

BAR NIBBLES

GILDA (gf)	£3.50
Basque country pintxos with Manzanilla olives, guindilla pepper & anchovies	
MIXED ACEITUNAS (ve) (gf)	£3.95
Manzanilla & Gordal olives from Seville with extra virgin olive oil, fennel and orange	
PAPAS (ve) (gf)	£3.50
Sea salt crisp drizzled with spicy bravas sauce	
BOQUERONES (gf)	£5.50
Marinated anchovies served with pickled onion and olive oil	
CHORIZO	£5.95
Cured spicy chorizo sausage slices from Rioja	
QUESO MANCHEGO Y MEMBRILLO (n)	£5.50
Castillian ewe's milk cheese aged for 12 months served with quince jelly	

PAN & JAMON

TABLA MIXTA	£14.25
Jamon serrano, chorizo, Manchego, Mahon, sea salt crisp, sobrasada & rocket	
PAN CON TOMATE (ve)	£5.25
Freshly toasted sourdough bread with garlic, tomato and olive oil	
PAN DE LA CASA	£5.25
Sourdough bread served with confit garlic and anchovy butter	
JAMÓN IBÉRICO RESERVA	£10.95 / £19.95
Spain's famous 24 month dry-aged ham from acorn fed Iberian pigs	

CLASSICO TAPAS

MEAT	
BEEF SLIDER	£ 12.95 ADD £1 Crisps
Galician beef Burger, BBQ chorizo, Mahon a la plancha & membrillo alioli	
CROQUETAS DE JAMON Y CERDO	£7.95
Our signature Jamón Iberico and pork belly croquetas with spicy and Manchego cheese	
ALBÓNDIGAS CON CHAMPINÓNES	£10.00
Spanish style lamb & pork meatballs in a rich mushroom gravy	
MONTADITO DE CERDO	£4.95
Marinated pork belly, toasted ciabatta & Manchego curado	
CHORIZO A LA RIOJANA (gf)	£9.95
Spiced Asturian sausage roasted with red onion & served a riojan red wine reduction	
FISH	
GAMBAS A LA AJILLO	£10.95
Argentinian prawns cooked in garlic and chilli oil, served with crispy croutons and parsley	
CALAMARES FRITOS	£7.50
Squid rings & baby squid deep-fried & served with squid ink dressing	
TOSTADAS DE ATUN	£12.00
Galician tuna, marinated avocado, coriander & lime dressing toasted sesame seed, crispy onion	
SALMON CEVICHE (gf)	£9.00
Peruvian style ceviche served with orange cream cheese & crushed pink peppercorn	
CROQUETA DE PESCADO	£7.00
King prawns and salted cod croqueta served with serrano alioli & lemon	

VEGETABLE

ALCACHOFA A LA PLANCHA (v)	£7.95
Marinated baby artichoke, served with garlic cream, parsley & migas	
TORTILLA DE PATATAS (v) (t)	£6.75
Spanish omelette with potatoes & onion, prepared daily using free range corn-fed eggs	
PADRÓN PEPPERS (ve) (t)	£5.25
Fried sweet green peppers topped with sea salt and honey	
PATATAS BRAVAS (v)	£5.75
Fried potatoes with spicy tomato sauce and alioli	
MUSHROOM "BAR ANGEL" (ve)	£7.50
Confit garlic stuffed mushroom, with parsley and pimiento dressing on toasted bread	

ESPECIALES

CANARIAN CHICKEN (gf)	£12.95
Chicken skewers from Costa Adeje with sweet pepper coulis and potato crisp	
ENSALADA DE TOMATE (gf)	£8.25
Sliced heritage tomato salad served with olive oil, red onion & chunky tuna	

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.

ARROCES

ARROZ DE CERDO	£13.25
Delicious rice in a rioja wine stock with chorizo, pork belly, black pudding and sobrasada	
ARROZ DE PESCADO (gf)	£12.95
Creamy seafood rice in a saffron stock with mussels, squid, prawns and piquillo puree	

DESSERT

PX INFUSED ICE CREAM (v) (gf)	£6.00
Vanilla bean ice cream with a shot of Pedro Ximenez sweet sherry	
CHURROS CON CHOCOLATE (v)	£6.50
Spanish doughnuts tossed in cinnamon sugar with dipping chocolate	
SEVILLAN ORANGE CHEESECAKE (v)	£7.00
Served with a house crumble & orange compote	
CHOCOLATE MOUSE (ve)	£7.00
Classic chocolate mousse, served with compressed strawberry	

TAPAS
REVOLUTION

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You'll also receive a free gift when you visit for your birthday*!



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*A discretionary service charge, which is distributed amongst the team, will be added to your bill.

TAPAS REVOLUTION

OUR STORY

Tapas Revolution started in 2010 with the aim of bringing a true taste of Spain and Spanish Tapas culture to the UK.

We have been around for a while now but we are still serving traditional and modern Spanish dishes, freshly made every day just like when we first opened.

As well as Tapas, Spain also has a slightly less well-known but equally long, history of developing fantastic beef, from the excellent 'cecina' cured beef to wonderfully flavourful Spanish steaks, famously cooked over wood and charcoal grills.

We are also proud to serve Paella, Spain's most famous dish, which comes from the region of Valencia. It is traditionally cooked, served and shared from iconic steel pans (from which it acquires its name).

The key to delicious paella is pride, experience and great ingredients, we use Valencian rice, the richest of stocks for the rice to absorb and give depth of flavour, the best saffron from La Mancha, smoked paprika from Extremadura, and a whole range of other fresh ingredients from across Spain.

Our menu contains outstanding quality products, freshly cooked using ingredients directly sourced from Spanish suppliers to ensure our Tapas, Vinos and Cervezas are the very best Spain has to offer.

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