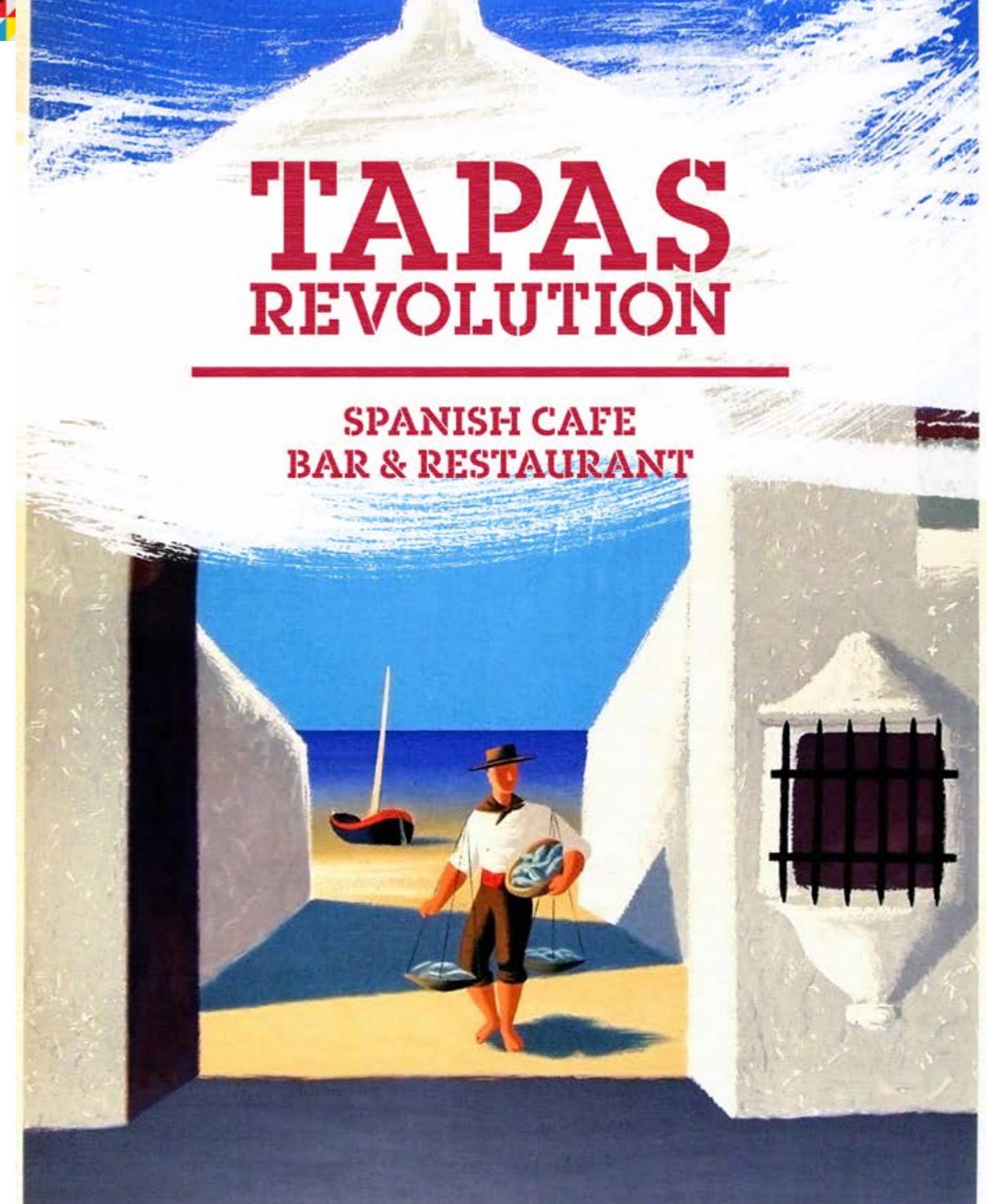
Coca-Cola, Diet Coke & Fanta Orange.

Fanta Limón - £2.00

330ml can.

TAPAS REVOLUTION

SPANISH CAFE BAR & RESTAURANT



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SPAIN

TAPAS
REVOLUTION