House Wine

	17.5 cl (small)	25 cl (large)	75 cl (bottle)
House Wine Red, White & Rose	£4.65	£6.25	£16.95
House Rioja Wine Red, White	£5.45	£7.25	£19.95

Red Wine

Añares, *1/2 bottle (37.5 cl)*, Rioja Crianza — £11.95
Tempranillo, Garnacha, Mazuelo & Graciano
Ripe fruit flavours, delicate oak infuence, good structure

La Tremenda, Alicante — £22.95
Monastrell
Fresh fruit aroma with hints of toast & cocoa, great body & length

Madame Bobalú, Valencia — £22.95
Bobal
Delicate aroma, fruity with minerality & well balanced

Prado Rey Roble, Ribera del duero — £24.95
Tinta Fina, Cabernet Sauvignon & Merlot
Complex aromas, ripe red fruit, long aftertaste

Cerro Añón, Rioja Crianza — £27.95
Tempranillo, Mazuelo & Graciano
Fruity, spicy, good structure, mellow, round with good balance

Prado Rey, Ribera del duero Crianza — £29.95
Tinta Fina, Cabernet Sauvignon & Merlot
Ripe red fruit, velvety, good structure & tannins, persistent finish

Muga, Rioja Reserva — £39.95
Tempranillo, Garnacha, Mazuelo & Graciano
Juicy, meaty, mineral, well structured & elegant

Prado Rey, Ribera del duero Reserva — £41.95
Tinta Fina, Cabernet Sauvignon & Merlot
Complex structure, elegant, soft tannins with a long silky finish

White Wine

Inurrieta Orchidea, Navarra — £22.95
Sauvignon Blanc
Refreshingly zingy with tropical notes of passion fruit, lime & pineapple

Pazo Mariñán, Monterrei — £24.95
Godello, Treixadura & Albariño
Long fruity finish with refreshing acidity

Prado Rey, Rueda — £24.95
Verdejo
Intense aromas of exotic fruits with a long & complex dry fruit finish

Enrique de Mendoza, Alicante — £26.95
Chardonnay
Fresh, good fruit intensity and acidity, with a good length

Gran Fabián, Rias Baixas — £26.95
Albariño
Dry, with fresh peach notes

Muga, Rioja — £28.95
Viura, Malvasía & Garnacha
Intense with complex bouquet, good structure & elegance

Rose Wine

Tarima, Alicante — £19.95
Monastrell
Elegant and light, with good acidity

Muga, Rioja — £24.95
Garnacha, Viura & Tempranillo
Intense aromas, light, fresh and fruity

Cava

	Glass (125ml)	Bottle
Castellblanch Brut, Penedés *Xarello, Macabeo & Parellada* Light, fresh & extra dry	£4.95	£24.95
Primus, Penedés *Macabeo, Xarello & Parellada* Expressive palate with good acidity		£29.95

Beers

	Bottle (33cl)	Bucket (5 units)
Lemon Shandy Damm - 3,2%	£3.95	£17.45
San Miguel - 5,0%	£4.25	£18.75
Estrella Damm - 4,6%	£4.45	£19.75
Estrella Galicia - 4,7%	£4.65	£20.75
Mahou - 5,5%	£4.85	£21.75

Soft Drinks (33cl)

Coke (Regular / Diet, 33cl bottled)	£2.65
Lemonade, Tonic & Soda Water	£2.65
Orange or Apple Juice	£2.65
Mineral Water (Still / Sparkling, 75cl bottled)	£3.95

Cider

Mayador - 4.5%, 33 cl — £3.95

Vermouth

Yzaguirre - 15%, 50 ml — £3.95

Sangría

The famous Spanish red wine or cava punch with a blend of liqueurs & fresh fruit garnish

	Glass (33cl)	Jug (1 lit)
Red Wine	£5.95	£16.45
Cava	£6.45	£17.95

Spanish Drinks

	Glass (33cl)	Jug (1 lit)
Calimocho Red wine, coke & blackberry liqueur	£4.95	£13.45
Tinto de Verano Red wine, vermouth & lemonade	£4.95	£13.45
Rebujito Fino sherry wine, soda & lemonade	£5.45	£14.95
Agua de Valencia Cava, vodka, gin & orange juice	£5.95	£16.45

A discretionary 12.5% service charge will be added to your bill. If you need allergy advice, please ask a member of our team.

Tapete

Spanish Restaurant

Snacks and Sides

Pan y Mantequilla £0.95
Sliced bread & butter

Pan con Tomate £2.95
Bread toast with tomato & olive oil

Cortezas de Cerdo £1.95
Crackling pork rinds

Almendras £3.25
Almonds

Aceitunas £2.65
Mixed olives or Anchovy flavour

Pan de Ajo con Queso £3.25
Garlic bread toast with cheese

Salads

Ensalada de Queso de Cabra £5.95
Rocket, goat cheese, tomato & walnuts

Ensalada de Aguacate £5.95
Avocado, mozzarella cheese & tomato, topped with oregano

Ensalada de Queso Manchego £6.95
Rocket, green asparagus, beetroot & shaved manchego cheese

Ensalada Tapete £7.95
Lettuce, tomatoes, avocado, chicken, boiled egg, olives & bacon lardons

Boards

Cured meat and cheese	Small	Large
Jamón Serrano Sliced Spanish cured pork ham	£7.95	£11.95
Jamón Ibérico Sliced 24 months cured acorn-fed Iberian pork ham	£11.95	£19.95
Queso Manchego Sliced La Mancha sheep cheese	£6.45	£9.45
Tabla Serrana Mixta Cured ham & Manchego cheese	£7.25	£10.75
Tabla Ibérica Mixta Iberian cured ham & Manchego cheese	£11.25	£16.75

Paella

Classic Valencian rice dish cooked in a broad flat pan (allow 35 min)

	2pp	3pp	4pp
Huertana Mixed vegetables	£17.95	£25.95	£33.95
Chorizo Pork sausages, chicken & vegs	£21.95	£30.95	£39.95
Negra Squid black ink	£23.95	£33.95	£45.95
Mixta Seafood, chicken & vegs	£25.95	£36.45	£47.95
Marinera Seafood & vegs	£29.95	£41.95	£53.95

add £1.5pp for Arroz Bomba

Seafood

Boquerones en Vinagre £6.45
Marinated fresh-silvery anchovy fillets in vinaigrette, parsley & garlic

Sardinas a la Plancha £6.95
Grilled sardines with olive oil & parsley

Boquerones Fritos £6.95
Fried whitebait with alioli mayo

Calamares a la Romana £6.95
Crisp-fried battered squid rings with lemon

Delicias de Bacalao £7.45
Crisp-fried battered cod with alioli mayo

Gambas al Ajillo £7.45
Sizzling prawns cooked in olive oil, garlic & chilli peppers

Bacalao con Tomate £8.45
Pan-fried cod loins cooked in tomate sauce

Vegetarian

Patatas Bravas £4.95
Hand-cut fried potatoes topped with alioli mayo & spicy tomato sauce

Arroz Vegetariano £4.95
Spanish rice with mixed vegetables

Calabacin Rebozado £5.45
Breadcrumbed & fried courgettes with alioli mayo

Tortilla de Patatas £5.45
Potato & onion Spanish omelette

Berenjenas Rebozadas £5.45
Crisp-fried battered aubergines with honey

Champiñones al Ajillo £5.45
Stir-fried mushrooms in garlic, olive oil & white wine *(add jamon serrano for £1)*

Berenjenas Gratinadas £5.95
Grilled aubergines in bechamel & tomato sauce topped with cheese

Pisto Murciano £5.95
Aubergines, courgettes & peppers in tomato sauce topped with fried egg

Croquetas de Cabrales £6.45
Blue cheese croquettes with caramelised onion sauce

Pimientos del Padrón £6.95
Galician baby green peppers sprinkled with sea salt

Meat

Croquetas de Pollo £5.95
Chicken croquettes with caramelised onion sauce

Croquetas de Jamón £5.95
Cured ham croquettes with caramelised onion sauce

Pinchito de Pollo £6.45
Marinated chicken skewer with roasted vegetables

Mini Hamburguesas £6.45
Beef mini burgers with Rose Marie sauce

Pechuguitas de Pollo £6.45
Breadcrumbed & deep-fried strips of chicken breast

Chorizo al Vino £6.95
Sliced Spanish pork sausages cooked in olive oil & red wine

Albóndigas al Vino £6.95
Marinated beef & pork meatballs cooked in vegs & white wine sauce

Filetes Rusos de Ternera £7.45
Grilled beef Russian steaks in rich tomato sauce

Chorizo Criollo £7.45
Grilled Asturian pork sausages with piquillo red peppers & boiled rice

Carrilleras de Teruel £8.95
Slow cooked pork cheeks in onion, peppers & white wine sauce