

TAPAS REVOLUTION

TAPAS | STEAK | PAELLA

PICA PICAR BREAD & NIBBLES

ACEITUNAS GORDAL (VE) (GF) £3.95
Gordal olives from Seville with extra virgin olive oil, fennel and orange

PAN DE LA CASA £5.25

Sourdough bread served with confit garlic and anchovy butter

PAN CON TOMATE (VE) £4.95

Freshly toasted ciabatta with garlic, tomato and olive oil

Add Jamón for £2.50

BOQUERONES £5.50

Marinated Anchovies served with pickled onion and olive oil

PADRÓN (VE) (T) £5.25

Fried sweet green peppers topped with Sea Salt and cider reduction

CHARCUTERIA CHARCUTERIE

JAMÓN IBÉRICO RESERVA £10.95 / £19.95

Spain's famous 24 month dry-aged ham from acorn fed Iberian pigs, served with picos

CECINA £5.95

Oak wood Smoked cured beef slices from León

QUESO MANCHEGO Y MEMBRILLO (N) £7.50

Castilian ewe's milk cheese aged for 12 months served with a walnut quince jelly & picos

CHORIZO £5.95

Cured spicy chorizo sausage slices from Rioja

MONTADITOS

Montadito is in the Spanish verb montar ('to mount'). Slices of baked bread are rubbed with fresh garlic olive oil, grilled & topped or 'mounted', with fresh ingredients

MONTADITO DE GAMBAS £4.95

Chili confit king prawns, toasted ciabatta & cocktail sauce

MONTADITO DE TOMATE (V) £4.75

Roasted vine tomato, toasted ciabatta & goats cheese mousse

MONTADITO DE CERDO £5.25

Marinated pork belly, toasted ciabatta & Manchego curado

Choose our Tabla de Montaditos with all 3 for only £13.95

TAPAS SMALL PLATES TO SHARE

CARNES MEAT

ALBONDIGAS £9.95

Spanish style lamb and pork meatballs served with a spiced butternut squash and mojo verde

CROQUETAS DE JAMÓN £7.95

Our signature Jamón Iberico croquettes served with spicy alioli and Manchego cheese

CHORIZO A LA RIOJANA (GF) £9.95

Spiced Asturian sausage roasted with black pudding, a rioja reduction and saffron alioli

PORK BELLY £10.50

Slow cooked crispy "Torreznos" served with chickpea puree & mojo verde sauce

PESCADOS FISH

CALAMARES FRITOS £7.50

Squid rings deep-fried & served with alioli, criolla salsa and fresh lemon

GAMBAS A LA PLANCHA £9.95

Delicious confit tiger prawns cooked in garlic and chili oil, served with crispy croutons and parsley

COD FILLET (GF) £10.95

Seared "Bacalao" served with pea puree, scottish mussels and fresh samphire

BUÑUELOS £7.95

Handmase white fish and potato croquettes served with parsley and caper alioli

VERDURAS VEGETABLES

FRIED AUBERGINE (V) £7.25

Crispy fried "Berenjenas" strips coated in honey served with aubergine caviar and goats cheese mousse

ENSALADA TOMATE (V) £7.95

Mixed tomatoes with pickled red onion, topped with goats cheese mousse and a herb and olive oil dressing

TORTILLA DE PATATAS (V) (T) £6.75

Classic Spanish omelette with potatoes and onion, prepared daily using eggs from free range corn-fed hens

BEETROOT SALAD (GF) £10.25

Salt baked and pickled candy "Remolacha" served with goats cheese mousse balsamic dressing and pumpkin seeds

LA PARILLA SPANISH STEAK & GRILL

Spanish beef is world renowned with Spain's northern territories of País Vasco, Asturias, Cantabria and Galicia famous for the quality of their beef.

All Grill Dishes served with a choice of Fries or Side Salad

	225G	300G
SIRLOIN STEAK	£23.95	£29.95
RIB EYE STEAK	£25.95	£30.95
PICAÑA STEAK	£21.50	

BONE IN SIRLOIN

SEE BLACKBOARD FOR SPECIAL CUTS & PRICES

CACHOPO MILANESE £15.95

"Asturian pork chop" in golden bread crumbs served with cured Manchego cheese

HAMBURGUESA CON QUESO £14.95

Delicious caramelized onion and blue cheese burger with chorizo & sobrasada spread (vegetarian option available)

CANARIAN 1/2 CHICKEN £15.95

Succulent "Adeje" 1/2 chicken marinated overnight in a secret blend of garlic and herbs

"SPANISH CAESAR" SALAD (V) £13.95

Caesar salad with a Spanish twist, served with Manchego dressing, egg avocado and chicken (swap for picaña plus £5)

ARROCES RICE DISHES

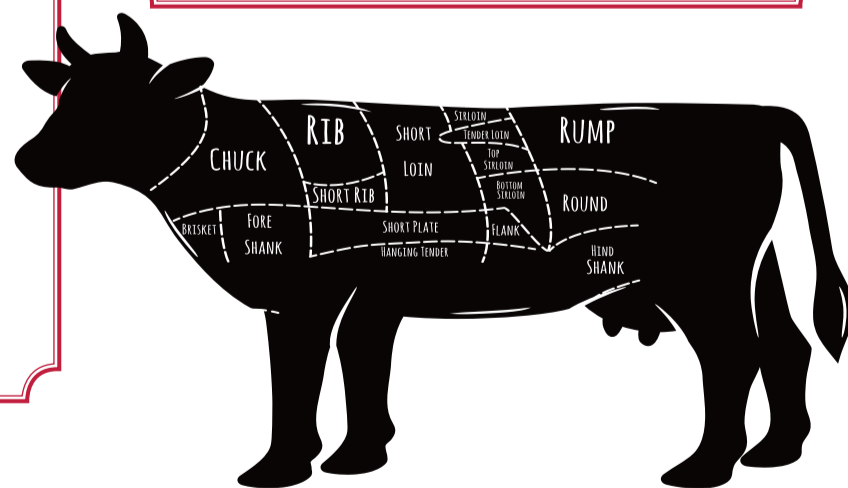
Valencia in Eastern Spain is the undisputed home of paella. It is one of the largest natural ports in the Mediterranean and has been one of the most important rice-producing areas in Spain since rice or "arroz" was introduced by the Moors over 1200 years ago. Just like Spain we serve our Arroz in traditional terracotta clay pots.

ARROZ DE CERDO (GF) £17.95

Delicious rice in a rioja wine stock with chorizo, pork belly, black pudding and sobrasada

ARROZ DE PESCADO (GF) £18.95

Creamy seafood rice in a saffron stock with mussels, squid, prawns and piquillo puree



ACOMPAÑAMIENTOS SAUCES & SIDES

BLUE CHEESE

Made with Creamy Picos blue cheese

BRANDY & PEPPERCORN

Made with Torres 10 brandy, cream & peppercorn

CHURRASCO

Made with smoked paprika, garlic & olive oil

Add a Sauce to your Steak for only £2.95

GARLIC MUSHROOMS (VE) £5.50

A variety of "Champiñones", sautéed in garlic, white wine & parsley

MANCHEGO MAC & CHEESE (V) £6.25

Our Spanish version of Mac & Cheese served with migas

PATATAS BRAVAS (V) £5.75

Fried potatoes with spicy tomato sauce and alioli

BRÓCOLI A LA BRASA (V) £5.25

Char-grilled broccoli with crispy onion, sliced fresh garlic & red chili dressing

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.

Spanish beef is world renowned with Spain's northern territories of País Vasco, Asturias, Cantabria and Galicia famous for the quality of their beef.

In Spain farmers rear their cattle to a ripe old age, allowing them to generate a superior flavour profile as the beef matures over the course of its life roaming the lush grasslands, a stark contrast compared to commercially produced beef that is fed grain indoors to get to an appropriate weight as quickly as possible.

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.

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